

LA MOULE



“Le Chef Recommande”

POUR LA TABLE

Chicken Liver Mousse

MUSTARD, PICKLES, BREAD

8

Pork Rinds

SMOKED PAPRIKA, MAPLE SYRUP

7

Corn on the Cob

UMAMI MAYO, PARMIGIANO REGGIANO,
FRENCH BLACK TRUFFLES

14

Tartare & Bone Marrow*

QUAIL EGG, HORSERADISH, BAGUETTE

16

Cheese Board

13

HORS D'OEUVRE

Asparagus Tartine

FRESH SHEEP'S CHEESE, HERBS,
SPICY GREENS, RADISH,
PICKLED EGG, PAIN AU LEVAIN

13

Butter Lettuce Salad

RADISH, AVOCADO, CROUTONS,
FINES HERBS, DIJON VINAIGRETTE

11

Wilted Little Gems

CURED EGG YOLK, BOQUERONES,
LEMON BREADCRUMBS, ROMESCO

12

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

SUMMER SQUASH, SWEET CORN PURÉE,
PICKLED GREEN CORIANDER,
GREEN GARLIC AIOLI*, UNI BUTTER

27

Duck*

PEARL COUSCOUS, CHERMOULA,
CHARRED SCALLION, GREENS,
APRICOT SAUCE, MINT

26

Fettuccine

ASPARAGUS, FENNEL,
FRESH SHEEP'S CHEESE,
ARUGULA PESTO, PINE NUTS

22

Burger*

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

15

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

Alsatian

APPLE CIDER, GRAINY MUSTARD,
CREAM, CARAMELIZED ONION,
BRAISED CABBAGE, TARRAGON

SIDES

Chinese Greens

SHIITAKE, DRIED SHRIMP XO SAUCE,
GINGER, SCALLION, SESAME

9

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.



VINS

PLEASE SEE BAR BOOK
FOR WINE BOTTLE LIST



Sherry

La Cigarrera Manzanilla - 10

Yuste 'Aurora' Oloroso - 11

Gran Barquero Amontillado - 11

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, alsace, france

Chardonnay | Crowley - 14
2016, willamette valley, oregon

Rosé | Edmond Burle - 9 | 23
vdp de vaucluse, rhone, france

Rouge

La Moule Red - 9

Gamay Noir | Mathieu Paquet - 12
2014, mâcon-rouge, bourgogne, france

Pinot Noir | Loop de Loop - 13
2016, willamette valley, oregon

Grenache + Syrah | Mas de Libian - 11
2017, 'vin de pétanque,' Rhône valley, france

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

Gin Rickey - 11

townshend's gin, lime, topo chico

*\$1 from each sold will be donated to
Not OK PDX through #GinRickeyMonth*

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

Upland Iridescent - 9

barrel-aged blonde sour ale | 6% 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 | 6.9% abv

Bottled

Olympia - 3

american lager, can | 4.78%

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.*

**O'geat contains almond.*