

# *The Savoy Brasserie*

## Cold Appetizers

### **Gravlax \$10.95**

House cured Salmon in apricot marmelade and salted dill weed served with capers, red onions, green onions, lemon, and toast points

### **Chef Jean Martini Assorted Terrines \$9.95**

House created pates

### **Huîtres MP**

Half dozen or dozen fresh oysters on the half shell served with red wine vinegar, shallots, and Chef's signature cocktail sauce

### **Fromages Assortis \$12.95**

Assorted cheeses with fresh fruit and walnuts

### **Bruchettas \$7.95**

Mixed greens, roasted red and yellow peppers, garlic and butter

## Warm Appetizers

### **Escargot \$10.95**

Burgundy poached with garlic and Roquefort butter

### **Cuisses de Grenouilles \$9.95**

Frog legs sautéed in garlic butter sauce

### **Gratinee \$6.95**

French onion soup laced with Port wine and baked with Swiss cheese

### **Quiche du Jour \$7.95**

### **Soup du Jour cup \$3.95 bowl \$4.95**

### **Foie Gras \$20.95**

Fresh duck liver sautéed, served with cassis sauce and mixed green salad

### **Salmon Raviolis au Deux Sauces \$9.95**

Served with warm tomato coulis and pesto sauce

### **Crevettes de Roche Sauce a la Crème et au Pernod \$9.95**

Rock Shrimp in a creamy Pernod sauce served in a warm puff pastry

### **Riz de Veau du Chef \$9.95**

Sweet Bread served in a warm puff pastry with cognac and veal reduction sauce

### **Calamari Cleopatra \$9.95**

Strips of Calamari served with lemon butter, capers, bay shrimp, and croutons

### **Champignons Sautés \$6.95**

Sautéed mushrooms with garlic and butter

## Les Salades

### **Salade du Jour \$4.95**

Mixed Greens with your choice of honey dijon mustard or red wine vinaigrette

**Pain Bagnat Niçois \$10.95**

From Nice in the South of France  
mixed greens, albacore tuna, hard boiled eggs,  
anchovies, black olives, tomatoes, green peppers,  
and vinaigrette with olive oil served in a bread bowl

**Caesar Salad \$11.95**

With Homemade Caesar dressing served with  
your choice of grilled salmon or chicken

**Princess Charlotte Salad \$12.95**

Mixed Greens, sliced gravlax (cured salmon) on  
toast points, walnuts, red onions, capers,  
and lemon vinaigrette

**Cous Cous Salad \$11.95**

Mixed greens, sliced grilled chicken breast, hard  
boiled eggs, tomatoes, scallions, house vinaigrette,  
topped with homemade mayonnaise

**Salade D'epinard \$8.95**

Fresh spinach, warmed, with bacon,  
mushrooms and vinaigrette

**Salade de Chèvre Chaud \$9.95**

Breaded warm goat cheese, served over a bed of  
mixed greens with honey dijon mustard

**Crab Salad \$11.95**

Beefsteak tomato stuffed with crab meat and fresh  
mayonnaise, served on a bed of mixed greens

**Salade De Canard \$14.95**

Warm Smoked breast of duck on a bed of spinach  
with crepe crispies and orange dressing

**Les Moules**

*Served with Pommes Frites (French fries) and fresh mayonnaise*

**Moules Moulin Rouge \$11.95**

Mussels, cream, celery, onion, white wine

**Moules Les Halles \$12.95**

Mussels, white wine, cream, bacon, mushroom

**Moules Provençale \$11.95**

Mussels, tomatoes, garlic, onions, white wine

**Moules Guinguette \$11.95**

Mussels, celery, onions, white wine

**Moules Exotique \$11.95**

Mussels, creamy curry, white wine, parsley

**Moules Basilic \$12.95**

Mussels, basil, white wine, cream

**Moules Poulette \$12.95**

Mussels, white wine, cream, mushrooms, Chives, and parsley

**Moules Pigalle \$12.95**

Mussels, Dijon mustard, white wine, cream

**Moules Caesar \$14.95**

Mussels, Roquefort cheese, white wine & cream

## Les Poissons et Les Fruits de Mer

### **Brochette de Fruit de Mer Grillé \$24.95**

Two skewers of shrimp, scallops, assorted peppers, and onions marinated and grilled served with rice pilaf

**Poissons du Jour** (Fish of the Day) Market Price

### **Saumon Grillé \$15.95**

Grilled salmon topped with Mediterranean salsa served with rice pilaf

### **Saumon Poché \$15.95**

Poached salmon topped with Hollandaise sauce served with rice pilaf

### **Steak de Calamars Cleopatra \$16.95**

Steak of squid served with lemon butter, bay shrimp, croutons, capers, and parsley

## Burgers and Sandwiches

### **Croque Monsieur \$7.95**

Sautéed, oven finished ham and Swiss cheese sandwich served with French fries or salad

### **Croque Madame \$7.95**

Cheese and tomato sandwich dipped in eggs and served with French fries or salad

### **French Disaster \$9.95**

Hamburger (freshly ground daily) served in a garlic butter brioche with Ratatouille and French fries

### **The Roquefort \$12.95**

Two ground steaks layered with Roquefort cheese served with green peppercorn sauce, no bun, and French fries

## La Rotisserie

### **Poulet Roti Au Jus \$12.95**

Half roasted chicken with herbs de Provence served in its own juice with French Fries

### **Poulet Roti (Carry Out Only) \$16.95**

Full roasted chicken with herbs de Provence and au jus

## Poultry

### **Poitrine de Poulet Grillée \$13.95**

Grilled chicken breast marinated in rosemary, garlic, lemon and olive oil served with roasted garlic mashed potatoes and ratatouille

