

1201 K STREET
916 329-8033
brasseriecapitale.com

Brasserie CAPITALE

CUISINE
FRANÇAISE
TRADITIONNELLE



Fruits de Mer

LES HUITRES

Today's Selection of Oysters available by the half dozen

• A•Q•



Le Retour Du Foie Gras

• ONE PREPARATION: \$14 OR BOTH: \$18 •

POÊLÉ

Pan Seared Foie Gras, Carmalized on the Outside, Rare on the Inside

TERRINE

Foie Gras, Sauternes, Cured, Sliced, Salted

WITH TOASTED BRIOCHE AND APRICOT JAM

LES MOULES

• MUSSELS ARE OUR SPECIALITY • YOUR CHOICE OF THREE WONDERFUL PREPARATIONS • SERVED WITH FRIES •

Le Classique

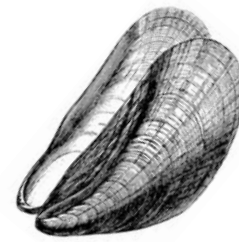
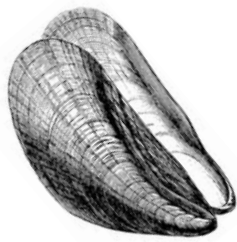
Mussels with Celery, Shallot, Fennel, Garlic, White Wine Cream and Anisette

Al Gusto

Mussels with Shallots, Thyme Vermouth and Piment d'Espilette

Au Saffron

Mussels in a Spicy Reduction of Fish Fumet and White Wine with Saffron



• 21 •

HORS D'OEUVRES

Œufs Mimosa ou Œufs Curry

Deviled Eggs, the Classic with Caper, Cornichon, and Crispy Prosciutto or Green with Curry Spinach, Piment d'Espilette and Pickled Onion

7

Ardoise de Fromages

Selection of Cheese, Seasonal Accoutrements, Toasted Baguette

13

Charcuterie de l'Instant

Assorted Cured Meats, Seasonal Accoutrements, Toasts

12

Charcuterie Gourmande

Foie Gras Terrine, Pork Pate, Rillettes of the Moment

15

Foie de Canard en Pâté

Duck Liver Pate, Cornichon, Frisée, Toasts

13

Pâté de Campagne au Porc

Country Pork Pate, Cornichon, Grain Mustard, Grilled Baguette

10

Saumon "Gravlox" Façon Brasserie

House Cured Salmon, Red Onion, Egg Brunoise, Lilliput Capers, Crème Fraîche, Rye Toast

11

Tartare de Bœuf*

Raw Beef Tartar, Hand Cut to Order in a Classic Rendition

13

Escargots Bourguignonne en Coquilles

Snails, Garlic-Parsley Compound Butter, Toasts

14

Ratatouille

Seasonal Vegetables and Squash, Crepe, Tarragon Emulsion

12

Boulettes de Viande

Meatballs of Beef and Ham Stuffed With Cheese in a Dijon Tarragon Cream

11

Crevettes aux Navets

Shrimp Sautéed with Melted Turnips, Shallots, Chives and Vermouth

14

Palourdes Piperade aux Merguez

Clams, Garlic, White Wine, Saffron, Tomato, Onion, Peppers and Spicy Lamb Sausage

16

SALADES ET SOUPES

Soup Du Jour \$7

Soupe à l'Oignon Gratinée

French Onion Soup, Gruyere, Crouton

7

Cœur de Laitue aux Fines Herbes

Layered Leaves of Living Butter Lettuce, a House Vinaigrette and Herbes (add Boquerone for 2.00)

9

Salade de Betreves aux Chèvre

Roasted Rainbow Beets, Chèvre 'Mousse,' Micro Greens, Pickled Onion Roasted Garlic Thyme Vinaigrette

11

Les Haricots Verts en Salade

French Green Beans, Goat Cheese, Red Cabbage, Brussels Sprouts Leaves, Baby Lettuces, Sliced Almonds, Crème Fraîche Vinaigrette

