

JACQUES BRASSERIE

RESTAURANT WEEK WINTER 2025 DINNER PRIX-FIXE \$60 (3 COURSES)

STARTERS

Choice of 1 of the following

SOUPE DU JOUR

Seasonal soup of the day

ESCARGOT

6 Snails in Garlic, Butter & Parsley

ENDIVE & ROQUEFORT SALAD

Endive, Apples, & Roquefort Cheese

TUNA TARTAR

Fresh Tuna Tartar With Grilled Sesame Seeds

ENTREES

choice of 1 of the following

ATLANTIC SALMON

Vegetable Ratatouille & Basil Sauce

HANGER STEAK

Pommes Frites & Sauce Au Poivre

ROASTED HALF CHICKEN

All Natural Chicken with Sauteed Spinach & Garlic Mashed Potatoes

MOULES FRITES MARINIÈRES

Chardonnay, Garlic & Parsley Served with French Fries

DESSERTS

Choice of 1 of the following

CREME BRULE

Vanilla Bean Flavored

VALRHONA CHOCOLATE TERRINE

Served with Raspberry Sorbet

PRICING DOES NOT INCLUDE BEVERAGES, TAX & GRATUITY (NO SUBSTITUTIONS)

JACQUES
BRASSERIE

RESTAURANT WEEK
WINTER 2025 LUNCH PRIX-FIXE \$45 (3 COURSES)

STARTERS

Choice of 1 of the following

SOUPE DU JOUR

Seasonal soup of the day

SALADE VERTE

Mesclun Salad With White Wine Shallot Dressing

ENDIVE & ROQUEFORT SALAD

Endive, Apples, & Roquefort Cheese

PATE DE CAMPAGNE

Pork & Duck Pate, Dijon Mustard, Cornichons & Baguette

ENTREES

choice of 1 of the following

ATLANTIC SALMON

Vegetable Ratatouille & Basil Sauce

JACQUES BURGER

Blue Cheese, Apples, Caramelized Onions served with French Fries

PAPPARDELLE

Wide Flat Pasta, Mushroom Cream Sauce, Truffle Oil & Parmesan

MOULES FRITES MARINIÈRES

Chardonnay, Garlic & Parsley Served with French Fries

DESSERTS

Choice of 1 of the following

CREME BRULE

Vanilla Bean Flavored

VALRHONA CHOCOLATE TERRINE

Served with Raspberry Sorbet

PRICING DOES NOT INCLUDE BEVERAGES, TAX & GRATUITY (NO SUBSTITUTIONS)