

# LES SOUPES

## SOUPE À L'OIGNON GRATINÉE 9

*Traditional French Onion Soup sweetened with Port Wine enriched with Veal Stock & topped with Gruyere and Parmesan Cheeses*

## LOBSTER BISQUE 10

*A rich soup made of lobster stock flambéed with cognac and thickened with rice, cream and a touch of cayenne*

## SOUPE DU JOUR 8

*Prepared from the Season's Freshest Ingredients. Please Inquire.*

# LES SALADES

## SALADE DE LA MAISON 7

*Mixed Greens tossed in our tangy Citrus Dijon Vinaigrette*

## SALADE DE CHEVRE CHAUD AVEC FIGUE 14

*Warm Goat Cheese, Fig Compote, Field Greens, Citrus Vinaigrette*

## CONFIT DE CANARD 15

*Muscovy Duck leg slow cooked in its own fat with herbs served with lentils and greens tossed in a Raspberry Vinaigrette*

## SALADE HOMARD 19

*Poached lobster with roasted corn, haricot vert and tomatoes with mixed greens, creme fraiche & an Herb Vinaigrette*

## SALADE D'EPINARDS ET BETTERAVES 9

*Baby spinach with fresh sliced beets with a mild creamy blue cheese dressing*

# LES HORS D'OEUVRES

## FOIE GRAS FRAIS 21

*Fresh Hudson Valley Foie Gras Seared, Sauce du Jour*

## FOIE GRAS TORCHON 19

*Chilled Hudson Valley Foie Gras and black truffles poached in a veal demi glace served on grilled brioche*

## COQUILLES ST. JACQUES 14

*White Wine, Bay Scallops, Leeks, Mushrooms, Gruyere Cheese Sauce*

## TUNA TARTARE 15\*

*Hand chopped sushi grade ahi tuna with shallots, soy sauce, Tabasco, chive oil and wasabi*

## BRANDADE DU MORUE 10

*Salt Cod whipped with potatoes, garlic and extra virgin olive oil*

## ESCARGOTS PROVENÇALES 10

*Half Dozen Helix Snails baked in Butter, Tomatoes, Garlic & Herbs*

## MOULES MARINIÈRES 14

*Prince Edward Island Mussels steamed in a broth of White Wine, Bay Leaf, Mustard and Cream*

## MOULES MARSEILLAISE 14

*Prince Edward Island Mussels steamed in a non-fat Spicy Tomato and Dry Vermouth broth*

## ASSIETTE DE CHARCUTERIE 14

*Housemade Pate, Rillettes, and Sausages with accompaniments. Add artisanal cheeses \$4 each*

## ASSIETTE DE FROMAGE 16

*A selection of three choices of fine European Cheese*

## LES HUÎTRES NATURELLES 15 - 1/2 DOZEN / 25 - DOZEN\*

*Raw Oysters on the Half Shell served with Mignonette*

# LES POISSONS

LOUP DE MER CHILIEN AVEC SAFRAN, CHORIZO ET TOMATE 37

*Sautéed Chilean Sea Bass with a sauce of saffron, beef chorizo and tomato beurre blanc served with creamy risotto*

BRANZINO MÉDITERRANÉEN 35

*Baked Mediterranean Sea Bass stuffed with crab, goat cheese, oregano, white balsamic, and shaved Parmesan*

QUEUE DE HOMMARD SAUCE VANILLE ET CHAMPAGNE 30

*Twin Maine lobster tails in a butter sauce of champagne and vanilla served with creamy risotto*

SOLE LIMANDE 29

*Lemon Sole with smoked salmon, leeks, risotto and a sorrel beurre blanc*

ESCARGOT, TOMATE, CHAMPIGNONS ET ÉPINARDS AVEC PENNE 21

*Escargot with roasted tomatoes, mushroom and spinach tossed with penne in a basil cream*

# LES VIANDES ET VOLAILLES

STEAK AU POIVRE 42

*Kansas City Strip encrusted in black peppers flambéed in Cognac with a sauce of veal stock, Madagascar green peppercorns and cream, served with french fries and a mixed field green salad*

FILET LE FOU 54

*Filet mignon with lobster meat in a sauce of veal demi glace with melted Boursin cheese, served with Dauphin potatoes and asparagus*

WAGYU ROSSINI 62

*10 oz. of domestic Kobe filet topped with 3 oz. of fresh foie gras over brioche with a sauce Perigourdine, veal demi-glace with melted foie gras, truffles and Madeira*

JARRET D'AGNEAU PROVENCAL 24

*Braised lamb shank in a rosemary lamb jus with cumin scented cous cous and ratatouille*

MAGRET DU CANARD 25

*Moultard Duck with cracked black pepper and raspberry au jus, served with wild rice and sauteed vegetables*

POULET AFRIQUE DU NORD 23

*Grilled breast of chicken marinated in olive oil, cumin, and garlic, served with braised thigh, chickpeas, grilled vegetables, in a sauce ginger, dried fruits, and spices*



*We served only organic hormone-free grain-finished Midwestern beef.*

*\*According to the KC health department, the consumption of raw and/ or under cooked meat, poultry and seafood may be hazardous to your health.*

A suggested 20% gratuity added for parties of 6+. No checks accepted.

# LE FOU FROG

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