

*justine's*

***MENU***

*4110 East 5<sup>th</sup> Street . Austin, Texas*

**BREAD À LA CARTE**

*Demi-Baguette 5 . House Cultured Butter 6 . Texas Olive Oil 2*

**ENTRÉES**

-APPETIZERS-

**Escargots 11**

*French snails in garlic-herb butter,  
served with house baguette*

**Poulpe Grillé 20**

*roasted & grilled Spanish octopus,  
piment d'Espelette, lemon & mayonnaise,  
served with toasted house sourdough*

**Saumon Cru\* 18**

*cured, sliced Big Glory Bay salmon with  
lemon, chive, dill, horseradish & capers,  
served with crème fraîche*

**Fromages 22**

*three cheeses with fruit jam & spiced nuts,  
served with house baguette*

**CHARCUTERIE**

{ *with frisée, cornichons & Dijon,* }  
*served with house baguette*

**Terrine de Campagne 15**

*pork & veal country terrine*

**Rillettes de Porc 13**

*slow-cooked pulled pork confit*

**SOUPE & SALADES**

**Soupe à l'Oignon 15**

*French onion soup, with croutons & Comté cheese*

**Salade de Crabe 23**

*lump crab, cucumber, avocado, radish,  
mint, lemon-ginger vinaigrette*

**Salade d'Endives 20**

*Belgian endive, d'Anjou pear, Roquefort cheese,  
roasted beets, walnuts, Roquefort vinaigrette*

**Salade Verte 8**

*butter lettuce & house vinaigrette*

**PLATS**

-MAINS-

**Steak Frites 54**

*12oz grass-fed, wood-grilled Angus ribeye,  
with pommes frites & your choice of:  
sauce au poivre, sauce Roquefort,  
or beurre maître d'hôtel  
~ additional sauces 1<sup>50</sup> ~*

**Côte de Porc 40**

*bone-in Duroc pork chop, brined & wood-grilled,  
with thyme beurre blanc & potatoes au gratin*

**Confit de Canard 42**

*confit Rohan duck leg, served with  
a frisée salad & potatoes sarladaises*

**Steak Tartare\* 32**

*raw beef tenderloin, hand-cut & dressed,  
with quail egg yolk and served with  
a salade verte & pommes frites*

**Loup de Mer à la Provençale MKT**

*pan-seared filet of Mediterranean sea bass with  
Camargue red rice, seasonal farm vegetables,  
and pastis fumet*

**Moules Frites 28**

*PEI mussels marinère-style,  
served with pommes frites*

**Royale with Cheese 22**

*hand-ground Angus beef & 1655 Gruyère  
on housemade pain de mie, with  
lettuce, tomato, onion & mayonnaise*

**Bolognaise 21**

*handmade pasta & bolognaise sauce  
with freshly grated Parmesan & basil*

**Ratatouille 20**

*traditional Provençal stewed vegetables,  
served with house baguette*

**SIDES**

*Haricots Verts . Frites . Ratatouille . Potatoes Sarladaises . Potatoes au Gratin*

9 EACH