### **Coq au Vin \$19.95**

Chicken slow cooked in a red wine reduction with mushrooms, caramelized pearl onions, bacon, sweet peas, and steamed potatoes

### **Cailles Grillée \$17.95**

Grilled quail served in a black currant sauce over a bed of wild rice

### **Canard a L'orange \$22.95**

Roasted half duck, served with orange sauce and roasted garlic mashed potatoes

## Les Pâtes

### **Provençale \$10.95**

Bowtie pasta served with tomato coulis

**Pâtes au Fruits de Mer \$14.95**

Linguini with shrimp, scallops, mussels and clams served in a creamy cheese sauce

**Pâtes de Printemps \$9.95**

Penne pasta served with ratatouille, olive oil and parmesan cheese

**Pâtes au Pistou \$9.95**

Spaghetti served with homemade pesto sauce

**Pâtes du Périgourd \$11.95**

Fettuccini with creamy black truffle and black olive tapenade

**Les Viandes**

*Customer favorites from the previous Savoy in Berthoud*

Prepared with Chef's choice of the following sauces:  
au poivre | rosemary red wine | or béarnaise

**Entrecôte au Poivre Pommes Frites \$20.95**

Grilled rib eye steak served with green peppercorn sauce and French fries

**Bavette a l'Echalotte Pommes Frites \$19.95**

Skirt steak prepared with a red wine shallot sauce served with French fries

**Filet Mignon de Boeuf Grillé avec une Sauce au Vin Rouge et au Romarin \$29.95**

Grilled filet of beef served with a rosemary red wine sauce and roasted garlic mashed potatoes

**Carré d'Agneau Sauce aux Truffes \$33.95**

Colorado rack of lamb prepared rare to medium rare with a black truffle sauce accompanied by roasted garlic mashed potatoes and vegetables

**Venaison Market Price**

Wild Game of the week (see your server for details)

**Escalopes de Veau au Citron \$20.95**

Veal scaloppini picata prepared with lemon, mushrooms and capers, served with rice pilaf

**Tournedos de Boeuf Sauce Béarnaise \$29.95**

Pan Seared medallions of beef tenderloin served with béarnaise sauce accompanied by roasted garlic mashed potatoes and vegetables

**Vegetables and Sides**

**Vegetable Du Jour \$4.95**

**Pommes Frites (French Fries) \$3.95**

**Ratatouille \$3.95**

Egg plant, yellow squash, zucchini, bell peppers, tomatoes, onions, and garlic

**Featured Items**

*Each item is selected to be served on a given Thursday once a month*

**Couscous Royal**

A Moroccan dish with lamb and vegetables served over semolina

*Served on the First Thursday of the Month*

**Bouillabaisse**

A seafood tomato broth with clams, mussels, scallops, shrimp and fresh fish

*Served on the Second Thursday of the Month*

### **Osso Bucco**

Braised veal shank slowly cooked served in a traditional Italian style over penne pasta with brunoise of vegetable  
*Served on the Third Thursday of the Month*

### **Paella Valenciana**

A Spanish saffron rice dish with mussels, shrimp, seafood, and chorizo  
*Served on the Fourth Thursday of the Month*

### **Original Entrees from the families of Jean and Chantal**

#### **Les Desserts**

**Our desserts are homemade and selected ones are served with fresh whipped cream**

**Chocolate Mousse \$7.00**

**Mousse au Fruits \$6.00**

**Crème Brulée \$7.00**

**Crème Caramel \$6.00**

**Chantal's Assorted Sorbets \$7.00**

**Profiteroles au Chocolat \$7.00**

Cream puff stuffed with vanilla ice cream and served with warm chocolate sauce

**Cup Savoy \$7.00**

Vanilla, pistachio, and chocolate ice creams, served with cream anglaise, berry coulis, whipped cream and roasted almonds

**Cup of Love \$7.00**

Vanilla ice cream served with fresh strawberry, cream anglaise, and whipped cream

**Poire Belle Hélène \$7.00**

Vanilla ice cream and a half pear poached in red wine with warm chocolate sauce and whipped cream

**Coffee Liegeois \$7.00**

Coffee ice cream served with cream anglaise and whipped cream

#### **Brunch Menu**

*Brunch is served Sunday 10am to 3pm  
Brunch items are served with French fries  
and one croissant*

**Bavette avec des oeufs (steak and eggs) \$14.95**

Sautéed skirt steak with two eggs made to your liking

#### **Omelettes**

**Ratatouille Omelette \$9.50**

**Mushroom Omelette \$9.50**

**Ham Omelette \$9.50**

**Cheese Omelette \$9.50**

**Savoy Omelette \$11.50**

Ham, mushroom, goat cheese, diced tomatoes and fresh herbs

## Crepes

**Crepes a Ratatouille \$9.50**

**Crepes Ham and Cheese \$9.50**

**Crepes Chicken \$9.50**

**Crepes Seafood \$13.95**

Shrimp, scallop, mussels and mushroom

## Les Oeufs de Benedicte

**Eggs Benedict \$9.95**

Two half English muffins topped with ham, poached egg, and fresh hollandaise sauce

**Eggs Benedict Florentine 9.95**

Two half English muffins topped with spinach, poached egg, and fresh hollandaise sauce

**Eggs Benedict with Salmon \$10.95**

Two half English Muffins topped with fresh poached salmon, poached egg, and fresh hollandaise sauce

Extra croissants ...\$.95 each