

# PETITE BOUCHEES

## **GOUGERES**

Baked pastry puffs filled with Grand Cru cheese fondue 6<sup>00</sup>

## **TAPENADE**

Niçoise olive spread with lemon, capers and country toast 6<sup>00</sup>

## **CERVELLE DE CANUT**

Creamy farmer's cheese spread with shallots, chives and evoo 7<sup>00</sup>

## **TARTINE DE FOIE DE VOLAILLE**

Country toast served with chicken liver mousse and seasonal preserves 7<sup>50</sup>

## **LE PLATEAU ASSORTIMENT**

Two each of the above petite bouchées 10<sup>00</sup>

# HORS D'OEUVRE

## **PANISSE**

Sautéed chickpea cake with corn, asparagus, mushrooms and gruyère fondue 13<sup>00</sup>

## **MOULES AU SAFRAN**

Prince Edward Island mussels steamed in white wine with saffron cream, saucisson and carrot 18<sup>00</sup>

## **FLAMMEKUECHE**

Alsatian style flatbread with bacon, crème fraîche, gruyère and caramelized onions 12<sup>50</sup>

## **CASSOLETTE D'ESCARGOTS**

Burgundy snails sautéed in garlic with flageolet beans, herbs and crispy pastry 13<sup>00</sup>

## **HOMARD AVEC CURRY**

Chilled Maine lobster with vadouvan curry, shallots and celery 16<sup>00</sup>

## **FROMAGE**

Served with seasonal preserves and cranberry-walnut bread.  
6<sup>00</sup> for one, 20<sup>00</sup> for all four

☞ Uplands Farm "Pleasant Ridge Reserve" cow's milk

☞ Carr Valley "Native Sheep" sheep's milk

☞ Emmi Roth "Grand Cru" cow's milk

☞ Seasonal selection

# POTAGES ET SALADES

## **SOUPE À L'OIGNON**

Classic onion soup with beef broth, caramelized onions and Alpine style cheese 9<sup>95</sup>

## **SALADE DE BETTERAVES ROTI**

Roasted red beets, Champagne vinaigrette, farmer's cheese, frisée, melon and toasted pistachios 13<sup>00</sup>

## **SALADE LYONNAISE**

Frisée lettuce with bacon lardons, mustard-sherry vinaigrette, poached egg and a pâté crouton 11<sup>00</sup>

## **SALADE DU MARCHÉ**

Mixed lettuces and vegetables in an herbed vinaigrette 9<sup>50</sup>

# ROTISSERIE

Slow-cooked in our unique Woodstone vertical rotisserie

## CHÂTEAUBRIAND

Sliced filet mignon with brandy peppercorn sauce, served with rôti potatoes and sautéed mushrooms 38<sup>.50</sup>

## POULET DE FERME

Herb and citrus marinated chicken with riesling cream, served with rôti potatoes and curried cauliflower 22<sup>.50</sup>

## CÔTE DE PORC

Honey-mustard rubbed bone-in Berkshire pork loin with red wine sauce, served with rôti potatoes and curried cauliflower 24<sup>.00</sup>

## ROTI D'ALOYAU

Garlic marinated top sirloin with red wine sauce, served with rôti potatoes and curried cauliflower 28<sup>.00</sup>

## MENU DU CHEF

A menu celebrating our anniversary featuring Nicolas Potel wines

Three course Prix Fixe menu 45<sup>.00</sup>

Wine pairings are an additional 15<sup>.00</sup>

### SALADE DE CRABE ET D'AVOCAT

Crab and avocado salad in a chardonnay vinaigrette with mango and watercress 12<sup>.00</sup>

*Force of Nature, Pinot Gris, Santa Barbara, California* 9<sup>.50</sup>

### BOUILLABAISSE

A traditional Provençal fish stew with mussels, scallops and seasonal fish, with fennel, potatoes and corn served with grilled French bread and red pepper rouille 30<sup>.00</sup>

*Tortoise Creek Wines "Le Charmel, Grenache/Syrah, France* 9<sup>.00</sup>

### CRÈME BRÛLÉE

with fresh berries 7<sup>.00</sup>

*Château Bouscassé, Brumaire, Madiran, France* 10<sup>.00</sup>

## FRUITS DE MER

### HUITRES

Rotating oyster selections with mignonette, horseradish and lemon 🍷 ½ dozen 12<sup>.00</sup> 🍷 dozen 22<sup>.00</sup>

### COCKTAIL DE CREVETTES

Five jumbo wild-caught Gulf shrimp with cocktail sauce 18<sup>.00</sup>

### HOMARD

Chilled ½ Maine lobster with Dijon-mayonnaise 18<sup>.00</sup>

### LE PETIT PLATEAU

Small seafood tower – ½ dozen oysters and four piece shrimp cocktail 26<sup>.00</sup>

### LE GRAND PLATEAU

Large seafood tower - ½ dozen oysters, six piece shrimp cocktail and ½ Maine lobster 52<sup>.00</sup>

