Moules Frites au Pernod
White Wine steamed Mussels, Fines Herbs with Pommes Frites
Demie 7.95 / Régulière 12.95

Moules Marinière
White Wine steamed Mussels, Fresh Herbs with Baguette
Demie 7.95 / Régulière 12.95

Moules Maison
Portuguese Mussels, Fines Herbs with Pommes Frites
Demie 7.95 / Régulière 12.95

Cocotte de Basque
Lamb Braised Leeks, Orange Carrot, Toasted Fennel, Fennel Frisée, Mustard
Demie 7.95 / Régulière 12.95

Laver Moule Tartiné
Lamb Braised Leeks, Orange Carrot, Toasted Fennel, Fennel Frisée, Mustard
Demie 7.95 / Régulière 12.95

Limoncello
Warm Brioche with Honey and Cracked Pepper 9.95

Crostini di Brie
Warm Brie on Baguette with Honey and Cracked Pepper 9.95

Pâté de Campagne
Country Pork Terrine
8.50

Confit de Canard
Duck Leg, Leg Ham
12.00

Confit de Canard
Dry, Aged Parma
3.75

Croquettes de Pommes Frites
Deep Fried Mashed Potatoes, Choice of 3 Sauces
7.75

Soupe à l’Oignon
Classic French Onion Soup with Saxon Farms Cheese 7.25

Soupe du Jour
Seasonal Soup made daily - cup 3.75 / bowl 4.75

Verduré
Mixed Greens with Shaved Radish, Fennel and Dijon Vinaigrette
Demie 4.75 / Régulière 7.75

Salade Niçoise
Mixed Greens with Potatoes, Egg, Haricots Verts, Tomatoes, Dijon Vinaigrette
Choice of Salmon, Shrimp or Chicken 15.95

Ardent Shellfish
Roasted Blue Crab, Cream Braised Leeks, Heritage Bacon, Gruyère Fondue 13.95

Rustic Bouclars
Mixed Greens with Shaved Radish, Fennel and Dijon Vinaigrette
Demie 8.25 / Régulière 11.25

Verduré
Mixed Greens with Shaved Radish, Fennel and Dijon Vinaigrette
Demie 8.25 / Régulière 11.25

Croquettes de Pommes Frites
Deep Fried Mashed Potatoes, Choice of 3 Sauces
7.75
PLATS PRINCIPAUX

LES POISSONS

SAUMON AUX BETTERAVES
Caraway Crusted Verlasso Salmon, Roasted Beets, Wheat Berries, Swiss chard, Herbed Fromage Blanc, Citrus Vinaigrette 25.95

PÉTONCLES D’HIVER
Pan Seared Dayboat Scallops, Confit Sweet Potato, Tasso Coppa, Smoked Pecans, Gruyere Fondue 25.95

TRUITE RÔTI
Pan Seared Trout, French Lentils with Walnuts, Hericots Verts, Port Wine Reduction, Brown Butter Miche Croutons 24.95

BOUILLABAISSE
Provençale Tomato Broth, Seasonal Selection of Seafood, Braised Fennel, Grilled Baguette, Saffron Rouille 24.95

LES VIandes

COQ AU VIN
Sausage Stuffed Chicken Breast, Red Wine Braised Thigh, Pommes Puree, Baby Root Vegetables, Bacon Lardons, Confit Pearl Onions, Red Wine Jus 25.95

FAISAN CHAMPIGNONS
Mushroom Stuffed Pheasant Breast, Gruyere Aligot, Roasted Seasonal Mushrooms, Crispy Capers, Marsala Jus 26.95

PORC A L’ALSACIENNE
Smoked Berkshire Pork Tenderloin, Roasted Celeriac, Pickled Apple, Brussels Sprouts, Confit Chestnuts, Warm Bacon Shallot Vinaigrette 25.95

AGNEAU BRAISÉ
White Wine Braised Lamb Shank, Creamy Haricot Blanc, Swiss Chard, Smoked Tomato Coulis 26.95

LES VÉGÉTARIENS

Ravioli du Rêves
Sweet Potato Ravioli, Cherre, Pressed Apple, Candied Hazelnuts, Fried Sage, Truffle Brown Butter 20.95
Add Duck Confit 5.00

Gnocchi Parisienne
Parmesan Gnocchi, Roasted Figs, Baby Arugula, Seasonal Mushrooms, Toasted Macadamias, Gruyere Fondue 22.95

LES BOEUFs

STEAK-FRITES
Served with Pommes Frites

FILET MIGNON
6 oz. Filet Mignon, Spinach, Wild Mushrooms, Castello Blue Cheese Crust, Riesling Jus 26.95
Bone Marrow Crust 3.00

STEAK AU POIVRE
10 oz. Hanger, Hericots Verts, Red Wine Black Peppercorn Sauce 25.95

CÔTE DE BOEUf
14 oz. Bone-in Ribeye, Seasonal Vegetables, Marsala Sauce 27.95

ACCOMPAGNEMENTS

HARICOTS VERTS  Green Beans, Shallots 6.00
CHAMPIGNONS RÔTIS
Roasted Wild Mushrooms with Fines Herbs 6.50
CHOUX DE BRUXELLES  Brussels Sprouts, Blue Cheese, Bacon Lardons, Pressed Apple 7.00
CAROTTES ÉPICÉES  Spiced Grilled Baby Carrots with Heritage Bacon and Chèvre Crème Fraîche 6.50
GNOCCHI AUX FROMAGES
Pan Seared Parmesan Potato Dumplings, Gruyere Fondue 7.50
POMMES FRITES  French Fries 4.50
FRENCH BAGUETTE  Individual 1.00 Basket 4.50

Catering Menu

Check out our fantastic new Catering menu. Perfect for any occasion or get together.
Please email or call for more information.

lerevecafe.com
Menu changes seasonally

Note: Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illness.
Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee.