

Jacques' Brasserie

Le Menu de La Fête des Pères 2022

Starters

Onion Soup Gratinée	12.00
Lobster Bisque*	12.00
Oysters** <i>Half Dozen 19.95 Dozen 36.95</i>	
Served Cold with Sauce Mignonette or Hot with Béarnaise Sauce	
Escargots de Bourgogne*	21.50
Snails from the Vineyards of Burgundy with Garlic-Herb Butter	
Maine Rope Mussels*	19.95
With Garlic-Herb Butter	
Trio of Norwegian Salmon*	21.95
House-Dill Cured, Smoked and Rillettes with Salmon Caviar, Capers	
Chive Crêpe Stuffed with Duxelle of Wild Mushrooms*	20.25
Tomato Concassé, Truffle Sauce	
Warm Asparagus*	
On Virginia Country Ham, Cheese Medley	19.25
A House Delicacy:	
Braised Wagyu Beef Cheeks*	22.95
Wild Mushrooms, Sherry Wine Sauce	
Chilled Coquille of Seafood**	22.95
Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce	

Salads

Organic Mesclun Salad, Garden Crudités	12.00
Vinaigrette Maison	
Caesar Salad	15.50
Cheese Medley, Anchovies, Garlic Croutons	
Roquefort Cheese Salad	15.95

Brasserie Burger

Chef Jacques' Creekstone Farms Hand-Cut Filet Mignon Burger*	22.95
Gruyère Cheese, Caramelized Onions, Brasserie Pommes frites <i>Add Nueske's Bacon 2.00</i>	
Sides 11.00 <i>Add Rougié Foie Gras 15.22</i>	
Brasserie Pommes Frites, Roasted Herb Potatoes*, Haricots Verts*, Sautéed Mushroom Medley* Spaetzels	

Desserts

Selection from the Dessert Menu	12.00
Assorted Hot Soufflés*	14.95
Please order at the beginning of your meal.	
Julius Meinl Coffee	5.00
Harney and Sons Fine Teas	6.00

Main Courses

Sautéed Rainbow Trout Filets *	31.50
Toasted Almonds, Garden Vegetables, Lemon Brown Butter	
Grilled Norwegian Salmon *	32.95
Garden Vegetables, Beurre Blanc Sauce	
Papa's Bouillabaisse*	35.95
Fish and Shellfish in an Aromatic Saffron Broth	
Murray's Grilled Organic Chicken Breast*	31.50
Mushrooms, Fresh Thyme, Garden Vegetables	
Classic Beef Bourguignon*	34.50
Organic Vegetables, Red Wine Sauce, Spaetzles	
½ Maine Lobster and Haricots Verts Salad*	35.95
House-Made Vanilla Vinaigrette	
Marcho Farms Veal Scaloppini*	35.95
Virginia Ham, Wild Mushrooms, Crème Sauce, Spaetzles	
Seafood Pasta	33.50
Shrimp and Scallops, Angel Hair Pasta, Saffron Lobster Sauce	
Medallions of Creekstone Farms Natural Beef Tenderloin**	39.95
Béarnaise Sauce, Seasonal Vegetables	
Jumbo Lump Crab Cake	44.95
Remoulade Sauce, Brasserie Pommes Frites or Garden Salad	

Dinner Specials

WEDNESDAY

Maine Rope Mussels 29.95
White Wine Broth, Shallots, Pomme Frites

THURSDAY

Veal Cordon Bleu* 37.00
Marcho Farms Veal Scaloppini, Gruyère Cheese, Garden Spinach, Mushroom Sauce

FRIDAY

Classic Lobster Thermidor* 45.95
1½ lb. Maine Lobster, Crème Cognac Sauce, Cheese Medley, Garden Vegetables

SATURDAY

Steak au Poivre* 47.50
Creekstone Farms Black Pepper-Crusted New York Strip Steak, Bordelaise Sauce, Garden Vegetables, Brasserie Pommes Frites

SUNDAY

Sautéed Shrimp and Scallops Provençal 38.00
Garlic-Garden Herb Butter, Niçoise, Crispy Leeks, Garden Vegetables

* **Gluten free item**

** These items may contain raw or undercooked ingredients or may be served undercooked. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.

Jacques' Brasserie

Specialty Featured Bottled Beer

Kronenbourg Lager | France | 9

De Ranke XX Bitter IPA | Belgium | 10

Orval Trappist Ale | Belgium | 12

Samuel Smith India Ale (18oz) | England | 14

Draught Beer

Papa's Pilsner

Lost Rhino Brewing | Ashburn, VA | 8

Stella Artois

Belgium | 8

Face Plant IPA

Lost Rhino Brewing | Ashburn, VA | 8

Landbier Amber Lager

Silver Branch Brewing | Silver Spring, MD | 8

Over The Falls Hazy IPA

Lost Rhino Brewing | Ashburn, VA | 8

Spirit-Free

Saint-Tropez Punch | 8

Guava, Pineapple, Fever Tree Club Soda

Lemon Mint Sweet Tea | 6

Virgil's "Micro-Brewed" Cream Soda | 7

Dominion Root Beer | 6

Specialty Seasonal Cocktails

L'Apéritif du Patron (House Aperitif) | 13

Crémant d'Alsace, Framboise, Chambord, Raspberry

LaRosette | 14

Crémant d'Alsace, St. Germain

Elder Flower Liqueur

La Poire Royale | 14

Belle de Brillet Pear Liqueur, Crémant d'Alsace

Papa's Le Picon Bière (Amer Siedel) | 14

Kronenbourg Beer, Amer Picon, Lemon

The Great Falls Manhattan | 17

Woodford Reserve Bourbon,

Dolin Rouge Sweet Vermouth, Orange Bitters

Garden Mint Mojito | 16

Bacardi Rum, Simple Syrup, fresh Lime Juice,

Garden Mint

Printemps Pomerita | 17

Reposado Tequila, Cointreau, Pomagranate Juice,

Fresh Lime Juice

La Belle Deneuve | 15

Tanqueray 10 Gin, Belle de Brillet

Pear Liqueur, Lemon

Palomita | 16

Hornitos Reposado Tequila, St. Germain Elderflower

Liqueur, Grapefruit Juice, Rhubarb Bitters

Passion fruit Martini | 16

Grey Goose Vodka, Cointreau, Passion Fruit Purée

Springtime Spritz | 16

Belvedere Vodka, Cramberry Juice, Pineapple Juice,

Fever Tree Club Soda

Cherry Blossom | 15

Joseph Cattin Pinot Blanc, Aperol,

Fever Tree Club Soda

Welcome to Jacques' Brasserie

The menu and decor at Jacques' Brasserie are a special tribute to my father, François Hearinger, who opened the original Chez François in Washington D.C. in 1954. Many of the recipes I use here at the brasserie come from a notebook of handwritten recipes my father brought with him when he first moved from France to the United States. The dining room is furnished with hand-painted, ceramic-topped tables that Papa had built, in the Alsatian style many years ago. The copper on the walls comes from my father's vast collection of traditional copperware and the wall behind the banquette and Jacques' Bar Rouge are upholstered in red paisley fabric that my father purchased in large bolts on a trip back to France. These items are part of my family's heritage and the legacy of L'Auberge Chez François.

My wish is for you to experience the best of traditional Alsatian cuisine.

Chef Jacques Haeringer