

PLEIN SUD

RESTAURANT & BAR à VINS

CHEF'S TABLE

Available for Parties of 6-20

TORO LOUNGE

Join Us for Cocktails
Wednesday - Saturday
8pm-2am

DINNER

SOUPS

TRADITIONAL ONION SOUP <i>Gratinée</i>	9
FISH SOUP COMME A MARSEILLE <i>Rouille / Grilled Baguette / Gruyere Cheese</i>	10
SOUPE AU PISTOU <i>Minestrone Style / a Drop of Pesto</i>	12

HORS D'OEUVRES

5 EACH. 3 FOR 12 or 5 FOR 16

L'OEUF DUR MAYONNAISE
MARINATED OLIVES
DUCK LIVER MOUSSE TARTINE
CELERIAC REMOULADE
CHILLED LEEK SALAD MIMOSA
SHREDDED CARROT SALAD
FRENCH BREAKFAST RADISH <i>WITH SWEET BUTTER</i>

APPETIZERS

ORGANIC FIELD GREEN SALAD <i>Lemon Dressing / Cherry Tomatoes & Shredded Carrots</i>	8
FRISEE AUX LARDONS LYONNAISE <i>Poached Egg / Bacon & Dijon Dressing</i>	12
RED BEET TARTARE <i>Fourme d'Ambert / Pine Nuts / Chives & Mache Salad</i>	12
ONION TARTE TATIN <i>Goat Cheese & Petite Salade</i>	12
MEDITERANEAN GRILLED VEGETABLES <i>Marinated Zucchini / Eggplant / Roasted Sweet Peppers Arugula Salad / Shaved Parmesan Cheese</i>	14
STEAK TARTARE DE L'AUBRAC <i>Handcut steak tartare / grilled country bread</i>	14
CAGOUILLES D'ESCARGOT PROVENCALE <i>Sauteed Snails / Tomato / Garlic & Lardons</i>	14
CHIPIRONS DE LA COTE BASQUE <i>Calamari / Basil / Tomatoes / Garlic & Olive Oil</i>	14
FOIE GRAS POELE <i>Figs / Port Wine Sauce & Toasted Brioche</i>	19

CHARCUTERIE

PATE DE CAMPAGNE <i>Cornichons & Prune Compote</i>	9
DUCK LIVER MOUSSE <i>Toasted Brioche</i>	12
OXTAIL & FOIE GRAS TERRINE <i>Fleur de Sel</i>	16
Artisanal Cured Meats	
*Small board (3)	15
*Large board (5)	21

Artisanal Cheeses

*Small board (3)	15
*Large board (5)	21
Served with Fruit Compote, Red Grapes, Apples and Toast	

VIANDES

BRICK OVEN FIRED FRENCH FLATBREADS	
TART FLAMBÉE <i>Smoked bacon / Onion / Fromage Blanc</i>	11
PISSALADIÈRE <i>Caramelized Onions / Black olive & Anchovy</i>	14
SMOKED SALMON <i>Crème fraiche / Dill / Red onion / Capers</i>	16
THE PROVENÇAL <i>Slow roasted tomato/ Herbed goat cheese Fennel & olive tapenade</i>	16
PLEIN SUD <i>Hummus / Merguez / Feta cheese Fennel/ Grilled zucchini & eggplant</i>	19

AMISH CHICKEN BASQUAISE <i>Tomatoes / Bell Peppers / Espelette Pepper / Rice Pilaf</i>	21
BAVETTE A L'ECHALOTE <i>Skirt Steak / Pommes Puree / Shallots Red Wine Sauce</i>	21
STEAK FRITES <i>NY Strip Steak / French Fries / Frisée / Sauce Trio</i>	34
POT AU FEU <i>Clear Stew of Brisket, Bone Marrow & Vegetables</i>	28
DUCK CONFIT DE ST VINCENT DE TYROSSE <i>Fingerling Potatoes / Oyster Mushrooms / Duck Jus</i>	25
BRAISED RABBIT LEG AUX OLIVES KALAMATA <i>Creamy Truffled Spaghetti / Rabbit Jus</i>	29
7 HOURS BRAISED LAMB SHANK <i>Gratin Dauphinois / Brussels Sprouts / Lamb Jus</i>	29
LE BURGER ROYALE AU FROMAGE <i>8oz stuffed cheese burger / Black Truffle Aioli / Frites</i>	19

LA MAREE

WHOLE BAKED DAURADE <i>Ratatouille / Spinach / Basil Aioli</i>	30
MUSSELS PASTIS <i>Pernod / Cherry Tomatoes / Saffron / Shallots / Basil / Fries</i>	19
SKATE WING CHARLOTTE <i>Mango / Capers / Tomatoes / Lemon Butter sauce</i>	21
ORGANIC CRISPY SKIN SALMON FILET <i>Lentils Ragout / Sauce Beurre Blanc</i>	26
LA BOURRIDE <i>Monkfish / light stew / Leeks / Carrots / Aioli</i>	26
CARAMELIZED SEA SCALLOPS <i>Pearl Pasta "Caviar" / Saffron Sauce / Herb Salad</i>	32
SALADE NICOISE <i>Tomatoes / Olives / Haricot Verts / Bibb Lettuce Hardboiled Egg / Albacore Tuna & Vinaigrette Dressing</i>	18
SPAGHETTI AUX FINES HERBES <i>Spaghetti Pasta / Tomatoes / Italian Parsley Tarragon / Mint</i>	18

SIDES

HERBED FRENCH FRIES	7	BRUSSELS SPROUTS	7
RICE PILAF	7	RATATOUILLE	8
SAUTEED SPINACH	7	PARISIAN HAM MAC'N'CHEESE	10

INQUIRE ABOUT PRIVATE EVENTS IN THE TORO LOUNGE

EXECUTIVE CHEF SEBASTIEN D. AGEZ