

# L'Enfant Dinner Menu

## Starters

<b>POMMES FRITES</b>	\$7
<i>French fries served with chipotle-cumin ketchup, classic honey mustard, curry coconut-lime &amp; remoulade dipping sauces</i>	
<b>GOAT CHEESE TART</b>	\$8
<i>goat cheese, fig, truffled onion, peppered bacon</i>	
<b>SCALLOPS</b>	\$11
<i>pan seared diver scallops, bourbon honey butter, applewood bacon and leeks</i>	
<b>DUCK IN A POT</b>	\$11
<i>warm duck confit infused with fresh herbs served over white beans and thyme; served in a mason jar</i>	
<b>PUPU L'ENFANT</b>	\$13
<i>antipasto platter with prosciutto, mozzarella, parmesan cheese, olives, artichokes, eggplant confit, and baguette</i>	
<b>EUROPEAN CHEESE PLATE</b>	\$15
<i>chef's selection of European cheeses, spicy sausage, local chutney, pickled red onion, cornichon, nuts, baguette</i>	



## WELCOME

Welcome to L'Enfant, your piece of Paris right here in DC. We are not a big box restaurant or a chain, we are the true backbone of this economy; a small business that dreams big. True to Parisian café style, we have a small & intimate dining space catered from a petit kitchen. Please be patient with your order during busy times. Instead, relax and enjoy the view of the surrounding crowd—we attract some of the most interesting people around.



## SOUPS

<b>SOUP DU JOUR</b> ask your server	\$7
<b>CLASSIC FRENCH ONION SOUP</b>	\$8

## SIDES

<b>EGGPLANT CONFIT</b>	\$4
<b>WHITE BEAN SALAD</b>	\$4
<b>GRILLED ASPARAGUS</b>	\$5

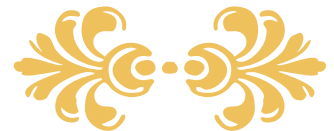
## LES SALADES

<b>L'ENFANT HOUSE</b>	\$8
<i>red and yellow pear tomatoes, pickled red onions, mixed greens, pine nuts, colossal crouton, roasted garlic champagne vinaigrette</i>	
<b>BLACK PEPPER TUNA NICOISE</b>	\$13
<i>seared ahi tuna, nicoise olives, peruvian potatoes, hard boiled egg, mache, haricot verts, tomato tarragon vinaigrette</i>	
<b>WARM GOAT CHEESE SALAD</b>	\$10
<i>goat cheese crouton, mache, bruleed black plums, shaved prosciutto, balsamic reduction</i>	

## LES SANDWICHES

*Served with a petite salad*

<b>CLASSIC FRENCH DIP</b>	\$13
<i>baked medium-rare roast beef, swiss cheese, au jus on baguette</i>	
<b>LE CROQUE MONSIEUR</b>	\$11
<i>baked French ham and swiss cheese in béchamel on bread</i>	



## Main Plates

<b>BISTRO BURGER</b> certified angus beef, goat cheese, crispy prosciutto, grilled portobello, and fries	\$13
<b>STEAK FRITES</b> very tender bistrot filet steak with crispy onions, ruby port butter, fries & chipolte cumin ketchup for dipping	\$20
<b>MOULES MARINERE</b> mussels in white wine, shallots, fresh thyme, butter, grilled fennel & red onion served with crusty baguette	\$17
<b>TUNA STEAK</b> tuna steak, with lemon zest garlic & cilantro wrapped in prosciutto served with roasted potatoes, haricot verts	\$18
<b>LE BOEUF BOURGUIGNON</b> beef, carrots, mushrooms in Burgundy wine served with herb-buttered noodles	\$17
<b>CHICKEN FRICASSEE</b> our version of chicken pot pie...stewed chicken in a hearty sauce with peas, leeks, carrots in a flaky crust	\$15
<b>DIVER SCALLOPS</b> diver scallops, pioppini mushrooms, chive oil, baby spinach, truffle honey	\$21
<b>BLACK PEPPER RAVIOLI</b> wild mushrooms, fresh mozzarella, truffled cognac butter sauce	\$15
<b>WHITE TRUFFLE MAC AND CHEESE</b> served with side salad	\$12
<b>STEAK CAESAR</b> medium rare steak, grilled romaine, manchego cheese, croutons, classic caesar dressing	\$15



## SAVORY DINNER CREPES

*Served with side of white bean salad.*

<b>FRENCH HAM AND GRUYERE</b> mustard cream sauce	\$10
<b>CHICKEN, EGGPLANT CONFIT AND GRUYERE</b> roasted pepper sauce	\$12
<b>SALMON AND BOURSIN HERB CHEESE</b> crème fraîche	\$13
<b>SPINACH SOUFFLÉ AND GRUYERE</b>	\$11
<b>ROASTED RED PEPPER AND GOAT CHEESE</b> roasted red pepper sauce	\$11

*Additional ingredients \$1.50 per item (chicken, ham, spinach souffle, egg, eggplant confit)*

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of certain food borne illness especially if you have certain medical conditions.

