

LA MOULE



“Le Chef Recommande”

POUR LA TABLE

Chicken Liver Mousse

MUSTARD, PICKLES, BREAD

8

Pork Rinds

SMOKED PAPRIKA, MAPLE SYRUP

7

Tartare & Bone Marrow*

QUAIL EGG, HORSERADISH, BAGUETTE

16

Cheese Board

CHEF'S SELECTION OF ARTISAN CHEESES

13

HORS D'OEUVRE

Butter Lettuce Salad

RADISH, AVOCADO, CROUTONS,
FINES HERBS, DIJON VINAIGRETTE

11

Little Gems

CHERRY TOMATO, CORN,
QUINOA, BASIL, PARMESAN,
CUMIN-MOSCATEL VINAIGRETTE

12

Summer Salad

PLUMS, CUCUMBER, FANCY HERBS,
FRESH SHEEP'S CHEESE,
CHERRY VINAIGRETTE, PEPITAS

13

Dungeness Crab Salad

HARICOTS VERTS, RED ONION,
DILL, TOBIKO, KEWPIE VINAIGRETTE

16

Oysters on the Half*

LEMON & MIGNONETTE

SIX for 17 | DOZ for 32

GRAND PLATS

Flat Iron Steak Frites*

WITH MAÎTRE D'HOTEL BUTTER

25

A LA DIANE + 5

Halibut

GRIDDLED SUMMER SQUASH,
CRISPY POLENTA, SWEET CORN PURÉE,
BASIL AIOLI*, UNI BUTTER

28

Duck*

SWEET & SOUR EGGPLANT,
CHERRY CHAR SUI GLAZE,
WHITE KIMCHI, BITTER ALMOND,
CILANTRO-SCALLION SAUCE VERT

26

Fettuccine

SMOKED MARINARA, SQUASH RIBBONS,
BLACK PEPPER, CREAM, PARMESAN,
PICKLED SWEET PEPPERS, BASIL

22

Burger*

THICK BACON, BRIE, RED ONION
DIJON & KEN'S ARTISAN BRIOCHE
WITH POMMES FRITES & AIOLI*

15

ADD HEIRLOOM TOMATO + 2

MOULES

21

LOCAL MUSSELS SERVED WITH
KEN'S ARTISAN BAGUETTE

Marinière

GARLIC, SHALLOTS, CAPERS,
BUTTER, HERBS, CHILI FLAKE

Catalan

LEEKS, CARAMELIZED FENNEL,
CHORIZO SPICES, PARSLEY, CILANTRO

Puttanesca

TOMATO SAUCE, ANCHOVY, CAPERS,
NIÇOISE OLIVES, LEMON ZEST, BASIL

Southern Bourride

LAWRY'S SEASONING,
DUKE'S MAYO, CELERY, CORN,
CHERRY TOMATO, TARRAGON

SIDES

Padrón Peppers

PASILLA-ALMOND BUTTER, PEACH,
LEMON BREAD CRUMBS, MINT

10

Smoked Beef Poutine

FRITES, GRAVY, CHEESE CURDS,
PICKLED TOMATO RELISH, HORSERADISH

13

Frites

GREMOLATA AND CHOICE OF
AIOLI*, DUKE'S MAYO,
SRIRACHA KEWPIE, OR CURRY KETCHUP

6

EXTRA SAUCE + 0.50

* Oysters are raw, steak, duck & burger are cooked to order

Lark's cheddar & cheese board are unpasteurized, tartare includes raw beef & egg, aioli has raw egg.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



UINS

PLEASE SEE BAR BOOK
FOR WINE BOTTLE LIST



Sherry

- La Cigarrera Manzanilla - 10
- Fernando de Castilla Oloroso - 8
- Hidalgo Pedro Ximenez - 13

Bubbles

- Brut | Lambert de Seyssel - 12
'petit royal,' savoie, fr, nv
- Sparkling Rosé | Cave de Bissey - 12
brut, crémant de bourgogne, fr, nv

