

# Troquet

Wine Bar & Restaurant

## SMALL PLATES

**Croquettes au fromage et jambon 10**  
*Cheese and ham croquettes, sweet onion jam*

**Coquillages à la plancha\* 12**  
*Seared razor & manilla clams with garlic sauce, lemon and parsley*

**Poivrons marinés et chevre (v) 7**  
*Roasted bell pepper and goat cheese*

**Agneau et son caviar d'aubergine 12**  
*Spicy lamb meatballs, eggplant puree, sesame and lemon preserves*

**Tartare de saumon à l'aneth\* 10 / 16**  
*Fresh salmon tartar, dill, mustard and shallots*

## APPETIZERS

**Gazpacho (v) 8**  
*Tomatoes, cucumber, basil, red onion, olive oil and toast points*

**Salade nicoise 14**  
*Mix green salad, beans, seared tuna, egg, cherry tomatoes, piquillos & basil*

**Tomates farcies 14**  
*Stuffed tomatoes with avocado cream, red onions and chili olive oil*

**Caesar salad 12 / 19**  
*Crispy chicken, poached egg, bacon and parmesan*

**Carpaccio de veau, roquette, huile de truffe et parmesan\* 19**  
*Veal carpaccio, arugula salad, truffle dressing, parmesan cheese*

**Terrine de foie gras maison 22**  
*Homemade duck foie gras terrine, grilled bread slices and pear chutney*

**Camembert au four (v) 25**  
*Baked Camembert, bee honey, bread, and pear chutney*

## ENTREES

**Beef tartare\* 21**  
*Hand cut beef tartare, radish pickles, fresh herbs and wasabi mayonnaise*

**Gnocchis de polenta (v) 18**  
*Polenta gnocchi, mushroom cream, parmesan, asparagus*

**Troquet burger\* 19**  
*Wagyu beef, Emmental, balsamic onions (add foie gras slice \$6)*

**Thon & légumes d'été\* 25**  
*Seared tuna steak, vegetable caponata, pesto and piquillo*

**Côte de bœuf\* 90**  
*Pine & Lee butcher prime rib eye steak with bearnaise, black pepper & morel sauce (serving for 2)*

**Risotto de gambas & chorizo\* 24**  
*Sautéed tiger prawns, cashews, mint and pesto sauce, creamy chorizo risotto*

## SIDES

**Ratatouille 7**  
**Homemade french fries 7**  
**Green garden salad 7**  
**Gratin dauphinois 7**

## BEVERAGES

**San Pellegrino 6**  
**Evian 6**  
**Sodas 3**  
**Juice 4**

## BOARDS

**Planche végétarienne (v) 14**  
*Vegetarian board, green humus, pita bread, mix sautéed vegetables*

**Charcuteries**  
*Duck saucisson 6*  
*Bœuf saucisson 6*  
*Serrano ham 8*  
*Country pâté 10*  
*Duck rillettes 7*

**Fromages (v)**  
*Camembert 6*  
*Comté 7*  
*Bleu des Causses 6*  
*Morbier 6*  
*Valençay 7*

**Chef selection board 28**  
*With accompaniments*

## LA PLANCHE DU CHEF

**Master chef's platter with cheeses, charcuteries, duck foie gras, breads and accompaniments 42**

## OYSTERS

**Fresh oysters from New York\***  
*by half dozen 18*  
*or by dozen 34*  
*Fresh or warm with Emmental cheese*

Chef Camille Martin

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Although we will gladly attempt to accommodate allergies, we cannot promise to meet your needs. (v) = vegetarian friendly. For parties of 6 or more, a 20% gratuity will be included.