

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. •



Foie Gras Toujours Foie Gras

• ONE PREPARATION: \$22 OR BOTH: \$32 •
POÊLÉ*° PARFAIT*°

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

Foie Gras Poached in Cream,
Sieved, with Sauternes Gelée

WITH TOASTED BRIOCHE AND HOUSE MADE PRESERVES



LES MOULES

• MUSSELS ARE OUR SPECIALITY • YOUR CHOICE OF PREPARATION • SERVED WITH FRENCH FRIES •

Le Classique*°

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

Al Gusto*°

Mussels with Shallots,
Thyme, Vermouth and
Piment d'Espillette



• 25 •

POUR COMMENCER

Œufs Mimosa

Deviled Eggs, Classic with Capers, Cornichons, and Crispy Prosciutto

8

Ardoise de Fromages

Selection of Cheeses, Seasonal Accoutrements, Toasted Baguette

14

Charcuterie de l'Instant

Assorted Cured Meats, Seasonal Accoutrements, Grilled Baguette

13

'Gravlox' Façon Brasserie*°

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

13

Saumon Rilette

Salmon, Seasoned with Dill, Coriander Seed, Parsley, Crème Fraîche, Lemon
& White wine, Sealed with a Gelée of Clarified Fumet Blanc

13

Escargots Bourguignonne

Burgundian Snails, Garlic-Parsley Compound Butter, Grilled Baguette

15

Crevettes Provençale*°

Pan-Seared Shrimp, Garlic, Thyme, Tomato, Lemon, White wine & Piment
d'Espillette on Grilled Toast with Avocado

14

Pâté de Foie de Canard

Duck Liver Mousse with Brandy & Butter, Frisée, Grilled Toasts

14

Saucisson de Toulouse au Lentils

Grilled Toulouse Style Pork Garlic Sausage, Sauce of Beer, Ginger Mostarda,
Lentils with Mirepoix & Pancetta, Brussels and Carrot Slaw

12

Tartare de Bœuf*°

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

13

SALADES ET SOUPES

Soup Du Jour A.Q.

Soupe à l'Oignon Gratinée

French Onion Soup, Gruyere, Crouton

8

Cœur de Laitue aux Fines Herbes

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

10

Betteraves et Chèvre en Salade

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

12

Salade des Haricots Blancs

Tarbais Beans in Vinagrette, Shallots, Chive, Julienned Prociutto, Cured
White Anchovies, Grilled Toasts

13

Salade Niçoise*°

Butter Lettuces, Potato, Green Beans, Carrots, Niçose Olives, Hard Boiled
Egg, Dijon Vinagrette, Seared Tuna

14

PLATS PRINCIPAUX

Les Saint Jacques en Barigoule*°

Dayboat Scallops Pan Seared on Tomato Confit, Fried Carrot,
Balsamic Reduction, Barigoule of Artichoke, Mushroom & Basil

34

Saumon au Chutney de Tomates*°

Ora-King Salmon Pan Seared, Tomato, Ginger, Tumeric, Garlic,
Potato Pureé

30

Truite Amandine*°

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

26

Suprême de Volaille

Half a Mary's Organic Chicken Pan Roasted, Finished with a
Garlic Jus, Asparagus, Pan Fried Coppa

28

Magret de Canard a L'Orange*°

Pan Seared Mary's Duck Breast, Classic Orange & Duck Jus
Reduction, Asparagus, Potato Gratin

29

Le Steak Frites Classique*°

12oz. Rib Eye, Herbed Compound Butter, Frites

32

Filet de Bœuf au Vin de Cahors*°

8 oz Filet, Sauce of Red Wine & Demi Glace, Sautéed Mushrooms,
Pressed Fingerling Potatos, Shallot Confit

35

Bourguignon de Bœuf

Braised Beef Short Ribs, Red Wine, Root Vegetables, Bacon

29

Carré d'Agneau*°

Marinated and Char Grilled Lamb Chops, Brushed with
Pomegranate Reduction, Green Herb Sauce, Potato Gratin,
Seasonal Vegetables

42

Risotto Du Jour

Risotto with Daily Vegetables

A.Q.

