

# LA GOULUE

## COCKTAILS

CLASSIC MIMOSA.....	14	FRENCH MARTINI.....	16
PEACH BELLINI.....	15	Grey Goose vodka, pineapple juice, Chambord	
KIR ROYALE.....	16	LA GOULUE BLOODY MARY.....	15
PAUL-DANGIN BRUT.....	18	wood oven roasted tomato, cornichon	
BILLICART-SALMON, ROSÉ CHAMPAGNE.....	30	BULL SHOT.....	18
		Belvedere vodka, beef stock, lemon	
		GOULUE BOULEVARDIER.....	17
		Russel bourbon, Campari, sweet vermouth	

## APPETIZERS

### LE SOUFFLÉ AU FROMAGE

Our award-winning signature dish since 1972! Gruyère, Parmesan, white truffle oil, petite salad  
24

### SOUPE À L'OIGNON GRATINÉE

beef broth, Gruyère, Provolone  
16

### LA BISQUE DE HOMARD

classic lobster bisque with tail and claw meat  
21

### SAUMON FUMÉ D'ÉCOSSE

Scottish salmon, chive whipped cream, brioche  
26

### LE TARTARE DE THON JAPONAIS

Ahi tuna, wasabi-Miso seasoning, coriander  
24

### LES ESCARGOTS

### DE BOURGOGNE AU BEURRE D'AIL

garlic-herb butter, grilled French baguette  
1/2 DOZEN 16 \* DOZEN 28

### CARPACCIO DE BŒUF

Dijon mustard, copeaux de parmesan,  
Buffalo mozzarella, baby arugula  
22

### TERRINE DE FOIE GRAS MAISON

terrine cold, homemade brioche, fig preserve  
45

### TARTARE DE BŒUF

classic beef tartare, French baguette  
22

## LE BRUNCH

### PANIER DU BOULANGER 24

Freshly baked assorted croissants and breakfast pastries

### NOTRE PAIN PERDU 23

Homemade brioche French toast, seasonal fruit, agave syrup

### NOS ŒUFS BENEDICTE

2 soft poached eggs, Hollandaise, English muffins,  
French fries, petite salad

IMPORTED BAYONNE HAM.....28

SCOTTISH SMOKED SALMON.....32

PETITS CRAB CAKES.....34

### NOS OMELETTES

Served with a petite salad and French fries

RATATOUILLE  
& GOAT CHEESE.....32

SMOKED SALMON  
& CRÈME FRAÎCHE.....32

IMPORTED FRENCH HAM  
& GRUYÈRE.....28

CLASSIC SCRAMBLED EGGS 23  
three eggs scrambled, French fries, petite salad

ENTRECÔTE, À CHEVAL, FRITES 52  
seared 10oz prime ribeye, sunny side up egg, petite salad, French fries

ADD 20 GRAMS IMPORTED CAVIAR TO ANY ITEM \$40

*no substitutions or splitting*

*\*eating raw or undercooked seafood, shellfish or meat can increase your risk of food borne illness*

## SEAFOOD BAR

### JUMBO SHRIMP COCKTAIL

cocktail sauce, mustard aioli

25

### EAST COAST OYSTER 4/ea

mignonette, lemon

### WEST COAST OYSTER 4/ea

mignonette, lemon

### MOULES MARINIÈRES FRITES

steamed mussels with white wine, shallots, garlic & herbs, french fries

32

### LE PLATEAU DE FRUITS DE MER

4 shrimp, 3 east coast oysters, 3 west coast oysters,  
mignonette, mustard aioli,  
cocktail sauce

43

## SALADES

### SALADE FOLLE

French green beans, Grano Padano, creamy truffle dressing

18

### SALADE NIÇOISE

Seared tuna, lettuce, olives, hard boiled egg, string beans, tomato, potato, house vinaigrette

34

### SALADE LYONNAISE

Frisée lettuce, lardons, croutons, poached egg, Sherry vinaigrette

34

## SANDWICHES

### TARTINE À L'AVOCAT 24

Avocado toast on multigrain bread, scallions,  
poppy seeds, red pepper flakes, petite salad  
add poached egg \$4

### TARTINE À L'OEUF DE CANNE AUX TRUFFES 42

truffled duck egg, duck prosciutto, imported cheese, asparagus,  
fresh truffles, petite salad

### CROQUE MONSIEUR 26

Imported French ham, Gruyère cheese, Béchamel, petite salad  
FOR MADAME add sunny side up egg \$4 or add duck egg \$6

### LE CHEESEBURGER MAISON À CHEVAL 23

10oz grilled black Angus burger, Cheddar, sunny side up egg, lettuce, tomato, brioche bun,  
onion, pickle, secret sauce, French fries

Executive Chef Gwen

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