

HORS D'OEUVRES

CRISPY BRUSSELS SPROUTS

umami vinaigrette, green onion
\$9

MACARONI AU GRATIN

gruyere, bacon, parmesan
\$10

ESCARGOT

snails in a garlic & parsley butter
\$12

MUSSELS MARINIÈRE

white wine, shallot, herbs
\$13

with frites \$16

STEAK TARTARE

*hand-cut pastured beef,
quail egg, caraway crackers*
\$15

FROMAGES

*daily selection of
cheese from
Saxelby cheesemongers*

OYSTERS

on the half shell

SOUPES

SOUP DU JOUR

\$8

ONION GRATINÉE

\$10

SALADES

BEETS

*baby arugula, radish
basil breadcrumb, spiced honey yogurt*
\$9

LE BARRICOU SALAD

*haricot vert, tomato, parmesan, croutons,
Dijon vinaigrette*
\$10

SHRIMP & ASPARAGUS

grilled little gem, radishes, avocado green goddess
\$15

PLATS

DUCK CONFIT

fresh pasta, artichoke, spring onion
\$19

COQ AU VIN

red wine braised chicken, carrot, pearl onion, potato puree, lardon
\$19

SPRING PEA RISOTTO

maitake mushroom, parmesan, black truffle oil
\$15

RAINBOW TROUT

asparagus, fennel & sorrel salad, hazelnut, carrot reduction
\$22

LAMB RAGÔT

braised Colorado lamb with wild mushroom & kale, gnocchi parisienne
\$24

GRILLED BURGER

*1/2 lb grass fed Pat la Frieda burger on brioche with house made pickles
served with hand cut pommes frites
add cheese \$2.50, add bacon \$3*
\$14

STEAK FRITES

Creekstone Farms hanger steak, hand cut pomme frites, veal demi glace
\$25

GARNITURES

*SPINACH
lemon, garlic*
\$6

*HARICOTS VERTS
shallot, almond*
\$6

*MIXED GREENS
mustard vinaigrette*
\$5

POMMES PUREE
\$5

POMMES FRITES
\$5

LE BARRICOU

• Consuming raw or undercooked eggs, meat, or seafood such as oysters on the half shell may increase your risk of foodborne illness •

* **LE BARRICOU** *

DINNER