

Jacques' Brasserie

Specialty Featured Bottled Beer

Kronenbourg Lager | Obernai, France | 10

Orval Trappist Ale | Villers-devant, Belgium | 14

Ayinger Bavarian Pils | Aying, Germany | 11

Draught Beer

Papa's Pilsner

Lost Rhino Brewing | Ashburn, VA | 10

Stella Artois

Belgium | 10

Face Plant IPA

Lost Rhino Brewing | Ashburn, VA | 10

Toasted Lager

Lost Barrel Brewing | Middleburg, VA | 10

Shotter McMunn's Irish Stout

Lost Rhino Brewing | Ashburn, VA | 10

Spirit-Free

Sage Cranberry Soda | 9

Saint-Tropez Punch | 10

Guava, Pineapple, Fever Tree Club Soda

Lemon Mint Sweet Tea | 7

Virgil's "Micro-Brewed" Cream Soda | 8

Boylan Root Beer | 9

Hot Cider | 9

Garnished with a cinnamon stick and orange wedge

Specialty Seasonal Cocktails

L'Apéritif du Patron (House Aperitif) | 15
Crémant d'Alsace, Framboise, Chambord, Raspberry

Empress 75 | 19

Empress Gin, Lemon Juice, Crémant d'Alsace

Apple Cider Margarita | 18

Hornitos Reposado Tequila, Cointreau, Apple Cider,
Fresh Lime Juice

Cranberry Tanqueray and Tonic | 19

Tanqueray 10 Gin, Cranberry Juice,
Fever-Tree Tonic Water

Papa's Le Picon Bière (Amer Siedel) | 15

Kronenbourg Beer, Amer Picon, Lemon

The Great Falls Manhattan | 19

Woodford Reserve Bourbon, Dolin Rouge
Sweet Vermouth, Orange Bitters

Night Fall in Great Falls | 17

Myer's Dark Rum, Domaine de Canton
Ginger Liqueur, Fresh Lime Juice

Le Pavilion Martini | 19

Belvedere Vodka, Lillet Blanc, Elderflower Liqueur

Le Cap à la Saugé (Sage Cape Cod) | 18

Grey Goose Vodka, Cranberry, Sage, Honey

La Feuille d'Érable (Maple Leaf) | 19

Maker's Mark Bourbon, Thyme, Maple Syrup, Lemon

**Papa's Le Vin Chaud (Hot Spiced
Mulled Wine)** | 18

Red Wine, Cognac, Cloves, Cinnamon, Orange

**Cidre Chaud aux Epices (Spiced
Virginia Cider)** | 17

Myers Dark Rum, Virginia Cider, Brown Sugar,
Cinnamon, Lemon, Orange

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
on your next visit to Jacques' Brasserie.**

Chef Jacques Haeringer

Jacques' Brasserie

Le Menu de la Saint Valentin 2025

Chef Jacques' Amuse-Bouche

Appetizers

La Gratinée des Halles 14.00

Onion Soup Gratinée

Le Bisque de Homard* 14.95

Lobster Bisque

Martini de Homard du Maine* 27.95

Maine Lobster Martini, Vodka Infused Sour Crème,
Osetra Caviar

Le Croustillant au Roquefort* 25.00

Warm Roquefort Cheese Tart, Caramelized Apples,
Cinnamon, Calvados

La Cassolette de Joes de Boeuf* 26.95

House Delicacy: Braised Wagyu Beef Cheeks,
Wild Mushrooms, Sherry Wine Sauce

Une Crêpe à la Ciboulette* 24.95

Chive Crêpe, Duxelle of Wild Mushrooms,
Tomato Concassé, Truffle Sauce

Le Gratin de Saint Jacques* 27.95

Gratin of Chesapeake Bay Scallops,
Shiitake Mushrooms, Maine Lobster, Cognac Sauce,
Smoked Salmon Caviar

Les Betteraves d'Or* (v) 23.50

Golden Beet Tartare, Vinaigrette Maison,
Capers, Chives

Trio de Saumons* 27.95

Norwegian Salmon, House Dill Cured,
Smoked Rillettes with Salmon Caviar, Capers

Les Huitres Chaudes ou Froides 27.95**

Half Dozen Oysters: Chilled, Sauce Mignonette;
or Warm, Béarnaise Sauce

Les Escargots de Bourgogne* 27.95

Half Dozen Snails from the Vineyards of Burgundy,
Garlic-Herb Butter

L'Escalope de Foie Gras de Canard* 29.50

Rougié Duck Foie Gras Sautéed on Brioche,
Orange Duck Sauce

Salads

La Salade de L'Auberge 14.50

Organic Mesclun Salad, Garden Crudités,
Vinaigrette Maison

La Salade Caesar 21.50

Gem Lettuce Caesar Salad

La Salade Composée au Roquefort* 21.95

Roquefort Cheese Salad

Please inform your server of any dietary restrictions.

* **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.

Entrees

Gâteau de Légumes* (v) 59.95

Roasted Organic Vegetable Napoléon, Herb Tomato Coulis

Opulence de la Mer* 70.00

Maine Lobster, Mediterranean Sea Bass, Norwegian Salmon,
Carolina Shrimp, Maine Diver Scallops,
Jumbo Lump Crabmeat, White Lobster Sauce

La Sole de La Manche* 66.00

Dover Sole, Lobster, Mushrooms, Tomato Concassé

Le Homard du Maine* 67.00

Maine Lobster, Jumbo Lump Crabmeat, Citrus,
Sauternes Sauce

Les Escalopes de Veau* 64.50

Marcho Farms Veal Scaloppini, Virginia Ham, Jumbo Lump
Crabmeat, Wild Mushrooms, Crème Sauce, Spaetzels

Les Deux Tournedos 65.00**

Creekstone Farms Natural Beef Tenderloins, Mushrooms,
Béarnaise Sauce

Add Rougié Foie Gras* 19.95

Le Sauté Gourmandise Papa Ernest 69.00**

Medallion of Creekstone Farms Natural Beef, Veal Loin,
Lamb Chop, Roasted Half Maine Lobster Tail

Carré d'Agneau* 71.00

Rack of Lamb, Herbs de Provence,
Garden Vegetable Medley, Thyme Sauce

Le Filet de Boeuf Encroût Périgourdine* 73.95

Creekstone Farms Natural Beef Wellington,
Vegetable Medley, Truffle & Madeira Sauce

Chateaubriand de L'Auberge (for two) 150.95**

Roasted Creekstone Farms Natural Beef Tenderloin, Garden
Vegetables, Béarnaise, Truffle Sauce

Desserts

Selections from our Dessert Menu

Our Assorted Hot Soufflés*

Grand Marnier, Chocolate, Raspberry 11.50

Please order with your meal.

Julius Meinl Coffee 7.50

Harney & Sons Fine Tea 6.50

A Grand Finale to Your Valentine's Celebration

Experience Chez Vous (to enjoy at home)

A Bottle of Cremant d'Alsace Rosé Bubbles &
Half Pound of House Made Chocolate Truffles
infused with Grand Marnier

105.00

Happy Valentine's Day