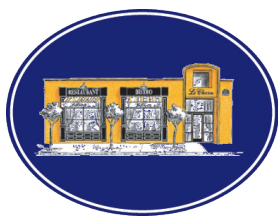


# Le Charm



# French Bistro

315 5th Street, San Francisco, CA 94107 - 415-546-6128 - [lina@lecharm.com](mailto:lina@lecharm.com)

Hours: Tu-F Dinner: 5:30-9:30 - (Sorry we are closed on Mondays!);

F-Sat Dinner: 5:30-10:00 - Sun Dinner: 5-8:30

## 2011 A La Carte Menu

### APPETIZERS

Pan sautéed chicken liver salad <i>deglazed with Sherry vinegar served on mixed greens salad</i>	8
House charcuterie plate <i>cornichons, caper berries</i>	11
Steamed PEI mussels <i>Marinière style with white wine and cream</i>	12
Butter lettuce salad <i>Meyer lemon and olive oil dressing</i>	8
Baked escargots <i>with parsley garlic butter</i>	9
Crispy pan fried pigs feet <i>beet and apple salad</i>	9
Heirloom tomato with Balsamic reduction <i>with shallots</i>	9
Glazed Black Mission figs with Roquefort <i>arugula salad and walnuts</i>	9

### MAIN COURSE

La Marmite of seafood baked in puff pastry <i>Lobster, salmon, prawns, mussels baked in lobster sauce</i>	27
Pan seared wild scallops <i>sautéed prawns, risotto with lobster veloutée</i>	26
Traditional duck confit cooked 7 hours in duck fat <i>sautéed pommes Landaises and bacon and roasted garlic sauce</i>	22
Grilled Black Angus dry aged Rib steak <i>with truffle butter and pommes frites</i>	30
Crispy skin Mary's organic chicken breast <i>with sautéed sweet white corn and mushrooms</i>	17

### SIDES

Sautéed mixed mushrooms truffle oil	8
Sautéed green beans with shallots	6
Sautéed spinach	6
Pommes frites	5

### CHEESE PLATE

A Selection of French Cheeses served with fruit and bread	14
--	----

\$3.00 for any garnish substitute    18% gratuity added on parties of six or more

Prices and Menu items are subject to change, please call the restaurant for the latest info. Not responsible for typographical errors.

# Le Charm French Bistro

315 5th Street, San Francisco, CA 94107 - 415-546-6128 - [lina@lecharm.com](mailto:lina@lecharm.com)  
Hours: Tu-F Dinner: 5:30-9:30 - (Sorry we are closed on Mondays!);  
F-Sat Dinner: 5:30-10:00 - Sun Dinner: 5-8:30

**2011**

## **\$32.00 Prix Fixe Menu**

### **APPETIZERS (a la carte \$8)**

Roasted beet salad with arugula  
*goat cheese and candied walnuts with Sherry vinaigrette*

Salmon grav lox carpaccio  
*lemon, shallots and spring mixed greens*

Onion soup gratinée with croûtons and gruyère cheese (please allow 20 minutes)

Butter lettuce salad  
*with lemon olive oil*

### **MAIN COURSE (a la carte \$20)**

Pan seared trout  
*mushrooms, lemon butter sauce and toasted almonds*

Coq au Vin  
*braised chicken in red wine sauce, bacons, mushrooms and mashed potatoes*

The bistro steak frites  
*served with shallots sauce*

Risotto with sautéed mixed mushrooms, Parmesan cheese, truffle oil

### **DESSERT (a la carte \$7)**

Flourless chocolate cake  
*Chocolate sauce, vanilla ice cream and crème Anglaise*

Ile flottante  
*Soft meringue with almonds, caramel on crème Anglaise*

Tarte Tatin  
*traditional apple tart with caramel sauce and whipped cream*

Profiteroles  
*cream puffs filled with vanilla ice cream and served with chocolate sauce and almonds*

Tahitian vanilla crème brûlée

### **CHEESE PLATE (+\$14)**

A Selection of French Cheeses  
served with fruit and bread

\$3.00 for any garnish substitute  
18% gratuity added on parties of six or more