

BRASSERIE TEN TEN

Established 2003



HAPPY HOUR



3-6:30 pm Every Day

\$2.00

OLIVES *

black cerignolla olives, lemon & rosemary

GOUGERES

gruyere cheese puffs, mornay & parmesan

HUMMUS

traditional hummus & crostini

\$3.00

COURGETTE

tempura fried zucchini & aioli

FRITES

french fries & truffle aioli

SHRIMP COCKTAIL

poached shrimp & cocktail sauce

CREPES

JAMBON ET GRUYERE

ham & gruyere crepes

CANARD ET CHEVRE

duck confit & goat cheese

ESPICES ET FROMAGE

spinach & feta crepes

\$3.00

SLIDERS

BURGER

petite burger & peppered goat cheese

CROQUE MONSIEUR

griddled ham & gruyere

FRENCH DIP

shaved roast beef & horseradish creme

\$4.00

MOULES FRITES *

steamed mussels & french fries

FRIED GOAT CHEESE

roasted beets & orange vinaigrette

FAVA BEAN BRUSHETTA

bruléed burrata & basil

\$6.00

CREVETTE FRITS

fried shrimp, pepperoncini & arugula

FISH & CHIPS

fried tilapia, french fries & coleslaw

TARTARE DE BŒUF

filet mignon tartar & quail egg toast

\$7.00

DUCK DEUX FAÇONS

pate & rillettes with orange onion marmalade

ESCARGOT A LA TRUFFIÈRE

prepared in the tradition of la truffière bistro

SCALLOP L'ASIATIQUE

*soy-dijon glazed, roasted zucchini,
chanterelle mushrooms, arugula pistou &
lemon butter*

OYSTERS

KUMOMOTO *

*with mignonette
2.50 each*

LITTLE SHEMOGUE *

*with cocktail sauce
1.50 each*

BOISSONS

BIERE

3.25

*Twisted Pine Amber
Hoegaarden 'Whitbier'
Stella Artois
Stone I.P.A.*

WELL COCKTAILS

3.75

*Sky Vodka
Boodles Gin
Cruzan aged Rum
Sauza Blanco Tequila
Jim Beam Bourbon
Cutty Shark Scotch*

FEATURED WINE

3.75

*Ten Ten Red
Ten Ten White*

HOUSE MARTINI

6.00

*Boodles gin
or
Sky Vodka*

TEN TEN MARGARITA

6.00

Sauza Blanco Tequila