# Lilly's French Cafe & Bar

1031 Abbot Kinney Blvd
Venice, CA 90291
Btwn Broadway Ct & Westminster Ave

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## Lunch Menu

### Appetizers

Soup Du Jour *Please ask your waiter for today's selection* ..... 6.00
Gratinee a l'oignon *French onion soup with grated cheese* ..... 6.00
Terrine Du Chef *Traditional coarse duck pate served with a marmelade of onions and cornichons* ..... 7.00
Artichaud a La Vinaigrette *Artichoke with a mustard vinaigrette* ..... 9.00
Tartare De Saumon *Raw salmon on a bed of Belgian endive topped with creme fraiche* ..... 9.00
Flamiche Chevre Et Poireaux *A traditional tart from Northern France with goat cheese and leeks on a crispy dough base* ..... 8.00

### Salads

Salade Maison *Seasonal field greens with mixed herbs in a light balsamic vinaigrette* ..... 6.00
Salade Frisee Aux Lardons, Oeuf Poche Et Croutons *One poached egg, on top of baby frisee, bacon and croutons* ..... 8.00
Salade D'endives, Noix Et Roquefort *Belgian endive, walnuts and Roquefort, cheese salad* ..... 10.00
Salade De Thon Frais *Seared Ahi Tuna with a julienne of Nappa cabbage and a soy dressing* ..... 10.00
Salade De Chevre Chaud *Goat cheese on baby mix green* ..... 10.00
Salade De Poulet Facon Lilly's *Warm chicken breast on baby mix green salad with artichoke, avocado and ratatouille* ..... 10.00
Caesar Salad *Crunchy Romaine lettuce with a garlic lemon vinaigrette Reggiano Parmesan and croutons (anchovies on request)* ..... 8.00

### Entrees

Moules Frites *Large bowl of black mussels steamed with white wine, shallots and herbs served with a side of French fries* ..... 16.00
Escalope De Saumon Aux Lentilles *Grilled salmon with green lentils and soy ginger sauce* ..... 16.00
Filet De Thon Grille a La Fondue De Tomates *Grilled Ahi tuna, tomato puree, spinach and light white wine sauce* ..... 18.00
Poulet Au Grain Roti Au Romarin *Roasted free range marinated breast of chicken, French fries and roasted eggplant* ..... 16.00
Entrecote Grillee *Grilled Rib eye steak with Bordelaise or a black pepper sauce* ..... 22.00
Onglet a l'echalotte *Hanging tender steak with shallots and served with French fries* ..... 17.00
Side Plates (5) *French Green Beans,Spinach,Ratatouille ,French fries* ..... 5.00

### Lunch Special $10.00

Soup of The Day or House Salad .....
Grilled Vegetarian Sandwich *Japanese eggplant,red bellpepper and zucchini in House made Frenchbread seasoned with pesto and goat cheese, salad with french fries* .....
Warm Chicken Sandwich *Grilled chicken breast, lettuce and tomato, mayonnaise, house made French bread With salad and French fries* .....
Croque Monsieur *Warm French sandwich with ham and Swiss cheese served with salad* .....
Steak Sandwich *Thin slices of New York steak, onions and mushrooms with salad and French fries* .....
Our Daily Special *Your waiter will tell you today's* .....
Omelette *Mushrooms or Ratatouille or Ham/Cheese* .....

### Desserts $6.00

Creme Brulee *A variation of a classic served with raspberries* .....
*Crumble aux fruits rouges et glace vanilla Mixed berries crumble and vanilla ice cream* .....
Tarte Minute *Apple on an extra thin puff pastry base with caramel sauce and vanilla ice cream* .....
Profiterolles *Mini choux pastry buns, filled with vanilla ice cream, coated with hot chocolate sauce* .....
Tarte Au Citron *Light lemon tart, served with raspberry coulis* .....
Ile Flottante *Traditional meringue "island" with toasted almonds, surrounded by creme anglaise, topped with strands of caramel* .....
Souffle Au Chocolat Chaud *Chocolate cake filled with warm chocolate sauce, topped with pistachio ice cream*
Sorbet Aux Framboises *Sorbet of raspberries* .....
Vacherin Glace, Au Coulis Do Framboise *Meringue with vanilla ice cream with raspberries sauce* .....
Dame Blanche *Vanilla ice cream with chocolate sauce* ..
*If you bring your own cake, a cutting fee of $3.00 per person will apply*

