

Saint-Emilion Restaurant

3617 W 7th St 76107-2504 · +18177372781 · Updated: Jan 14, 2026

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HORS D'OEUVRES 5

La Soupe A L' Oignon les Halles

french onion soup with melted gruyere, as served in paris.

Les Escargots A La Bourguignonne

half dozen snails in our flavorful garlic butter.

Our Country Duck Pate Maison

a saint-emilion specialty since the day we opened: homemade duck pate with pistachios served with french condiments.

Filet Mignon Tartare

a good steak tartare should always be on a french menu. we prepare ours a la minute from our prime beef tenderloin. (please note: the beef is raw).

Salade D Hiver

winter greens with fresh mozzarella, pine nuts and marinated mushrooms, in a roasted shallot vinaigrette. (vegetarian)

SALADES 3

Salade Grand-pEre

our original house salad of boston lettuce in a mustard vinaigrette with walnuts and lardons.

AVAILABLE OPTIONS

\$2.50

\$5.00

Salade Dendives

belgian endive, sliced pear and roquefort with lettuce chiffonade and toasted pine nuts in a buttermilk and roquefort vinaigrette.

AVAILABLE OPTIONS

\$5.00

\$7.50

Petite Salade ComposEe

AVAILABLE OPTIONS

\$5.00

\$7.50

ENTREES FROIDES - COOL APPETIZERS 3

Assiette De Canard the Duck Plate

\$12.50

there are many ways to enjoy duck. this plate features our favorite duck charcuterie and includes: duck foie gras terrine, duck rillettes, duck salami and duck prosciutto. served with smoked almonds, fig jam and toasted baguette.

Petite Quiche Au Crabe

\$15.00

jumbo lump crabmeat in a light phyllo tart shell quiche presented with an avocado, grapefruit sections and tomato salad.

Salade Saint-emilion**\$12.50**

a visit to the south of france with this tomato and fresh mozzarella salade topped with pistou nicois and olive oil alongside a chiffonade of jambon de pays (prosciutto)

ENTREES CHAUDES - WARM APPETIZERS 5

Saint-jacques Du Chef**\$15.00**

our jumbo sea scallops are always a good way to start dinner. find out on the blackboard how chef hitri prepares them today.

Ris De Veau**\$12.50**

succulent veal sweetbreads over a butternut squash puree with exotic mushroom fricassee.

Foie Gras De Canard Poele A La Compote De Citron**\$15.00**

seared duck foie gras with a lemon curd compote and thyme scented jus. sauternes is available by the glass to accompany your foie gras.

Lobster Souffle**\$15.00**

(only on thursdays)

Soupe Du Jour**\$12.50**

today's soup, ask your waiter or consult the blackboard.

PLATS DE RESISTANCE - MAIN COURSES 7

Filet De Buf chez Serge**\$36.00**

prime beef tenderloin sauced in a reduction of syrah finished with mirepoix and black truffle, served with mashed potato and green asparagus. (no well done please.)

Steak Au Poivre**\$30.00**

black angus new york strip served in a classic cognac and black peppercorn sauce alongside our pommes frites. (our steak is aged in house, hand cut and trimmed nicely. un excellent steak-frites).

CarrE Dagneau Aux Epices**\$30.00**

roasted rack of australian lamb spiced with rosemary and caraway alongside merguez and potato hash.

Magret De Canard Fort De France**\$30.00**

seared moulard duck breast with a golden raisin and rum sauce accompanied by roasted cauliflower with duck confit. (the duck breast is cooked medium to medium rare.) with mushroom, leek and potato anna.

Poissons Du Jour**\$30.00**

today's fresh fish: ask your waiter or consult the blackboard.

Sole De Douvres Amandine**\$39.00**

one of the best fish there is, our dover sole is cooked whole in lemon butter with toasted almonds and deboned for you. (when available. limit of two orders per table.)

Assiette De LEgumes**\$30.00**

the chef is always happy to prepare a vegetable plate as a main course featuring all our fresh vegetables and your choice of starch.

PLATS DE RESISTANCE 5

Saint-emilions Canard ROti

our original recipe where roasted duck is brushed with honey, presented on top of fresh spinach tossed with orange sections and xeres vinaigrette.

Buf Bourguignon

tenderloin tips slowly simmered in red wine sauce with parisian mushrooms, carrots, pearl onions and fresh tagliatelle.

Filet D' Agneau Au Cassis

boneless lamb loin with a flavorful black currant sauce.

Escalope De Veau, Soubise Aux Noisettes Et Poireaux

thin veal scallopine with hazelnut and leek white sauce.

Poisson Classique

today's fresh fish, ask your waiter or consult the blackboard.

FROMAGE ET DESSERTS 4

Assiette De Fromages

\$10.00

local and imported cheeses.

Tuile Aux Mures

\$12.50

mixed berries warmed in raspberry liquor with fromage blanc in a crunchy pistachio-coconut cup.

GAteau Fondant Au Chocolat

\$12.50

warm chocolate melting cake. requires pre-ordering.

Desserts From The Tray

\$10.00

creme brulee, tarte tatin, raspberry tart, brandy ice, floating island.

DESSERTS 5

Creme Brulee

Tarte Tatin

Gateau

Brandy Ice

Raspberry Tarte