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brasseriecapitale.com

CUISINE
FRANÇAISE
COSMOPOLITAN

POUR COMMENCER

Soupe à l'Oignon Gratinée <i>Caramelized Onion, Beef Stock, Crouton, Gruyere</i>	9
Œufs Mimosa <i>Deviled Eggs, Our Classic Rendition with Capers, Shallot, Cornichons, Lardons</i>	9
Charcuterie <i>Cured Meats, Seasonal Accoutrements, Toasts</i>	15
Plat de Fromage <i>Selection of Cheeses, Seasonal Jam, Honey, Toasts</i>	15
'Gravlox' Façon Brasserie*° <i>House Cured Salmon, Shallots, Egg Brunoise, Lilliput Capers, Crème Fraîche, Grilled Rye Toast</i>	14
Les Moules Classique*° <i>Salt Spring Island Mussels, Fennel, Shallots, Celery, White Wine Anisette & Cream, Crispy French Fries</i>	26
Socarrat et Poulpe Sauce Meunière*° <i>Octopus, Crispy Rice Cake, Brown Butter, Parsley, Lemon, Charred Lime</i>	16
Parfait de Foie de Canard <i>Duck Pâté, Sweet Gelée, Cornichons, Whole Grain, Mustard, Frisée, Grilled Baguette</i>	16

SALADES & LEGUMES

Salade de le Jardinière <i>Chopped Romain, Red Onion, Cucumber Peperoncini, Manchego, Crouton, Cherry Tomato, Vinaigrette</i>	11
Cœur de Laitue <i>Layered Leaves of Living Butter Lettuces, Shaved Manchego Cheese, Olives, Boquerones, Grilled Lemon, Raspberry Vinaigrette, Bread Crumbs</i>	12
Salade au Pommes <i>Apples, Frisée, Arugula, Radish, Walnut Vinaigrette, Housemade Yoghurt, Blue Cheese, Toasted Walnuts</i>	13
'Carpaccio' de Betteraves <i>Thinly Sliced Heirloom Beets & Oranges, Arugula, Chèvre, Citrus Vinaigrette & Herbes</i>	12
Patate Doux <i>Grilled Sweet Potatoes, Gorgonzola Crema, Frisee Dijon, Crispy Shallots, Pomegranate Molassas</i>	12
Les Choux des Bruxelles aux Fromage <i>Pan Seared Brussel Sprouts, Ricotta Brulee, Hot Pepper Jelly, Balsamic Vinegar</i>	10
Rapini <i>Full Belly Farms Broccoli Rabe, Calabrian Chiles, Toasted Garlic, Fried Lemons, Pine Nut Butter</i>	12

Brasserie CAPITALE

Champagnes et Caviar

Our preferred way to begin, a half bottles of champagne that may or may be accompanied by Our Favorite Local Caviar*°

30g Tsar Nicolai Estate*°

Caviar, Classic Accoutrement,
House Made Brioche Toasts

• 65 •

LAURENT PERRIER

'La Cuvee' Brut, Marne (375ml)

DEUTZ

Brut Rosé, Reims (375ml)

• 45 •

LES PATES DE MAISON

Rigatoni aux Bolognese d'Agneau <i>Housemade Messa Rigatoni, Ground Lamb Ragu, Herbed Ricotta, Calabrian Chiles, Grana Padano</i>	19
Garganelli aux Ragu du Porc <i>Housemade Farm Egg Garganelli, Slow Roasted Pork Ragu, House Cured Pancetta, Grana Padano, Crème Fraîche, Crispy Pork Crumbs</i>	22
Gnocchi Tartufo <i>Housemade Parisian Gnocchi, Talleggio Cream, Black Perigord Truffles, Chives, Breadcrumbs</i>	18

PLATS PRINCIPAUX

Le Steak Frites Classique*° <i>12oz Prime Ribeye, Diane Sauce, French Fries</i>	45
Le Contre-Filet Sauce Bordelaise*° <i>14 oz Prime New York, Potato Puree, Sautéed Spinach, Shallot Demi-Glace</i>	44
Saumon Poêlé au Gastrique Sanguine <i>Pan Seared Salmon Filet, Parsnip Puree, Brussels Sprout Leaves, Heirloom Squash, Blood Orange Gastrique</i>	28
Suprême de Vollaile <i>Pan Seared Mary's Organic Chicken Breast, Herb Jus, Oregon White Truffles, Crispy Russet Potato, Glazed Carrots, Lardons, Cippolini Onions</i>	28
Cassoulet <i>A Classic French Casserole of Duck, & Housemade Sausage, Lardons, Slow Cooked in Tarbais Beans, White Wine & Herbs</i>	32

*°Gratuity of 20% is Included on Parties of 6 or More - Corkage is \$20 per 750ml

*°Our Fry & Pan Oil is Refined Peanut Oil. We cannot guarantee that any of our preparations are Peanut Free

*° Served Raw or Undercooked or Contain Raw or Undercooked Ingredients

*° Consuming Raw or Undercooked Poultry, Meats, Seafood, Shellfish or Eggs May increase Your Risk of Foodborne Illness