12

Salade Niçoise

House Lettuces, Potato, Green Beans, Carrots, Nicoise Olives, Hard Boiled Egg, Dijon Vinaigrette, Seared Tuna

13

PLATS PRINCIPAUX

Bouillabaisse 'Cannebière'

Traditional Fresh Seafood Stew, Fennel, Celery, Onion, Saffron, Annisette, Toasts, Rouille

28

Les Saint Jacques Monagasque*

Dayboat Scallops Pan Seared, Parsley, Lemon Zest, Raisins, Capers, Olives, Swiss Chard, Cauliflower Celery Root Purée

24

Saumon 'Ducasse'*

Salmon Pan Seared in Butter, Carmalized Endive and Leek, Potato Gratin, Reduciton of Spinach and Taragon Vinegar

22

Truite Amandine*

Whole Trout Pan Seared, Beurre Noisette, Citrus, Herbes, Crushed Almonds, French Green Beans,

24

Coq au Vin

Chicken Legs and Thighs Braised in Red Wine and Root Vegetables Over Fresh Egg Noodles

24

Confit de Canard Pommes Salardaise

Roasted Duck Leg and Thigh, Pan Fried Scalloped Potatoes, Sautéed Winter Vegetables

26

Canard a L'Orange

Roasted Half Duck in Orange Reduction, Glazed Carrots and French Green Beans

28

Côte de Porc *

Pork Chop, Apple Cider and Apple Reduction with Pancetta, Brussels Sprouts, Sweet Potato Pureé

24

Le Steak Frites Classique*

10oz. Prime New York Steak, Herbed Compound Butter, Frites

28

Filet de Bœuf au Vin de Cahors*

8 oz Filet, Sauce of Red Wine & Demi Glace, Sautéed Onions and Mushrooms, Brussels Sprouts, Pressed Fingerling Potatos

34

La Vraie Entrecôte Sauce Béarnaise*

14 oz Local Grass Fed Ribeye, Béarnaise Sauce, Sautéed Swiss Chard, Potato Gratin

38

Côtelettes d'Agneau

Grilled Lamb Loin Chops, Rosemary Red Wine Jus, Winter Vegetables, Sauteed Spinach

28

Carré d'Agneau*

Marinated and Char Grilled Lamb Chops, Brushed with Pomegranate Reduction, Green Herb Sauce, Ratatouille

32

Nos Cassoulet Presque Fameux

Duck, Lamb Shoulder, Garlic Sausage and Pork Belly Over White Beans Cooked In Mirepoix and Rendered Duck Fat

28

PLATS D'ACCOMPAGNEMENT

Haricot Verts — Sautéed French Green Beans	6
Chou de Bruxelles — Crispy Brussels Sprouts	6
Pommes Frites — French Fries	6
Gratin Dauphinois — Potato Gratin	6
Les Epinard Sautéed — Sautéed Spinach	6

