

— **HORS D'OEUVRES** —

**ESCARGOT**  
snails, garlic, parsley butter  
**\$12**

**MUSSELS MARINIÈRE**  
white wine, shallot, herbs  
**\$14**  
with frites **\$17**

**STEAK TARTARE**  
hand cut beef, quail egg, sourdough  
**\$15**

**FROMAGES**  
fruit compote,  
cranberry pecan bread

**OYSTERS**  
MP

— **SOUPES** —

**SOUP DU JOUR**  
**\$8**  
**ONION GRATINÉE**  
**\$10**

— **SALADES** —

**ROASTED BEETS**  
arugula, feta, pistachio, orange  
**\$11**

**LE BARRICOU SALAD**  
haricots verts, cherry tomato, parmesan, croutons,  
Dijon vinaigrette  
**\$10**

— **PLATS** —

**WILD MUSHROOM PASTA**  
hand cut fettucine, roasted garlic, pecorino, herb breadcrumb  
**\$17**

**COQ AU VIN**  
red wine braised chicken, carrot, pearl onion, pommes purée, lardon  
**\$20**

**SCOTTISH SALMON**  
fennel, roasted mushrooms, sherry vinaigrette  
**\$22**

**BOEUF BOURGUIGNON**  
red wine braised beef, pommes purée, mushroom, carrot, pearl onion  
**\$25**

**GRILLED BURGER**  
1/2 lb Debragga burger on toasted brioche with house made pickles, butter lettuce and tomato  
served with pommes frites  
add cheese \$2.50, add bacon \$3  
**\$16**

**PORK SHOULDER CONFIT**  
mustard spätzle, grilled cabbage, cornichons  
**\$20**

**BAVETTE STEAK AU POIVRE**  
black pepper crust, pommes frites, cognac & green peppercorn sauce  
**\$29**

**STEAK FRITES**  
Creekstone Farms hanger steak, hand cut pommes frites, red wine veal sauce  
**\$26**

— **GARNITURES** —

**MACARONI AU GRATIN**  
gruyere, bacon, parmesan  
**\$10**

**MARKET VEGETABLES**  
**\$6**

**CRISPY BRUSSELS SPROUTS**  
garlic, anchovy, chili  
**\$9**

**POMMES PUREE**  
**\$5**

**POMMES FRITES**  
**\$5**

• **LE BARRICOU** •

\* **LE BARRICOU** \*

DINNER