## Apéritifs

PASTIS <i>with Ricard</i>	\$6.50
KIR <i>white wine with Crème de Cassis</i>	\$8.00
KIR ROYALE <i>sparkling and Crème de Cassis</i>	\$9.50
CAMPARI & SODA	\$8.00



## DON'T MISS

Our famous **Belgian Happy Hour!**  
Every Tuesday 4:30-7:30pm All Belgian  
Beers are 1/2 price.

## BUBBLES

VEUVE CLICQUOT <i>Champagne, Brut Yellow Label</i>	\$85 btl.
NICOLAS FEUILLATE <i>Champagne, Brut</i>	\$58 btl.
MARQUIS DE LATOUR BRUT <i>French Sparkling Brut, Loire</i>	\$9.00/\$48 btl.
MARQUIS DE LATOUR ROSÉ <i>French Sparkling Rosé, Loire</i>	\$9.50/\$50 btl.

## BEERS

(Beer selection may vary)

TRAPPIST BELGIAN BEERS: A Trappist beer is brewed by or under control of Trappist monks. Only seven of the world's 171 Trappist monasteries produce beer.

CHIMAY TRIPLE (DRAFT)	\$10.00
CHIMAY RED	\$10.50
CHIMAY BLUE	\$11.00
ORVAL	\$11.00
WESTMALLE	\$12.00

NON-TRAPPIST BELGIAN BEERS:

AFFLIGEM BLOND (DRAFT)	\$7.50
STELLA ARTOIS (DRAFT)	\$6.50
HOEGAARDEN (DRAFT)	\$7.50
LIEFMAN'S FRUITESSE (DRAFT) (strawberry, raspberry, cherry blend)	\$10.00
LEFFE BLONDE	\$7.50
DE KONINCK	\$7.00
DELIRIUM TREMENS	\$9.50
MAREDSOUS 10	\$8.50
KASTEEL TRIPLE	\$9.00

## WHITE WINE

HOUSE WHITE <i>Chenin Blanc/Sauvignon Blanc/Chardonnay, R. Barbier-France</i>	\$7.50 gl.
POUILLY FUISSE <i>Louis Jadot, Burgundy, 2008</i>	\$10.50/\$49 btl.
SAUVIGNON BLANC <i>Mouton Cadet, Bordeaux, 2009</i>	\$8.00/\$34 btl.
MUSCADET SEVRES ET MAINE <i>Remy Pannier, Loire, 2009</i>	\$8.50/\$36 btl.
WHITE DU JOUR <i>ask your server</i>	

## RED WINE

HOUSE RED <i>Full Bodied Blend of Cabernet Sauvignon &amp; Syrah, JP Chenet</i>	\$7.50 gl.
PINOT NOIR/GRENACHE <i>Full, Fruity Blend of Pinot Noir &amp; Grenache JP Chenet, France</i>	\$8.50 gl.
MALBEC <i>Diseno, Mendoza, Argentina, 2009</i>	\$8.50/\$36 btl.
BORDEAUX ROUGE <i>Chateau le Haut de Miaile, Bordeaux, 2008</i>	\$9.50/\$40 btl.
SYRAH/GRENACHE <i>Cotes du Ventuoux, Rhone, 2008</i>	\$8.50/\$36 btl.

## ROSÉ WINE

ROSÉ <i>Domaine de Nizas, Languedoc, 2009</i>	\$8.50/\$36 btl.
--	------------------

# Dessert

## Dessert Crepes

LEMON AND SUGAR CREPE	\$7.50
BUTTER AND SUGAR CREPE	\$7.50
HONEY CREPE	\$7.50
NUTELLA AND RASPBERRY COULEE CREPE	\$8.50
NUTELLA AND FRESH STRAWBERRIES CREPE	\$9.00
NUTELLA AND CHOCOLATE CREPE	\$8.50
NUTELLA AND BANANA CREPE	\$8.50
BANANA SPLIT CREPE <i>bananas, chocolate, strawberries, walnuts, whipped cream</i>	\$10.00

## LIQUOR DESSERT CREPES

GRAND MARNIER & CARAMEL CREPE	\$10.50
AMARETTO AND TOASTED ALMOND CREPE	\$10.50
FRANGELICO AND NUTELLA CREPE	\$10.50
CREAM DE CACAO AND WHITE CHOCOLATE CREPE	\$10.50
SPICED RUM, BROWN SUGAR AND RAISIN CREPE	\$10.50
COCONUT RUM AND TOASTED COCONUT CREPE	\$10.50

Additional ingredients \$1.50 per item (chocolate, bananas, strawberries, whipped cream, raspberry coulee)

Please no more than 3 forms of payment per table. | 18% gratuity added to parties of 6 or more.