LES Á CÔTÉS

Haricots Verts — Sautéed French Green Beans

6

Choux de Bruxelles — Crispy Brussels Sprouts

7

Pommes Frites — French Fries

6

Gratin Dauphinois — Potato Gratin

7

Les Epinards — Sautéed Spinach

6

Les Asperges-Sautéed Asparagus

8

*° 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 especially if you have certain medial conditions

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

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

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VINS
FRANÇAIS
TRADITIONNELS

Nos Vins Sélectionnés

VINS BLANCS	YEAR	GLASS PRICE	VINS ROUGES	YEAR	GLASS PRICE
CHATEAU LA ROSE DU PIN SAUVIGNON BLANC/SEMILLON	2016	9	MONTINE GRENACHE / SYRAH COTES DU RHONE	2015	9
TRIMBACH PINOT BLANC ALSACE	2015	10	F. THIENPONT MERLOT / CAB BORDEAUX	2014	10
DOM. DU FIEF AUX DAMES MUSCADET SEVRES ET MAINE	2015	10	CLOS DE LA COUTALE MALBEC CAHORS	2015	10
JEAN-MARIE REVERDY SAUVIGNON BLANC DE VAL DE LOIRE	2016	10	DOMAINE DE LA CHANTELUSERIE CAB FRANC BOURGUEIL	2015	11
DOMAINE TALMARD CHARDONNAY MACON VILLAGES	2016	10	NICOLAS PERRIN SYRAH MOSTLY CROZES-HERMITAGES	2013	13
PIERRE SPAAR PINOT GRIS ALSACE	2015	12	BOUCHARD PERE ET FILS PINOT NOIR BOURGOGNE RESERVE	2015	13
DOM. ANDRE AUBERT 'LE DEVOY' GRIGNAN LES ADIHEMAR	2015	13			
GRGICH HILLS CHARDNONNAY NAPA	2014	15			
VINS ROSES			CREMANTS/CHAMPAGNES		
CHATEAU DE BRIGUE COTES DE PROVENCE	2016	9	BOUVET SIGNATURE BRUT CREMANT LOIRE	NV	9
DOMAINE POLI ILE DE BEAUTE ROSE DE NIELLUCCIO	2016	11	ALLIMANT-LAUGNIER BRUT ROSE CREMANT D'ALSACE	NV	14
			TATTINGER BRUT LA FRANÇAISE	NV	16
			CHARLES HEIDSIECK BRUT RESERVE	NV	22

CHAMPAGNE BOTTLES

DEUTZ BRUT 375ML.....	44	LASALLE BRUT ROSE CHIGNY DES ROSES IER CRU NV	108
CATERINE ET PIERRE BRETON 'LA DILLETTANTE' CREMANT LOIRE BLANC NV	48	PAUL BARA BRUT ROSE GRAND CRU BOUZY NV	122
DUVAL-LEROY BRUT.....	72	DELAMOTTE BRUT ROSE LES MESNIL SUR OGER NV	132
LASALLE BRUT 'CACHEET D'OR' IER CRU RIEMS NV.....	76	TATTINGER 'COMTES DE CHAMPAGNE' BLANC DES BLANCS 2006	265
H. BLIN BLANC DE BLANCS NV	88	PERRIER-JOUET 'BELLE EPOQUE' EPERNAY 2007.....	324

APERITIFS		BOISSONS FRAIS		BIÈRE		CAFÉ ET THÉ	
LILLET	10	LURISIA STILLE 750ML	5.5	BRASSERIE BAVIK PILSNER	6	COFFEE	3
LILLET ROSÉ	10	LURISIA BOLLE 750ML	5.5	BIERE GAMOTE	8	COFFEE WITH STEAMED MILK	3.5
DOLIN DRY VERMOUTH	9	ORANGINA 500ML	4	BLANCHE DE BRUXELLES	6	ESPRESSO	3
CAMPARI	10	PERRIER 330ML	4	AFFLIGEM BLONDE	7	CAPPUCCINO	3.5
CARPANO ANTICA	10	COCA-COLA	3	LOROYSE TRIPLE	10	CAFFE LATTE	3.5
SUZE	9	DIET COKE	3	GAVROCHE RED ALE	7	CHOCOLAT CHAUD(HOT COCO)	4
KIR	12	SPRITE	3	TRIPLE KARMALIET	8	MOCHA	4
GRAN CLASISCO BITTERS	12	MEXICAN COCA COLA 500ML	4	DOGGY STYLE PALE ALE	6	TWO LEAVES AND A BUD TEA:	
DUBONNET BLANC	10	BUNDABERG GINGER BEER	4	SNAKE DOG IPA	7	CHAMOMILE	3
DUBONNET ROUGE	10	LORINA BLOOD ORANGE	4	LUX DIVINA	9	EARL GRAY	3
PERNOD	10	LORINA PINK LEMONDADE	4	MAUDITE DARK ALE	7	PEPPERMINT	3
RICARD	10	FEVERTREE MED. TONIC	3	DEUS 750ML	62	TAMOYOKUCHA	3
HENRI BARDOUIN	11	FRESH LEMONADE	3	CIDRE DE BOUCHE 750	38	DARJEELING	3
PUNT E MES	10	FRESH ORANGE JUICE	4	QUERRY CIDER BONNY DOON	45	BAI MU DAN	3
QUINTENAY VERMOUTH ROYALE ROUGE	12	FRESH GRAPEJRUIT JUICE	4				