## Dinner Menu

*Sorry, $2.00 for Substitutions Corkage Fee: Monday- Thursday $15.00, Friday-sunday $20.00 We Reserve The Right to Add 18% Gratuity for Parties of 6 and More*

### Appetizers

Soupe Du Jour *Please ask your waiter for today's selection* ..... 6.00
Gratinee a L'oignon *French onion soup with grated cheese* ..... 6.00
Soupe de poisson *Traditional fish soup with rouille and croutons* ..... 8.00
Terrine De Canard *Traditional coarse duck pate served with a marmelade of onions* ..... 7.00
Escargots De Bourgogne Au Beurre D'ail *Six Burgundy snails in a garlic herb butter* ..... 8.00
Flamiche Chevre Et Poireaux *A traditional tart from Northern France with goat cheese and leeks on a crispy dough base* ..... 8.00
Artichaud a La Vinaigrette *Artichoke with a mustard vinaigrette* ..... 9.00
Feuillete De Ris De Veau Aux Champignons *Sweetbread in puff pastry served with mushroom and spinach* ..... 10.00
Tartare De Saumon *Raw Salmon on a bed of Belgian endive topped with crème fraiche & salmon caviar* 9.00
Gratin De St Jacques ..... 12.00
Fresh Gratin of Scallops with Asparagus Risotto ..... 12.00
Tarte Nicoise *Grilled vegetables tart with light tapenade of black olives* ..... 9.00

### Salads

Salade Maison *Seasonal field greens with mixed herbs in a light balsamic vinaigrette* ..... 6.00
Salade Frisee Aux Lardons, Oeuf Poche Et Croutons *One poached egg, on top of baby frisee, bacon and croutons* ..... 9.00
Salade D'endives, Noix Et Roquefort *Belgian endive, walnuts and Roquefort cheese salad* ..... 10.00
Salade De Chevre Chaud *Goat cheese salad* ..... 10.00
Salade De Thon Frais *Seared Ahi Tuna with a julienne of Napa cabbage and ginger, soy dressing* ..... 10.00
Caesar Salad *Crunchy Romaine lettuce with a garlic lemon vinaigrette, Reggiano Parmesan and croutons (anchovies on request)* ..... 8.00
Salad De Poulet Facon Lilly's *Warm Chicken breast on baby mix green with artichoke, avocado, Ratatouillle and tapenade* ..... 10.00

### Entrees

Moules Frites *Large bowl of black mussels steamed with white wine, shallots and herbs served with a side of French fries* ..... 17.00
Escalope De Saumon Aux Lentilles *Grilled salmon with green lentils and soy ginger sauce* ..... 17.00
Aileron de raie a la Grenobloise *Sautéed skate wing with vegetables and lemon capers, tomato* ..... 20.00
Filet De Thon Grille a La Fondue De Tomates *Grilled Ahi Tuna, tomato puree, spinach and a light white wine sauce* ..... 18.00
Poulet Au Grain Grille a L'estragon *Grilled free range marinated breast of chicken, French fries & roasted eggplant* ..... 17.00
Canard a L'orange Pommes Gaufrettes *Roasted "Maple Leaf Farm" duck with orange sauce served with waffle potatoes and French green beans* ..... 18.00
Mignon de porc aux oignons caramelises *Pork tenderloin with mashed potato, spinach and caramelized onions* ..... 17.00
Onglet a L'echalotte *Hanging tender steak with shallots, served with French fries* ..... 19.00
Entrecote Grillee Sauce Bearnaise Ou Au Poivre *Grilled Rib-eye steak Bearnaise or black pepper sauce with green beans and French fries* ..... 24.00
Filet Mignon De Boeuf Sauce Bordelaise *Trio of beef tenderloin with a light red wine sauce,mashed potatoes and vegetables* ..... 23.00
Carre D'agneau Au Romarin *Grilled rack of lamb, gratin potatoes, tomato and French beans with fresh rosemary* ..... 24.00
Pates Vegetariennes *Penne pasta served with fresh tomato, spinach , roasted eggplant and pesto* ..... 15.00
Side Plates *French Green Beans or Spinach or Ratatouille or Gratin potato or French fries* ..... 5.00

