

# AIXOIS

TAKE OUT MENU (816) 333-3305 MONDAY-SATURDAY

## HORS D'ŒUVRES

- COMBO FROMAGE AND CHARCUTERIE *pâté, sliced cured sausage, Imported cheeses with condiments* 18
- ESCARGOTS LA BOURGUIGNONNE *Half-dozen snails with mushrooms in an herbed-garlic butter sauce* 9
- POMMES FRITES *Add truffle oil \$2* 3

## SALADES

- CAESAR SALADE *House-made Caesar dressing, parmesan cheese, tomatoes, croutons* 11
- ROASTED BEETS WITH ROQUEFORT *lettuce, pine nuts, balsamic vinaigrette Add Roquefort \$2* 12
- SALADE D'AVOCAT ET CREVETTES\* *Arugula, avocado, grapefruit, pepitas seeds, grilled shrimp, rose cocktail sauce, balsamic vinaigrette* 14

## Entrees

- ONGLET GRILLÉ AU POIVRE\* *Grilled certified angus hanger steak, green peppercorn sauce, salad, pommes frites* 24
- CHICKEN PAILLARD\* *Boneless chicken breast pounded, sautéed with capers, tomatoes, shallots, and lemon, with mashed potatoes and vegetable du jour* 21
- FOIE DE VEAU SAUTE\* *sautéed veal liver, caramelized onions, house made apple compote, starch of the day.* 23
- TRUITE AUMONÉE POELEE AUX AMANDES *filet of ruby red trout, lemon juice, shallots, almond sauce* 21

## DESSERTS

- MOUSSE AU CHOCOLAT *Rich and creamy chocolate mousse, garnished with a classic French madeleine cookie* 7
- CRÊME BRÛLÉE À LA VANILLE *Soft custard with Tahitian vanilla bean, caramelized sugar* 8
- DESSERT DU JOUR 8

## FRUITS DE MER

- MOULES MARINIÈRES\* *Mussels in a shallot and herb-wine broth with pommes frites* 18
- MOULES AU SAFRAN\* *Mussels in a saffron cream sauce with pommes frites* 21
- MOULES AU ROQUEFORT\* *Mussels in a Roquefort cream sauce with pommes frites* 21
- SHRIMP COCKTAIL\* 16

## SANDWICHES

- ROYALE WITH CHEESE *All-natural certified Black Angus beef, gruyère cheese, served with salad and pommes frites* 17
- AIXOIS SALMON BURGER *Grilled salmon filet, capers, shallots, butter sauce, and spicy aioli on a toasted bun, pommes frites. Add Gruyere \$2* 16
- CROQUE MONSIEUR *Classic grilled French ham and cheese with béchamel Add an over easy egg \$2* 12
- SAVORY HAM AND GRUYERE CHEESE CREPE 14
- all above sandwiches are served with fries*

## WINE BOTTLES TOGO

- BLANC**
- FRENCH BLEND, BLANC 20
- BORDEAUX BLANC 34
- MACON VILLAGE CHARDONNAY 32
- SPARKLING**
- ST HILAIRE BRUT 36
- ROUGE**
- FRENCH BLEND ROUGE 20
- PINOT NOIR 36
- COTE DU RHONE 42
- ROSÉ**
- VILLA AIX 39

\*NO SPLITTING OR DISCOUNTS AVAILABLE FOR PRIX FIXE MENU ITEMS, PLEASE  
SPLIT ANY ENTRÉE FOR AN ADDITIONAL \$6.00. SPLIT ANY SALADE FOR AN ADDITIONAL \$4.00.

\*These items may be consumed raw and/or undercooked. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.