

# LE BRUNCH



3714 Macomb St, NW  
 Washington, DC 20016  
 T° 202.686.2015

## Brunch Cocktails \$16

Mimosa, Bellini, Red Ginger Fizz, Bubbly Lillet,  
 Spring Rosé, Kir Royal

### Petites Assiettes

### Plats Principaux

Soup du Jour.....	13
Moondancer Oysters, <i>Damariscotts River, ME</i> .....	4.95/ea
Salade Composée.....	19
<i>Lentils, Beets, Quinoa, Avocado, Cucumber, Cabbage, Leeks &amp; Shallots</i>	
Salade Frisée aux Lardons.....	18
<i>Pancetta, Poached Egg, Sherry Vinaigrette</i>	
Amish Beets & Leeks Salad.....	17
<i>Yogurt, Fresh Mint, Sherry Vinegar (Contains Nuts)</i>	
Leeks Vinaigrette.....	17
<i>Grilled Leeks, Shallots, Homemade Vinaigrette, Pecans (Contains Nuts)</i>	
Amish Goat Cheese & Beets.....	17
<i>Shallots, Lemon Vinaigrette</i>	
Tartelette aux Tomates Confites.....	18
<i>Goat Cheese, Sautéed Tomatoes, Garlic, Basil, Amish Salad</i>	
Fricassée de Champignons.....	18
<i>Shiitake, Royal Trumpet, Hen of the Wood, Shallots, Butter, Parsley</i>	
Salade Niçoise Olives w/ Pits.....	21
<i>Grilled Salmon, Tomatoes, Fennel, Garlic, Shallots, Anchovies, Basil</i>	
Smoked Trout Salade.....	21
<i>Tartar Sauce, Red Onions, Lemon, Citrus, Amish Salade</i>	
Salmon Tartar.....	18
<i>Sesame, Avocado, Citrus, Amish Salad</i>	
Shrimp "Ceviche".....	19
<i>Lightly Grilled, Lime, Red Onions, Habaneros, Cilantro, Celery</i>	
Calamari "Provençale".....	18
<i>Squid, Mussels, Tomatoes, Fennel, Garlic, Olives w/ Pits</i>	
Escargots "Provençale".....	18
<i>Tomato, Herbs, Garlic, Butter, Basil, Pernod, Mushrooms</i>	
Ris de Veau au Madère.....	22
<i>Sautéed Sweetbreads, Mix Mushrooms, Madeira Wine Sauce</i>	
Beef Tartar + Frites.....	22
<i>Filet Mignon Hand Cut, Shallots, Parsley, Mustard, Tabasco, Worcestershire</i>	
Pâté de Campagne.....	16
<i>Duck &amp; Pork Terrine, Foie Gras, Prunes, Amish Greens</i>	
Rillettes de Porc.....	16
<i>Thyme, Rosemary, Carrots, Salad</i>	
Assiette de Charcuterie.....	26
<i>Bayonne, Saucisson, Rilette, Mortadelle, Olives w/ Pits</i>	
Assiette de Fromages.....	23
<i>Cantal, Ossau Iraty, Comté, Drunken Goat, Pecans</i>	
Pan Seared Duck Foie Gras.....	29
<i>Toasted Bread, Roasted Apples, Port Wine Reduction</i>	

Piperade.....	19
<i>Basquaise, Jambon de Bayonne, 2 Eggs Sunny up, Frites</i>	
Omelette Basquaise.....	18
<i>Onions, Gruyère, Potatoes, Peppers, Petite Amish Salad</i>	
Omelette Fromage.....	18
<i>Herbs, Gruyère, Tarragon, Chevri, Parsley, Petite Amish Salad</i>	
Omelette au Jambon de Paris.....	19
<i>Jambon de Paris, Cheese, Petite Amish Salad</i>	
Croque Monsieur ou Madame.....	21
<i>Jambon de Paris, Gruyère Béchamel, Petite Amish Salad (allow 25 minutes)</i>	
Eggs Benedict.....	20
<i>Hani, Spinach, Hollandaise, Petite Amish Salad</i>	
Grilled Daurade (Sea Bream, NZ).....	39
<i>Amish Salad, Lemon, Beurre Blanc</i>	
Pan Seared Skate Wing.....	36
<i>Wilted Spinach Salad, Lemon, Meunière</i>	
Grilled Sea Trout.....	38
<i>Snow Peas with Shallots, Crushed Potatoes, Beurre Blanc aux Herbs</i>	
Cabillaud Poêlé (Cod, Iceland).....	38
<i>Pan Seared Fresh Cod, "Basquaise"</i>	
Trout Meunière Arc-en-ciel.....	32
<i>Capers, Shallots, Butter, Salade</i>	
Bar Grillé (Branzino, Atlantic).....	42
<i>Wilted Spinach, Pomme Frites, Orange - Fennel Puré</i>	
Bourride au Safran, Aioli.....	36
<i>Bass, Shrimp, Mussels, Potatoes, Fennel, Calamari, Olives w/Pits</i>	
Seared Maine Sea Scallops.....	25/39
<i>Pan Seared, Braised Fennel &amp; Orange Fenel Purée, Amish Salad</i>	
Moules Marinière + Frites.....	32
<i>Steamed Mussels, Shallots, Garlic, Butter, Herbs, White Wine, Olives w/Pits</i>	
Sautéed Fresh N.C Shrimp.....	21/32
<i>Pasta, Basil, Tomato, Garlic, Olives w/Pits</i>	
Saumon Norvégien Grillé.....	32
<i>Grilled Salmon, Vierge Sauce, Amish Greens Salad</i>	
Escalope de Veau Viennoise.....	39
<i>Pounded Thin Veal, Butter, Garlic, Shallots, Petite Salade</i>	
Merguez Grillées.....	28
<i>Spiced Lamb Sausage, Ratatouille, Pomme Frites</i>	
Prime Beef Steak + Frites.....	34
<i>Pan Seared Black Angus Sirloin, Red Wine Shallot Reduction</i>	
Chicken Paillard.....	29
<i>Garlic, Shallots, Parsley, Olive Oil, Amish Salad</i>	
Duck Confit.....	39
<i>Duck Leg Confit, "DuPuy Lentils"</i>	
"Assiette de Légumes".....	16/28
<i>Assorted Vegetables Tossed with Pasta, Shallots, Garlic, Olive Oil</i>	
Risotto aux Champignons.....	29
<i>Trumpet, Shiitake, Hen of The Woods, Parmesan, Celery</i>	

## Desserts \$12

Fresh Blueberries & Raspberries - Chantilly  
 Apple Tarte à la Mode (Contains Almonds)  
 Dame Blanche - Vanilla, Chocolate, Chantilly  
 Sorbets - Passion Fruit, Calamansi, Mango, Coconut, Chocolate

île Flôtante - Pineapple, Berries  
 Gâteau à l'Orange - Crème Anglaise  
 Chocolate "Tainori" Mousse - Crème Chantilly

Cannelés - Crème Anglaise  
 Crème Caramel  
 Fondant au Chocolat  
 Crème Brulée

04/28/2024

When placing orders, please inform your server of ANY food allergies or dietary restrictions. \*\*Our Seasonal produce is grown by Amish families of the Path Valley Farm Association. \*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.