Blanc & Rosé

- La Moule White - 9
- Melon de Bourgogne | Pierre Henri - 10
2015, saint-fiacre, muscadet sevre et maine, fr
- Vin d'Alsace | Valentin Zusslin - 13
2015, 'sec,' alsace, france
- Chardonnay | Flâneur - 11 glass | 30 pot
2017, willamette valley, oregon
- Rosé | Domaine la Réaltièrre - 10
2017, 'pastel,' coteaux d'aix en provence, fr

Rouge

- La Moule Red - 9
- Gamay Noir | Domaine des Chers - 11
2016, juliéna, beaujolais, france
- Pinot Noir | Crowley - 13
2016, dundee hills, oregon
- Cab Franc + Pinot | Loop de Loop - 12
2017, applegate valley & eola-amity, oregon

NO PROOF

Ginger-Lime Soda - 5

Orange-Vanilla Soda - 5

Tonic Fizz - 6

house-made tonic syrup, lemon,
pineapple, cream of coconut, topo chico

Glass-Bottled

- fentiman's ginger beer - 5
- sprite, coca-cola or fever tree tonic - 4
- diet coke - 3

Mineral Water

- topo chico | 355 mL - 3
- lurisia | 500 mL - 4 | one liter - 7

BAR

"Le Bar Recommande"

Cocktails

Golden Girl - 10

reyka vodka, lime, ginger,
turmeric, topo chico

Parisian Float - 12

krogstad aquavit, prado pastis, lemon,
portland soda works root beer, meringue

Cozette* - 14

del maguey vida mezcal, benedictine,
combiere creme de peche, lemon,
ginger, egg white, angostura bitters

Life on Mars - 14

singani 63, aveze, cream of coconut,
lime, lemon, ms. better's green strawberry
mah kwan bitters, strawberry dust

Gainsbourg - 10

beefeater gin, dolin dry vermouth,
cornichon brine, lemon zest

**\$1 from each Gainsbourg will be donated to
New Avenues for Youth | #PDXCharityCocktail*

Rococo - 12

cocchi americano, nardini grappa bianco,
campari, new deal mud puddle

Cognac Old Fashioned - 14

pierre ferrand 1840, black pepper demerara,
angostura & cardamom bitters

Timeshare - 13

evan williams bonded bourbon,
doctor bird jamaican rum, carpano antica,
oloroso sherry, banana liqueur,
boker's bitters

BIÈRE

Draft

Bavik - 6

pilsner | 5.2% abv | 18oz

Little Beast Fera - 7

brett saison | 6.25% abv

Cascade Apricot 2017 - 10

sour blonde ale w/ fresh apricot | 7.3% abv

Ommegang Rosetta - 7

oud bruin/kriek | 5.6% abv

Breakside Stay West - 6

india pale ale | 7.3% abv

Monkless Dubbel or Nothing - 8

abbey-style dubbel | 7.2% abv

Karmeliet - 9

abbey tripel | 8.4% abv

Delirium Tremens - 9

belgian strong ale | 8.5% abv

Chimay Grand Réserve - 10

belgian strong dark | 9% abv

St. Bernardus Abt. 12 - 8

belgian quadrupel | 10% abv

Dragon's Head Manchurian - 8

dry apple cider | 6.0% abv

Bottled

Rainier - 3

american lager, can | 4.6%

Stiegl Radler - 6

salzburg beer with grapefruit soda, can | 2.5%

Aval Cider - 7

apple cider made in bretagne, fr | 6%

Westmalle Tripel - 10

abbey tripel | 9.5%

Duvel - 9

strong golden ale | 8.5%

Orval - 10

trappist ale | 6.9%

Vanderghinste Oud Bruin - 8

west flanders sour ale | 5.5%

Little Beast Animal Family - 10

foeder-aged farmhouse ale | 9%

Lindemans / Mikkeller SpontanBasil - 45

barrel-aged lambic, finished w/basil | 750mL | 9%

**Contains raw egg - consuming raw egg may
increase your risk of foodborne illness.*

**Oregat contains almond.*