

*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 Du Jour** ..... \$14

Seasonal Chef Feature

**Le Bisque de Homard Classique** ..... \$24

Lobster Bisque, Half Lobster Tail, Tomato Confit

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

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

**\*Le Foie Gras en Duo** ..... \$32

Foie Gras Torchon, Cherry Gastric, Seared Foie Gras Wild Berry Rum Demi-Glaze

### *Les Plats Principaux*

**\*Le Saumon de l'Atlantique** ..... \$29

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

**\*Le Faux Filet Frites** ..... \$34

World Class New York Strip, Maître' D Butter, French Fries, Choron Sauce

**Le Bœuf Bourguignon** ..... \$32

Red Wine Braised Beef Tenderloin, Marble Potatoes, Mushrooms, Crispy Onions, Bacon

**Une Aile de Poulet Cordon Bleu** ..... \$27

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

**\*Un Burger de Bœuf au Foie Gras** ..... \$22

**Add Seared Foie Gras** ..... \$10

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

**\*L' Onglet de Bœuf** ..... \$35

Hanger Steak, Red Wine Demi Glaze, French Mashed Potato, Brussels Sprouts

### *Les Desserts*

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

**Le Profiterole au Chocolat** ..... \$14

Chef's Daily Feature Choux Pastry, Chocolate Sauce Seasonal Ice-Cream

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

**Le Pudding, la Recette du Pâtissier** ..... \$14

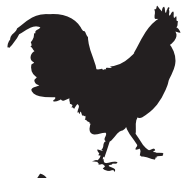
Artisans Vanilla Crème Brûlée, Seasonal Bread Pudding, Vanilla Ice Cream



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



# artisans

*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 @ Bering Dr.
- 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 20-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>45 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>24 Seats</b>