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VINS
FRANÇAIS
TRADITIONNELS

Nos Vins Sélectionnés

VINS BLANCS	YEAR	GLASS PRICE	VINS ROUGES	YEAR	GLASS PRICE
MONT GRAVET CÔTES DE GASCOGNE	2015	8	BIELER PERE ET FILS 'LA JASSINE' COTES DU RHONE	2015	9
DOMAINE DE PAUL BUISSE SAUVIGNON BLANC TOURAINE	2015	9	DUPEUBLE PERE ET FILS BEAUJOLAIS	2015	9
TRIMBACH PINOT BLANC ALSACE	2014	10	DOMAINE FONTSAINTE CORBIERES	2014	10
ANDIS WINES SEMILLON BILL DILLIAN VINEYARD AMADOR	2014	10	F. THIENPONT BORDEAUX	2014	10
CHATEAU FAGES GRAVES DE VAYRES	2015	10	CHATEAU GAUTOUL CAHORS	2011	11
DOMAINE TALMARD CHARDONNAY MACON VILLAGES	2015	10	E. GUIGAL CROZES-HERMITAGE	2012	13
PAUL JABOULET AINE 'SECRET DE FAMILLE' COTES DU RHONE BLANC	2015	11	BOUCHARD PERE ET FILS BOURGOGNE RESERVE	2014	13
FREEMARK ABBY CHARDONNAY NAPA	2014	13			
VINS ROSES			CHAMPAGNE		
BRUN ESTATE COTEAUX AIX EN PROVENCE	2015	9	BOUVET SIGNATURE BRUT CREMANT LOIRE	NV	9
DOMAINE POLI ROSE OF NIELLUCIO ILE DE BEAUTE	2015	10	FAIRE LA FETE ROSE BRUT CREMANT DE LIMOUX	NV	12
			LASALLE BRUT 'CACHET D'OR' RIEMS IER CRU	NV	18
			CHARLES HEIDSIECK BRUT RESERVE	NV	22

CHAMPAGNE BOTTLES

DEUTZ BRUT 375ML.....	44	DOMAINE RUINART BRUT BLANC DE BLANC.....	104
BECHTOLD CREMANT D'ALSACE 2013.....	54	LANSON GOLD LABEL RIEMS 2002.....	122
DELAMOTTE BRUT ROSE LES MESNIL SUR OGER NV.....	88	TATTINGER 'COMTES DE CHAMPAGNE' BLANC DES BLANCS 2006.....	265
PAUL BARA BRUT RESERVE BOUZY GRAND CRU NV.....	94	PERRIER-JOUET 'BELLE EPOQUE' EPERNAY 2007.....	324
LASALLE BRUT ROSE CHIGNY DES ROSES IER CRU NV.....	112		

APERITIFS		BOISSONS FRAIS		BIÈRE		CAFÉ ET THÉ	
LILLET	9	LURISIA STILLE 750ML	5	BRASSERIE BAVIK PILSNER	5	COFFEE	3
LILLET ROSÉ	9	LURISIA BOLLE 750ML	5	SCHOENRAMER PILS	6	COFFEE WITH STEAMED MILK	3.5
DOLIN DRY VERMOUTH	8	ORANGINA 500ML	4	KRONENBOURG 1664 BLANC	5	ESPRESSO	3
CAMPARI	9	PERRIER 330ML	4	B.A.LUBÉRON BLANCHE	6	CAPPUCCINO	3.5
CARPANO ANTICA	9	COCA-COLA	2	BLANCHE DE BRUXELLES	5	CAFFE LATTE	3.5
SUZE	9	DIET COKE	2	AFFLIGEM BLONDE	6	CHOCOLAT CHAUD(HOT COCO)	4
KIR	11	SPRITE	2	ST FEUILLEN SAISON 500ML	6	MOCHA	4
GRAN CLASISCO BITTERS	9	MEXICAN COCA COLA 500ML	4	GAVROCHE RED ALE	6	TWO LEAVES AND A BUD TEA:	
DUBONNET BLANC	9	BUNDABERG GINGER BEER	4	TRIPLE KARMALLET	6	CHAMOMILE	3
DUBONNET ROUGE	9	LORINA BLOOD ORANGE	3	DOGGY STYLE PALE ALE	5	EARL GRAY	3
PERNOD	9	LORINA PINK LEMONDADE	3	SNAKE DOG INDIA PALE ALE	5	PEPPERMINT	3
RICARD	9	FEVERTREE MEDITERANEAN	3	BIG SKY IPA	5	TAMOYOKUCHA	3
HENRI BARDOUIN	9	FRESH LEMONADE	3	MAUDITE DARK ALE	6	DARJEELING	3
PUNT E MES	9	FRESH ORANGE JUICE	3	DEUS 750ML	62	BAI MU DAN	3
		FRESH GRAPEFRUIT JUICE	3	DUCHESS DE LONGUEVILLE 750	38		