

artisans

Cuisine & Savoir-faire

LE DÉJEUNER

Les Petits Plats

La Salade Artisans \$11

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

La Salade de César Classique \$12

Fresh Romaine, House Made César Dressing, Parmesan Cheese and Artisans Croutons

La Salade de Betteraves aux Figs Caramélisées \$13

Baby Yellow and Red Beetroot, Burrata Cheese, Arugula, Brûlée Black Mission Figs, Basil Vinaigrette

La Salade Wedge à la Française \$14

Iceberg Lettuce, Smoked Bacon, Crumbled Blue Cheese, Baby Heirloom Tomatoes, Blue Cheese Dressing

Add-On Protein to any Salad:

Chicken \$10

Atlantic Salmon \$12

Gulf Shrimp \$14

NY Strip \$16

La Soupe à l'Onion \$14

French Onion Soup, Baked Provolone, Toasted Crostini

Le Potage Du Jour \$12

Seasonal Chef's Feature

Les Plats Principaux

***Le Saumon de l'Atlantique** \$27

Atlantic Salmon, Mushroom Risotto, Saffron Velouté

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

8oz World Class New York Strip, Maître d'Hôtel Butter, French Fries, Choron Sauce

Le Goulash de Bœuf \$28

Paprika Braised Beef Tenderloin, French Mashed Potato, Crème Fraiche

La Volaille du Chef \$24

French Roasted Chicken Breast, Parmesan Risotto, Asparagus, Armoricaine Sauce

***Un Burger de Bœuf** \$19

6oz Beef Tenderloin Patty, Foie Gras Aioli, Petite Greens, Tomato, Gruyère & Cheddar Cheese, Fries

Add Seared Foie Gras \$10

***Les Crevettes aux Pâtes Safranées** \$32

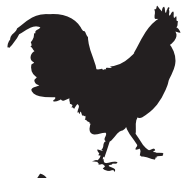
Gulf Coast Jumbo Shrimps, Saffron Scented Fettuccini, Basil Cream Sauce



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 @ 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:

La Terrasse	32 Seats
Le Palais	45 Seats
Le Chateau	60 Seats
Le Bar Salon	40 Seats
La Table du Chef	24 Seats

