

LA MOULE



“Le Chef Recommande”

POUR LA TABLE

Baguette

EUROPEAN CULTURED BUTTER &
CONFITED GARLIC IN OLIVE OIL

4

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

Chicory Caesar

CASTELVETRO RADICCHIO, CROUTONS,
SMOKED OYSTER DRESSING*, PECORINO

15

French Onion Soup

FOIE GRAS, PORCINI, SHERRY,
CROUTON, AGED GRUYÈRE*

16

Oysters on the Half*

LEMON & MIGNONETTE

SIX for 17 | DOZ for 32

GRAND PLATS

Pan-Roasted Trout

SAUTÉED KALE, DILL,
WHITE BEAN PURÉE,
UNI HOLLANDAISE*

29

Flat Iron Steak Frites*

WITH MAÎTRE D'HOTEL BUTTER

26

A LA DIANE + 5

Roasted Garlic Spätzle

CHANTERELLE*, MAITAKE &
OYSTER MUSHROOMS, PEAS,
BRAISED LEEKS, PINE NUTS, PARMESAN

22

Braised Beef Cheek

RED WINE ADOBO, TOSTONES,
WINTER ROOT VEGETABLES,
RADISH, CILANTRO, PEPITAS

26

Burger*

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

16

MOULES

22

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

Korean

MISO, WHITE KIMCHI,
PICKLED CHILES, SCALLION, MINT,
CILANTRO, SESAME

SIDES

Smoked Carrots

MOSCATEL GASTRIQUE,
CHILE DE ÁRBOL, BONITO FLAKE

9

Seared Beets

MUSTARD GREENS, POMEGRANATE
VINAIGRETTE, CANDIED PISTACHIO,
JERSEY KASS SCHORREN GOUDA*

13

Frites

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

6

EXTRA SAUCE + 0.50

*oysters are raw, steak & burger are cooked to order. jersey kass schorren is unpasteurized. tartare includes raw beef & egg, hollandaise, aioli & caesar include raw egg. chanterelle mushrooms are wild & not inspected products. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



UINS

Sherry

- La Cigarrera Manzanilla - 10
Valdespino 'Tio Diego' Amontillado - 9
Fernando de Castilla Oloroso - 8
Hidalgo Pedro Ximenez - 13

Bubbles

- Brut | Giocato - 11
'jongleur,' primorska, slovenia
Sparkling Rosé | Cave de Bissey - 12
brut, crémant de bourgogne, fr, nv

Blanc & Rosé

- La Moule White - 9
Vin d'Alsace | Valentin Zusslin - 13
*PINOT GRIS, GEWURTZ, RIESLING, AUXERROIS
2015, sec, alsace, france*
Chardonnay | Flâneur - 11 glass | 30 pot
2017, willamette valley, oregon
Rosé | Moulin de Gassac - 10
*SYRAH, CARIGNAN
2017, 'guilhem,' pays d'hérault, france*

Rouge

- La Moule Red - 9
Cab Franc + Pinot | Loop de Loop - 11
2017, applegate valley + eola-amity, oregon
Rosso Toscana | Bocelli - 12
*SANGIOVESE, CABERNET SAUVIGNON
2013, 'alcide,' italy*
Corbières | Domaine de Fontaine - 10
*CARIGNAN, GRENACHE, SYRAH
2015, languedoc-roussillon, france*

NO PROOF

Orange-Vanilla Soda - 5

- Root Beer Fizz - 6
*portland soda works root beer syrup,
lemon, 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 - 11
reyka vodka, lime, ginger,
turmeric, seltzer

Parisian Float - 12
krogstad aquavit, prado pastis, lemon,
portland soda works root beer, meringue

Pomme Pomme - 12
banhez mezcal, laird's applejack 86,
aval cider, lemon, orgeat*,
angostura bitters

Oh My God, Becky - 12
clear creek slivovitz, becherovka,
lime, bergamot, cinnamon,
orange zest

Gainsbourg - 10
beefeater gin, dolin dry vermouth,
cornichon brine, lemon zest
**\$1 from each Gainsbourg will be donated to New
Avenues for Youth | #PDXCharityCocktail*

Long Kirsch Goodnight - 13
ommegang rosetta, amaro ciociaro,
campari, pbp pitch dark cacao bitters

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

**Orgeat contains almond.*

BIÈRE

Draft

- Bavik - 7**
pilsner | 5.2% abv | 18oz
Crux Peach Farmhouse - 7
saison w/ oregon peaches | 6.5% abv
Upright Zetterberger - 7
amber ale w/ dill seed & coriander | 5.1% abv
Dirty Pretty Bira Bäs - 7
india pale ale | 7.5% abv
Cascade Rose City Sour - 10
wheat & blonde ales w/ rose & hibiscus | 8% abv
Ommegang Rosetta - 7
oud bruin/kriek | 5.6% 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 Pippin - 8
dry apple cider | 6.9% abv

Bottled

- Rainier - 3**
american lager, can | 4.6%
Aval Cider - 7
apple cider made in bretagne, fr | 6%
Stiegl Radler - 6
salzburg beer with grapefruit soda, can | 2.5%
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%
Trappistes Rochefort 8 - 10
belgian strong dark | 9.2%
La Trappe Quad - 9
belgian quadrupel | 10%
Delirium Noël - 10
belgian strong dark ale | 11.2%