### Desserts $6.00

Creme Brulee *A variation of a classic served with raspberries* .....
Filo de banana aux myrtilles *Filo of banana and blueberry served with rhum grape ice cream* .....
Tarte Minute *Apple on an extra thin puff pastry base with caramel sauce and vanilla ice cream* .....
Profiterolles *Mini choux pastry buns, filled with vanilla ice cream, coated with hot chocolate sauce* .....
*Mini choux pastry buns, filled with vanilla ice cream, coated with hot chocolate sauce* .....
Tarte Au Citron *Light lemon tart, served with raspberry coulis* .....
Ile Flottante *Traditional meringue "island" with toasted almonds, surrounded by creme anglaise, topped with strands of caramel* .....
Souffle Au Chocolat Chaud *Chocolate cake filled with warm chocolate sauce, topped with pistachio ice cream*
Clafoutis Aux Cerises *French cherries cake with vanilla sauce and ice cream* .....
Crepes Soufflé a L'orange .....
Crème Caramel *Vanilla custard with caramel sauce* .....
*A Cutting Fee of $3.00 Per person Will Apply If You Bring Your Own Cake*

## Brunch

### Appetizers

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### Salads

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Salade De Chevre Chaud *Goat cheese on baby mix green* ..... 10.00
Salade De Poulet Facon Lilly's *Warm chicken breast on baby mix green salad with artichoke, avocado and ratatouille* ..... 10.00
Caesar Salad *Crunchy Romaine lettuce with a garlic lemon vinaigrette Reggiano Parmesan and croutons (anchovies on request)* ..... 8.00

### Brunch Special $10.00

*Soup of the day or House salad or Fresh fruit bowl*

Eggs Lilly's *Two poached eggs served on a brioche with ham and hollandaise sauce* .....
Scrambled Eggs with Smoked Salmon .....
Omelette *Your choice of spinach or ratatouille or ham/cheese* .....
French Toast *Served with two eggs and bacon* .....
Croque Monsieur *Warm French sandwich with ham and Swiss cheese* .....
Croque Madame *Croque Monsieur with an egg on top* ..
Crepes *Served with spinach or Chicken and mushrooms* ..
Our Sandwiches *Your choice of grilled vegetables or warm chicken or steak* .....
Our Daily Special *Your waiter will tell you today's* .....

### Entrees

Moules Frites *Large bowl of black mussels steamed with white wine,shallots and herbs served with a side of French fries* ..... 16.00
Escalope Do Saumon Aux Lentilles *Grilled salmon with green lentils and soy ginger sauce* ..... 16.00
Filet De Thon Grille a La Fondue Do Tomates *Grilled Ahi tuna, tomato puree, spinach arid light white wine sauce* ..... 18.00
Poulet Au Grain Roti Au Romarin *Roasted free range marinated breast of chicken, French fries and roasted eggplant* ..... 16.00
Entrecote Grillee *Grilled Rib eye steak with Bordelaise or a black pepper sauce* ..... 22.00
Onglet a L'echalotte *Hanging tender steak with shallots and served with French fries* ..... 17.00
Side Plates *French Green ,Beans Spinach, Ratatouille, Roasted Potatoes. French fries, Potato Gratin* ..... 5.00

### Desserts $6.00

Creme Brulee *A variation of a classic served with raspberries* .....
*Crumble aux fruits rouges et glace vanilla Mixed berries crumble and vanilla ice cream* .....
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