

Jacques' Brasserie

Le Menu de La Fête des Mères 2026

Appetizers

Le Bisque de Homard* Lobster Bisque	14.50
La Gratinée des Halles Onion Soup Gratinée	14.50
La Cassolette de Joutes de Boeuf* House Delicacy-Braised Wagyu Beef Cheeks, Sherry Wine Sauce	26.95
Les Asperges Vertes* Warm Asparagus on Virginia Country Ham, Cheese Medley	25.95
Une Crêpe à la Ciboulette* Chive Crêpe, Duxelle of Wild Mushrooms, Tomato Concassé, Truffle Sauce	24.95
La Coquille de Crustacés* Chilled Shrimp, Crabmeat, Lobster, Scallops, Salmon, Herb Remoulade Sauce	26.95
Napoléon de Saumon Duo* Norwegian Salmon, Dill House Cured, Potato Crisp, Smoked Salmon Caviar, Celery Root Remolade, Capers	23.95
Les Huitres Chaudes ou Froides** 1/2 Dozen Oysters: Chilled, Sauce Mignonette; Warm, Béarnaise Sauce	24.95
Les Escargots de Bourgogne* Snails from the Vineyards of Burgundy, Garlic- Herb Butter	24.95
L'Escalope de Foie Gras de Canard* Rougié Duck Foie Gras Sautéed on Brioche, Orange Duck Sauce	27.50
Les Betteraves d'Or* (v) Golden Beet Tartare, Vinaigrette Maison, Capers, Chives	24.95

Salads

La Salade de l'Auberge Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison	13.25
La Salade Composée au Roquefort* Roquefort Cheese Salad	19.95
La Salade Caesar Gem Lettuce Caesar Salad	19.50

* **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.

Entrées

Parmesan Crusted Cauliflower "Steak" Seasonal Vegetables Medley, Tomato Herb Coulis	57.95
Les Filets de Truite* Rainbow Trout Filets, Jumbo Lump Crabmeat, Mushrooms, Toasted Almonds	57.95
La Sole de la Manche* Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé	62.95
Opulence de la Mer* Mediterranean Sea Bass, Norwegian Salmon, Carolina Shrimp, Maine Lobster, Maine Diver Scallops, Jumbo Lump Crabmeat, White Lobster Sauce	63.95
Papa's Bouillabaisse* Medley of Fresh Fish & Shellfish, Saffron Broth	63.95
Le Homard du Maine* Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce	62.95
Les Escalopes de Veau* Marcho Farms Veal Scaloppini, Virginia Ham, Jumbo Lump Crabmeat, Wild Mushrooms, Crème Sauce, Spaetzels	61.95
Les Deux Tournedos** Creekstone Farms Twin Natural Beef Tenderloins, Haricot Verts, Roasted Herb Potatoes, Béarnaise Sauce	71.95
Carré d'Agneau* Rack of Lamb, Herbs de Provence, Garden Vegetable Medley, Thyme Sauce	65.95
Le Sauté Gourmandise Papa Ernest** Medallions of Creekstone Farms Beef, Veal & Lamb Chop, Roasted Half Maine Lobster Tail	68.95

Filet de Boeuf Encroûte Wellington Perigourdine* Creekstone Farms Natural Beef Wellington, Vegetable Medley, Truffle & Madeira Sauce	71.95
---	-------

Chateaubriand de l'Auberge** (For Two) Roasted Creekstone Farms Natural Beef Tenderloin, Garden Vegetables, Béarnaise, Truffle Sauce	149.00
---	--------

Selections from our Dessert Menu

Our Assorted Hot Soufflés* Grand Marnier, Chocolate, Raspberry	14.95
--	-------

Please order with your meal

Happy Mother's Day

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

Lychee Soda | 11

Saint-Tropez Punch | 10

Guava, Pineapple, Fever Tree Club Soda

Lemon Mint Sweet Tea | 8

Virgil's "Micro-Brewed" Cream Soda | 9

Boylan Root Beer | 9

Specialty Seasonal Cocktails

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

Spring Spritz | 19

Campari, Crémant d'Alsace, Club Soda

Pomerita | 19

Hornitos Reposado Tequila, Cointreau,
Pomegranate Juice, Fresh Lime Juice

Cherry Blossom | 19

Empress 1908 Gin, St. Germain, Fresh Lime Juice

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

Ohh La la | 18

Bacardi Rum, St. Germain Elderflower,
Fresh Lime Juice

Le Pavilion Martini | 19

Belvedere Vodka, Lillet Blanc, Elderflower Liqueur

King's Bourbon Prelude | 19

Woodford Bourbon, Dolin Rouge Sweet Vermouth,
Cranberry Juice, Orange Juice

Sunset on the Garden | 17

Grey Goose Vodka, Cranberry, Pineapple Juice, Club
Soda

Soleil de la Brasserie | 18

Maker's Mark Bourbon, Fresh Garden Mint, Lemon
Juice, Club Soda

1800 Mule | 18

1800 Reposado Tequila, Lime Juice, Ginger Beer

JOIN US FOR HAPPY HOUR

Wednesday-Thursday from 4:30 pm – 6:00 pm

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