

La Rue

BISTRONOMIE

Coconut Grove



BRUNCH MENU

SOUPS

SOUPE A L'OIGNON 9

French onion soup with melted gruyère

VICHYSOISE 9

Chilled classic potato, leek soup

SHELLS

*LES HUITRES

Selection of fresh oysters with mignonette sauce, cocktail sauce and horseradish

6 Oysters 15 | 12 Oysters 28

LES MOULES DE LA RUE 14

Mediterranean mussels topped with our signature chilled La Rue sauce

OMELETTES & CO.

SERVED WITH COUNTRY STYLE ROASTED POTATOES

AU CONFIT DE CANARD 17

Shredded duck confit, onions confit, gruyère, tarragon sauce

AUX LEGUMES 14

Home style Ratatouille, aged cheddar cheese

PARISIENNE 14

Champignons, jambon de paris, green beans, chopped tomatoes.

OEUFS BROUILLÉS 13

2 scrambled eggs, sauteed spinach, grilled lamb merguez

CRÊPE FLORENTINE 14

Homemade crêpe, sautéed spinach, jambon de Paris, béchamel, parmesan

MEATS

* **STEAK TARTARE

Hand cut, free-range, grass-fed beef tenderloin, quail egg, tartar sauce, French fries

3oz. 16 | 6oz. 29

**STEAK FRITES 32

Free-range, grass-fed grilled hanger steak, shallots confit, French fries

STEAK & EGGS 28

4 oz. filet Mignon, sauteed spinach, country style roasted potatoes, fried egg

ADD FRESH FOIE GRAS +8

HORS D'OEUVRES

QUICHE MAISON 13

Chef's selection of homemade quiche

FOIE GRAS MI-CUIT 20

Homemade Hudson Valley foie gras terrine, house jam, toasted brioche

BRIE TRUFFÉ 15

Brie stuffed with marscapone and winter black truffles, rhubarb compote, caramelized walnuts

TERRINE DE CAMPAGNE 15 AUX TRUFFES

Housemade country style pâté, French pickles

POACHED EGGS

SERVED WITH COUNTRY STYLE ROASTED POTATOES

AU FOIE GRAS 19

Toasted Brioche, seared foie gras, two poached eggs, truffle sauce

AUX CREVETTES 17

Grilled Shrimp, English muffin, chopped asparagus, two poached eggs, Grenobloise beurre blanc.

CLASSIQUE 14

Classic Benedict, english muffin, canadian bacon, two poached eggs, hollandaise sauce

ASPERGES TIEDES 16

Roasted asparagus au gratin, lemon butter sauce, capers, toasted brioche, two poached eggs

AVOCADO TOAST 12

Toasted 1/2 baguette, avocado mash, sliced vine ripe tomato, olive oil, lemon vinaigrette, mache lettuce

ADD POACHED EGG

WITH HOLLANDAISE +3

SALADS

SALADE NIÇOISE MAISON 16

Romaine lettuce, potatoes, bell peppers, green beans, black olives, roma tomatoes, hard boiled cage free eggs, steamed homemade Tuna conserva, anchovies, herbs lemon olive oil dressing

OPTION OF FRESH TUNA +8

SALADE LYONNAISE 15

Frisée lettuce, Lardons, croutons, poached eggs, warm vinaigrette

SANDWICHES

CHOICE OF FRENCH FRIES OR MIXED SALAD

LE PARISIEN 14

Baguette, Jambon de Paris, beurre, gruyère cheese, cornichons

CROQUE MONSIEUR 14

Brioche toast, Jambon de Paris, Comté cheese, béchamel sauce

CROQUE MADAME 15

Brioche toast, Jambon de Paris, Comté cheese, béchamel sauce, fried egg

BURGER LA RUE 15

Free-range, grass-fed ground beef, onions confit, pickles, tomatoes, lettuce

ADD EGG +1 | ADD CHEESE +1

SWEET TREATS

CRÊPE OF THE DAY	MKT
PANCAKES	10
FRENCH TOAST	9
GRANOLA BOWL	8

SIDES

FRUIT SALAD	7
PASTRY BASKET	15
BREAD BASKET + BUTTER & JAM	8
YOGURT (Fat free or Greek)	8
POMMES FRITES	5
TRUFFLE POMMES FRITES	11

