C'EST LA VIE
LA BRASSERIE

LES CLASSIQUES FRANÇAIS, L'ESPRIT D'AUJOURD'HUI

Les Entrées / Starters

Escargots $12
Snails baked with maître d'hôtel herb butter and breadcrumbs.

Soupe à l'oignon gratinée $12
Classic French onion soup topped with melted Emmental cheese.

Rillette de saumon $16
Salmon spread with whole-grain mustard, fresh cheese, lemon and chives; served with brioche.
Aperitif to share

Planche de charcuterie & fromage $26
Charcuterie and cheese board.
Aperitif to share

Saucisson, beurre & cornichons $12
French cured sausage with butter and cornichons.
Aperitif to share

Foie gras $18
Foie gras served with fig confit and brioche.

Petite César $7.50
Romaine lettuce, Parmesan, croutons, anchovies and our Caesar dressing.

Petite Automne $9
Romaine lettuce, apple, Parmesan, walnuts and raisins.

Les Salades / Salads

Salade Périgourdine $22
Foie gras, gizzards, red berries, arugula and romaine, and brioche.

Salade Saumon et Agrumes $22
Smoked salmon, citrus segments, goat cheese coated with almond and nuts, and fresh spinach.

Salade Lyonnaise $19
Arugula, romaine, poached egg, smoked lardons, shallots and croutons, red wine and mustard vinaigrette.

De la Mer / From the Sea

Bouillabaisse de Floride $40
Florida-style fish soup with the catch of the day, potatoes, fennel and carrots; served with rouille and croutons.

Filet de saumon aux agrumes $28
Salmon filet with citrus vinaigrette, sweet potato mousseline and green vegetables.

Filet de branzino aux herbes fraîches $32
Branzino filet with fresh herbs, ratatouille and crushed potatoes.

De la Terre / From the Land

Steak frites $32
Hanger steak and French fries with mushrooms and peppercorn sauce.

Tajine d'agneau $29
Lamb tajine with preserved lemons, raisins and honey; served with couscous, sweet potatoes and zucchini.

Bœuf Bourguignon $29
Slow-braised beef with potatoes, mushrooms, onions, carrots and bacon.

Cassoulet $40
White bean stew with duck confit, artisanal Toulouse sausage and pork shank.

C'EST LA VIE
LA BRASSERIE

LA CUISINE DE PARTAGE & LES DOUCEURS

Pâtes Artisanales / Artisanal Pasta

Fettuccine artisanales, préparées par un producteur italien / Artisanal fettuccine from an Italian producer

Champignons & parmesan $19
Fresh locally grown Sarasota mushrooms and Parmesan cheese.
Add chicken. $4

Smoked salmon, poireaux & chèvre $22
Smoked salmon, leeks, fresh goat cheese and chives.

Ratatouille & œuf poché $20
Ratatouille, poached egg and Parmesan cheese.



7-Hour Lamb Confit in a Cocotte

Minimum 4 guests
Please order 48 hours in advance

7-hour confit leg of lamb in a cocotte **$120**

Le Coin Bistro / Bistro Favorites

Served with arugula, romaine salad and cherry tomatoes or fried potatoes.

Quiche du jour $17.50
Quiche of the day.

Crêpe ratatouille $17.50
Ratatouille, Emmental and poached egg.

Crêpe champignons $14.50
Mushrooms and Emmental.
Add chicken. $4

Crêpe smoked salmon $19.50
Smoked salmon, leeks and goat cheese.

Croque Monsieur ou Madame $17 / $19
Classic French toasted sandwich; "Madame" with egg.

Croque prosciutto $19.50
Prosciutto, Brie and figs.

Croque C'est la Vie $19.95
Eggplant, tomato, Emmental, Brie, avocado, fresh spinach and roasted bell pepper.

Saint-Germain Panini $16
Ham and Swiss cheese.

Nice Panini $18
Tomato, mozzarella, prosciutto and pesto.

Montpellier Panini $19
Chicken, tomato, bacon, Parmesan and pesto.

Les Accompagnements / Sides

Fettuccini $8
Olive oil and Parmesan.

Ratatouille $8
Ratatouille.

Frites $8
French fries.

Légumes $8
Seasonal vegetables.

Les Desserts

La vitrine des pâtisseries
Sélection from our pastry case.

Crêpe Suzette $14
Classic French crêpe Suzette.

Fondant au chocolat $12
Warm chocolate fondant with vanilla ice cream.

Profiteroles $12
Vanilla ice cream, hot chocolate sauce and sliced almonds.

Crème brûlée $10
Classic vanilla custard with caramelized sugar.

Affogato $10
Ice cream, espresso and sliced almonds.

Ask for a selection of dessert crêpes.