

# Brasserie Les Halles™

## February is Choucroute Month!

### Choucroute Garnie \$21.50

*Smoked Bacon, White Veal Sausage, Frankfurter,  
Smoked Pork Loin, Boiled Potatoes, Sauerkraut  
slow cooked in Pinot d' Alsace.*

### Choucroute de Royale \$24.50

*Smoked Bacon, Blood Sausage, Smoked Pork Lion,  
Frankfurter, Smoked Pork Shank, Cervelat-Salami,  
Boiled Potatoes,  
Sauerkraut slow cooked in Champagne.*

### Choucroute de Canard \$23.50

*Foie Gras and Duck Sausage, Duck Leg Confit,  
Duck Gizzards, Boiled Potatoes,  
Sauerkraut slow cooked in Gewurztraminer.*

### Choucroute de Poisson \$23.50

*Seafood Sausage, Smoked Salmon Sausage,  
Monkfish Medallions, Sea Scallops,  
Smoked Herring, Salmon Caviar, Boiled Potatoes,  
Sauerkraut slow cooked in Riesling.*

*The Original Brasserie Dish!*