Prix Fixe

BRUNCH SPECIAL FOR TWO

1 Btl House Prosecco with Juice or Rosé

+ 2 Entrées
(excluding meats)

+ 1 Sweet Treat

+ Selection of coffee or tea

\$60

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food borne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. Please note that some food items we prepare may contain nuts or a trace amount of nuts. Please alert your server if you have any food allergies or dietary concerns and we will do our best to accommodate you.

**Free range, grass fed, hormone and antibiotics free

BRUNCH DRINKS

COFFEE & MORE

WE SERVE LAVAZZA COFFEE & MIGHTY LEAF TEA.

AMERICAN COFFEE 3 (Regular or decaf)
ESPRESSO 3
DOUBLE ESPRESSO 4.25 (Regular or decaf)
CAPPUCCINO 5
CAFE AU LAIT 5
HOT TEA 3.50

DRINKS

MIMOSA	9
BELLINI	9
PISCINE Rose + Ice or Champagne + Ice	7
ROSE SANGRIA PITCHER	20

COCKTAILS

FAUX MOJITO	14
KIR ROYAL	11
WHITE PORT CHILLER	13

BY GLASS

BEERS DRAFT

Chimay Triple	11
Kronenbourg 1664	9
Seasonal Beer	MKT

APEROS

#100 Le Pere Mahieu "Cuvée du Triquant", Cider	11
#101 Paul Marie et Fils, Pineau de Charente	10
#102 Distillerie des Alpes, Routin Dry Vermouth	12

CHAMPAGNE

#200 Phillippe Gonet Grande Réserve	21
#207 Gratiot PILLIÈRE (Rosé)	22

CRÉMANTS

#300 Chateau Langlois, Crémant de Loire Brut	15
#301 Domaine Badoz (Rosé), Crémant du Jura	15
#302 Lambert de Seyssel, Mousseux de Savoie	13
#303 Jean Charles Boisset Brut "no 21", Crémant de Bourgogne	15

ROSÉ

#402 Chateau de Valcombe, Costière de Nimes	10
#403 Chateau Montfrin La Tour, Coteaux Pont du Gard	11
#404 Domaine Chantepierre, Tavel	12

MEDITERRANEAN & BEYOND

#702 Bodegas Mustiguillo Vino de Pago "Mestizaje", Spain	9
#714 Chaman Red Blend, Argentina	13

WHITES

#500 Alain Girard & Fils "Domaine des Brosses", Sancerre	16
#504 Domaine St Martin, Muscadet de Sèvre et Maine Sur Lie	12
#507 Domaine Vrignaud, Chablis	17
#508 Chateau du Chatelard Blanc "Cuvée Secret de Chardonnay", Beaujolais	13
#517 Domaine du Tariquet Classique, Côtes de Gascogne	9
#519 Mas des Bressades, Costière de Nimes	12
#523 Domaine Schlumberger "Les Princes Abees", Pinot Gris, Alsace	9
#525 Albert Seltz, Sylvaner de Mittelbergheim, Alsace	10
#528 Domaine Vico, Ponte-Leccia, Corsica	13

REDS

#600 Michel Magnien Pinot Noir, Coteaux Bourguignons	13
#601 Bouchard Aîné et Fils Bourgogne Rouge	12
#607 Coteaux Bourguignons "Les Sarments"	10
#610 Chateau Recougne, Bordeaux Supérieur	15
#613 Chateau Lassègue "Les Cadrans de Lassegue", Bordeaux	18
#620 Domaine Chantepierre, AOC Côte du Rhone Rouge	10
#627 Cellier des Princes, Chateuneuf-du-Pape	18
#630 Sainte Eugenie "Les Clos", Corbières	9
#631 Chateau de Chambert Malbec, Cahors	14