

LA MOULE



"Le Chef Recommande"

POUR LA TABLE

Baguette

FANCY BUTTER & CONFITED GARLIC

4

Cheese Board*

BAGUETTE & HOUSE PRESERVES

14

Duck Prosciutto

FRESH CHEESE, CRANBERRY,
JUNIPER, PUFFED GRAIN

16

Pork Rinds

SMOKED PAPRIKA, MAPLE SYRUP

7

Chicken Liver Mousse

DIJON MUSTARD & PICKLES

8

HORS D'OEUVRE

Oyster Luge

TWO RAW OYSTERS* *with*
ONE OZ of BOWMORE 12YR SCOTCH

12

Smoked Mussel Caesar*

RADICCHIO, PECORINO,
CROUTONS, DILL

14

Butter Lettuce Salad

RADISH, AVOCADO, CROUTONS,
FINES HERBES, DIJON VINAIGRETTE

11

Steak Tartare* and Roasted Bone Marrow

QUAIL EGG*, HORSERADISH, BAGUETTE

16

Oysters on the Half*

LEMON & MIGNONETTE

SIX for 17 | DOZ for 32

GRAND PLATS

Flat Iron Steak Frites*

WITH MAÎTRE D'HOTEL BUTTER

26

A LA DIANE + 5

Pan-Roasted Cod

CRISPY SUNCHOKES, LOVAGE,
CAMELIZED ONION BROTH

29

Bucatini Cacio e Pepe

MATSUTAKE MUSHROOMS*,
BUTTERNUT SQUASH, MARSALA,
SZECHUAN PEPPER, PECORINO

25

Burger*

THICK-CUT BACON, BRIE, DIJON,
WORCESTERSHIRE AIOLI*, RED ONION,
BRIOCHE & POMMES FRITES

16

TO SHARE

ACCOMPANIED BY DAILY SIDES

PLEASE ALLOW 30 MINUTES

- AVAILABLE TILL 10PM -

Braised Lamb

42

Market Fish

MARKET PRICE

MOULES

BOWLS OF TOTTEN INLET MUSSELS
WITH KEN'S ARTISAN BAGUETTE

22

Marinière

GARLIC, SHALLOTS, CAPERS, DIJON,
BUTTER, HERBS, CHILI FLAKE

Salsa Verde

TOMATILLO, LIME, CHILI,
CRÈME FRAÎCHE, CILANTRO, RADISH

Puttanesca

TOMATO SAUCE, ANCHOVY, CAPERS,
NIÇOISE OLIVES, LEMON ZEST, BASIL

Korean

MISO, GOCHUJANG, KIMCHI,
GINGER, MINT, CILANTRO, SESAME

SIDES

Creamed Leeks

APPLE CIDER, CRISPY SHALLOT,
BREAD CRUMB, PICKLED MUSTARD SEED

9

Brussels Sprouts

MAPLE BACON XO SAUCE, MIMOLETTE,
MEXICAN TARRAGON

*XO SAUCE CONTAINS SHRIMP

10

Frites

GREMOLATA & CHOICE OF
AIOLI*, DUKE'S MAYO,
SRIRACHA KEWPIE, OR CURRY KETCHUP

6

EXTRA SAUCE + 0.50

*oysters & caviar are raw, steak & burger are cooked to order.
matsutake mushrooms are wild & uninspected products.

cheese board contains unpasteurized selections. tartare includes raw beef & egg. aioli & caesar include raw egg.
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



VINS

Sherry

La Cigarrera Manzanilla - 10
Fernando de Castilla Oloroso - 8

Bubbles

Loire Sparkling | La Petite Roche - 12
méthode traditionnelle, saumur, france

Brut Rosé | J.L Denois - 12
languedoc, france

Blanc & Rosé

La Moule White - 9

Moselle Blanc | Château de Vaux - 12
AUXERROIS, MÜLLER, PINOT GRIS, GEWÜRZ
2018, 'les gryphées,' moselle, france

Sauvignon | Petrucco - 11
2018, friuli colli orientali, italy

Chardonnay | Hooray for You - 13
2018, dion vineyard, chehalem mtns, oregon

Rosé | La Bastide des Oliviers - 11
2018, coteaux varois en provence, france

Rouge

La Moule Red - 9

Gamay Noir | Domaine des Chers - 13
2017, vieilles vignes, julienas, beaujolais, france

Pinot + Cab Franc | Loop de Loop - 12
2018, 'romeo red,' oregon & washington

Syrah + | Maloof - 14
2018, applegate valley, oregon

NO PROOF

Housemade Sodas - 5
orange-vanilla or pineapple-tarragon

Passion Fruit Fizz - 6
passion fruit, pineapple, coconut,
lemon, topo chico

Glass-Bottled

fentiman's ginger beer - 5
sprite, coca-cola or fever tree tonic - 4
topo chico | 355 mL - 3
lurisia | 500 mL - 4 | one litre - 7

BAR

"Le Bar Recommande"

Cocktails

Pineapple Slushy Margarita - 8

pueblo viejo blanco tequila,
combiar, pineapple, lime
\$1 from each slushy will be
donated to familymealpdx.org

Latest Obsession - 11
sparkling wine, lavender,
st-germain elderflower, lemon

Golden Girl - 11
reyka vodka, lime, ginger,
turmeric, seltzer

Crushed Velvet - 12
aria gin, aveze, velvet falernum,
passionfruit, lemon, singani 63 spritz

Backwards Bicycle - 12
evan williams bonded bourbon,
combiar pamplemousse, lemon,
orange bitters, grapefruit peel

Part Time Love - 11
pueblo viejo blanco tequila, hibiscus,
lime, bee local honey, egg white*

Gainsbourg - 11
beefeater gin, dolin dry vermouth,
cornichon brine, lemon zest

Heart of Pomme - 14
pierre ferrand 1840 cognac, green apple,
lemon, cinnamon, salted caramel

Scotch Lodge - 14
bowmore 12 yr, combiar roi rené rouge,
cynar, punt e mes, orange bitters

BIÈRE

Draft

Bavik - 7
pilsner | 5.2% abv | 18oz

Dragon's Head Traditional - 8
dry apple cider | 6.8% abv

Little Beast Bes - 7
tart wheat ale | 6% abv

pFriem - 7
india pale ale | 6.8% abv

Delirium Tremens - 9
belgian strong ale | 8.5% abv

VanderGhinste Oud Bruin - 10
west flanders sour ale | 5.5% abv

Karmeliet - 9
belgian abbey tripel | 8.4% abv

Westmalle Dubbel - 10
trappist dubbel ale | 7%

Chimay Grand Réserve - 10
belgian strong dark | 9% abv

St. Bernardus Abt. 12 - 8
belgian quadrupel | 10% abv

Boulevard Plaid Habit - 6
whiskey-barrel aged imperial brown ale
14% abv | 6oz

Bottled

Rainier - 3
american lager, can | 4%

Little Beast Hot Break - 7
dry-hopped sour ale, can | 4.8%

Stiegl Radler - 6
salzburg beer with grapefruit soda, can | 2.5%

Aval Cider - 7
apple cider made in bretagne, fr | 6%

Ommegang Rosetta - 7
oud bruin & cherry 'kriek' blend | 5.6%

Duvel - 9
strong golden ale | 8.5%

Westmalle Tripel - 10
abbey tripel | 9.5%

Orval - 10
trappist ale | 6.9%

Trappistes Rochefort 8 - 10
belgian strong dark | 9.2%

La Trappe Quad - 9
belgian quadrupel | 10%

*egg whites are raw. consuming raw egg
may increase your risk of foodborne illness.

*orgeat contains almond.