

# artisans

Cuisine & Savoir-faire

## LE DÉJEUNER

### Les Petits Plats

**La Salade Artisans** ..... \$13

Mixed Greens, Lemon Vinaigrette, Parmesan  
Crostini, Baby Heirloom Tomato  
House Made Candied Bacon

**La Salade César de Chef Jacques** ..... \$14

Romaine Salad, Strawberries, Roasted Corn  
Parmesan Fried Tortilla, Fresh Avocado

**La Salade Epinard au Chèvre Chaud** ..... \$12

Baby Spinach, Balsamic Vinaigrette, Goat Cheese  
Crostinis, Toasted Walnuts, Pear

**ADD-ON PROTEIN TO ANY SALAD:**

Chicken \$10 | Salmon \$12 | Gulf Shrimp \$14 | Steak \$16

**La Soupe à l'Onion** ..... \$14

French Onion Soup, Baked Provolone  
Toasted Crostini

**Le Potage au Courge** ..... \$13

Creamy Roasted Butternut Squash  
Toasted Pepitas Seeds, Chantilly

**Le Bisque de Homard Classique** ..... \$29

Lobster Bisque, Lobster Tail, Tomato Confit

**Les Noix de Saint Jacques** ..... \$29

Pan-Seared Scallops, Blue Crab Wonton  
Lobster Cappuccino, Beurre Blanc

**La Poêlée de Foie Gras** ..... \$32

Pan-Seared Foie Gras, Wild Berry Rum Demi-Glaze,  
Brioche, Baklava, Black Mission Fig Brûlé

### Les Plats Principaux

**Le Saumon de l'Atlantique** ..... \$39

Atlantic Salmon, Sun-Dried Tomato Squid Ink Pasta,  
Poblano Velouté

**Une Entrecôte Frites** ..... \$49

12 oz. Ribeye Steak, Maître' D Butter  
French Fries, Choron Sauce

**Le Bœuf Bourguignon** ..... \$35

Red Wine Braised Beef Tenderloin, House-Made  
Fettucine, Mushrooms, Crispy Onions, Bacon

**Une Aile de Poulet Cordon Bleu** ..... \$29

Swiss Cheese Filled Chicken, Mortadella, Breath  
Mushroom Risotto, Sautéed Asparagus, Brie Bechamel

**Un Hamburger de Bœuf au Foie Gras** ..... \$33

Beef Tenderloin Patty, Foie Gras Aioli, Petite Greens,  
Tomato, White Cheddar Cheese Seared Foie Gras  
Truffle Fries

### Les Desserts

**Le Dessert du Jour** ..... \$16

Chef's Daily Feature

**Le Trio de Sorbets** ..... \$15

Chefs Favorite Seasonal Sorbet

**La Crème Brûlée Artisans** ..... \$16

Artisans Vanilla Crème Brûlée

**Les Profiteroles au Chocolat** ..... \$15

Choux Pastry, Chocolate Sauce, Seasonal Ice-Cream

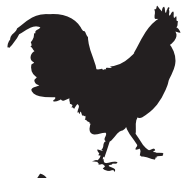
**Le Pudding, la Recette du Pâtissier** ..... \$15

Seasonal Bread Pudding, Vanilla Ice Cream



Twenty Percent Service Charge will be Added to Parties of Five or More  
Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Egg may increase  
the Risk for Foodborne Illness, especially if you have certain Medical Conditions

Artisans Restaurant is a Non-Smoking Property



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*Cuisine & Savoir-faire*

Artisans Restaurant is based on French Eclectic cuisine. Artisans Restaurant design and layout are unlike any other in the Houston area. It's an open kitchen concept and much more, orchestrated by a talented French gastronomic artisan, Jacques Fox, and supported by the professional staff of Artisans.

## *Some of the key asset of the restaurant:*

- Privately Own Stand-Alone Restaurant
- Gated & Private
- Porte Cochère Grande Entrance
- Private Parking Valet
- On the Iconic Westheimer Street
- In the heart of Tanglewood
- Easy Access with Stop Light
- Electric Charging Station available

## *Inside*

A sophisticated update to a well-loved Houston staple. A comfortable interior with modern French influence. A variety of dining experiences so there's something new to appreciate with every visit.

Artisans Restaurant Cuisine & Savoir-faire offers innovative and eclectic French cuisine of Seafood and Steak, focusing on creative dishes using fresh market gastronomic products and original combinations of spices and seasonings.

The restaurant delivers an authentic French dining experience to food connoisseurs in all age groups.

From the intimate 28-seat Table du Chef, which offers front-row dining, to the mezzanine level tables and more intimate Fleurs-de-Lis banquettes, the elegant ambience offers a distinctive dining experience for couples, business lunches, and events for every occasion.

The menu is classic yet innovative; the décor is distinctive and elegant; the servers are gracious and professional. The culinary staff, under the leadership of Chef Jacques Fox, delivers unparalleled French cuisine, where "dining is a passionate art form."

It's always nice to have the option of a private dining room and an outdoor terrace is a great addition. Plus, being able to book the salon as well gives plenty of options for groups to have a unique and memorable experience.

### *Private Parties Room available:*

<b>La Terrasse .....</b>	<b>32 Seats</b>
<b>Le Palais .....</b>	<b>32 Seats</b>
<b>Le Chateau .....</b>	<b>60 Seats</b>
<b>Le Bar Salon.....</b>	<b>40 Seats</b>
<b>La Table du Chef.....</b>	<b>44 Seats</b>

