

Jacques' Brasserie

Le Menu Expérience du Pâques 2023

Appetizers

Le bisque de homard
Lobster bisque 12.00 *

La gratinée des halles
Onion soup gratinée 12.00

La cassolette de joues de boeuf
A house delicacy: braised Wagyu beef cheeks,
wild mushrooms, sherry wine sauce 26.95*

Martini de Homard du Maine
Maine Lobster martini, vodka infused sour crème,
Osetra caviar 28.95*

Les Asperges Vertes*
Warm asparagus on Virginia country ham,
cheese medley 24.95

Une crêpe à la ciboulette
Chive crêpe stuffed with duxelle of wild mushrooms, tomato
concassé, truffle sauce 21.95*

La Coquille de Crustacés*
Shrimp, crabmeat, lobster, scallops, salmon,
herb remoulade sauce 25.95

***Trio de saumons**
Norwegian salmon: house dill cured, smoked, rillettes
with salmon caviar, capers 21.95

***Les huitres chaudes ou froides**
Half dozen oysters – cold with sauce mignonette, hot
with Béarnaise sauce 23.50 *

Les escargots de Bourgogne
Half dozen snails from the vineyards of Burgundy with
garlic and herb butter 23.50 *

L'Escalope de foie Gras de Canard*
Rougié duck foie gras sautéed on brioche with
orange duck sauce 26.50

Salads

La salade de L'Auberge Organic
mesclun salad, crudités, vinaigrette
Maison 12.00

La salade composée au Roquefort
Roquefort cheese salad 19.95 *

La salade Caesar
Caesar salad 19.50

Please inform your server of any dietary restrictions.

*These items may contain raw or undercooked ingredients or may be
served undercooked.

Consuming raw or undercooked meat or eggs may increase the risk of
foodborne illness. **Gluten free** *

Entrées

Les Filets de Truite
Rainbow trout filets, mushrooms, crabmeat, toasted almonds
56.95*

La sole de La Manche
Dover sole sautéed with lobster, mushrooms, tomato
concassé 61.95 *

La Matelote de Poissons et Crustacés
Mediterranean Sea Bass, Norwegian Salmon, Maine Lobster,
Carolina Shrimp, Maine Diver Scallops, crabmeat,
white lobster sauce 63.95*

Papa's Traditional Bouillabaisse
Fresh fish and shellfish medley, saffron broth 62.95*

Le Homard du Maine
Maine lobster, jumbo lump crabmeat, citrus,
Sauternes sauce 60.95 *

Les Escalopes de Veau
Marcho Farms Veal scaloppini, crabmeat, Virginia ham,
mushroom creme sauce 59.95*

***Les deux tournedos**
Creekstone Farms Natural beef tenderloins, mushrooms,
Béarnaise sauce 61.95 *

***Carré d'agneau**
Rack of lamb, herbs de Provence, seasonal
vegetables, thyme sauce 63.95

***Le Sauté Gourmandise Papa Ernest**
Medallions of beef, veal & lamb chop,
roasted Half Maine lobster tail 66.50*

***Le Filet de Boeuf Encroûte Wellington, Périgourdine**
Beef Wellington with Truffle and Madeira sauce 69.95

***Chateaubriand de L'Auberge for Two**
Chateaubriand alongside a medley of vegetables and
roasted potatoes, served with béarnaise and
truffle sauce (for two) 147.00*

Desserts

**Selections from our dessert menu Our
assorted hot soufflés**
Grand Marnier, Chocolate, Raspberry 14.95 *
Please order at the beginning of your meal.

Julius Meinl Coffee Service 5.00
Harney and Sons Fine Teas Service 6.00

Happy Easter