# PLATS PRINCIPAUX

## **STEAK FRITES**

Classic dish of grilled culotte steak with house-made French fries and a choice of brown butter Béarnaise, red wine shallot or Maître d' butter 27<sup>00</sup>

## **CANARD CONFIT**

Slow cooked duck leg with fresh spinach, walnuts and cherry gastrique 27<sup>00</sup>

## **THON A LA NIÇOISE**

Charbroiled Tuna with olive oil potatoes, Niçoise olive tapenade, asparagus and demi-sec tomatoes 29<sup>50</sup>

## **FRICASSEE DE HOMARD ET COQUILLES**

A ragout of sea scallops and Maine lobster in a creamy corn broth with fennel, zucchini and panisse cake 39<sup>50</sup>

## **RAIE GRENOBLOISE**

Pan seared skate with lemon brown butter, caper vinaigrette and sautéed asparagus 27<sup>50</sup>

## **PANISSE AVEC LÉGUMES SAUTÉS**

Chickpea cake with sautéed corn, zucchini, spinach and mushrooms 20<sup>00</sup>

# SANDWICHES ET GALETTES

served with your choice of house-made French fries or petite salade

## **CROQUE-MADAME**

Griddled ham and gruyère cheese sandwich on toasted bread with Mornay sauce and a sunny side-up egg 16<sup>00</sup>

## **GALETTE AU JAMBON**

Savory buckwheat crepe with Berkshire ham, Grand Cru cheese, fried egg, sautéed mushrooms and spinach 15<sup>00</sup>

## **GALETTE DE CANARD**

Duck confit on a buckwheat crepe with wilted spinach, farmer's cheese and mushrooms 17<sup>50</sup>



Chef de Cuisine, Klayton Mutchler  
Sous Chef, Kaitlin Greenhalgh

To stay current on our wine tastings, afternoon tea time, wine maker events and our regional menus du chef: follow us on social media for our upcoming events here at Café Grace.

☞ Facebook - @CaféGracemke  
☞ Twitter - @cafégracemke  
☞ Instagram - cafégracemke

Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.

## “The Green Fairy”

Hemingway, Poe, Monet, Wilde, Proust, Picasso, Toulouse-Lautrec, and Van Gogh must have been on to something. Their love of Absinthe is well documented, and no spirit has the mystique and history that Absinthe earned. “The Green Fairy,” as Absinthe was known, reached its peak during the Belle Epoque (~1870-1910.) The strong anise flavored liquor was a popular aperitif at Parisian bistros. The ritual of preparing Absinthe is part of the liquors allure. Absinthe is put in a specific glass with an Absinthe spoon across the top of the glass and on this spoon rests a sugar cube then ice cold water from an Absinthe fountain is slowly dripped over the sugar cube to dissolve it. This results in a beautiful milky opaque liquid or “louche.”

We are proudly serving Milwaukee's own  
Great Lakes Distillery's Amerique 1912 Verte or Rouge 12.00

# ABSINTHE COCKTAILS

## **Billionaire Cocktail**

Bulleit bourbon and absinthe with fresh lemon and house-made grenadine 13.00

## **Papillon**

Milagro Silver and absinthe with aperol and fresh ruby red grapefruit juice 10.00

## **Garden Grove**

Cachaça and absinthe with cucumber, arugula simple and fresh lime 9.00

## **Angry Mule**

Vodka and absinthe with ginger beer, muddled ginger and fresh lemon 10.00

# COCKTAILS

## **Pear Royale**

Belle de Brillet Pear Liqueur and  
Champagne 10.00

## **Gimlet à la Menthe**

Vodka with muddled mint and fresh  
lime 8.00

## **Souris Collins**

Vodka and St. Germaine with lillet  
rose and fresh lemon 9.00

## **Pegu Club**

Gin and angostura bitters with orange  
liqueur and fresh lime 9.00

## **French 75**

Citadelle gin and Champagne with  
citrus and simple syrup 9.00

## **Bourbon-Raspberry Sour**

Four Roses bourbon and St. George  
raspberry with house sour 10.00

## **Old Fashioned**

Four Roses bourbon with bitters,  
muddled luxardo cherry and orange 8.50

# BIERE

## **DRAFT**

**Great Dane Pilot Light Pilsner** 5.00

**Perennial Saison de Lis** 7.00

**Seasonal ipa** 6.00

## **BOTTLES**

**Miller Lite** 3.50

**Spotted Cow** 5.00

**Riverwest Stein** 5.00

**Stella Artois** 5.00

**Kronenbourg** 6.00

**Orval Belgian Pale Ale** 11.00

**Founders Porter** 9.00

**St. Bernardus Abt 12** 11.00

**Krombacher Weizen**

**Non-Alcoholic** 5.00

**Hitachino Nest White Ale** 11.00

**Finn River Black Currant**

**cider** 500 ml 15.00