

Champagne and Sparkling by the Glass

Lucien Albrecht, Brut Rose, Fr	14 / 45
Corazza, Prosecco, It	13 / 43
Organic Cava, Requena, Sp	10 / 35
Chandon, Orange Sparkling, Arg	14 / 45
Bertolani, Dry Lambrusco, It	15 / 50
Delamotte Brut, Champagne, Fr	21 / 80

White & Rose Wines by the Glass

Chateau L'Ermitte D'Auzan, Rose, Fr	12 / 35
Mussio, Pinot Grigio, Delle Venezie, It	13 / 43
Simpatico Cellars, Viognier, Wa	14 / 45
C.H. Berres Estate, Riesling, Gr	14 / 45
Domaine Ventoura, Chablis, Fr	16 / 60
Willakenzie Estate, Chardonnay, Or	15 / 50
Philippe Raimbault, Sancerre, Fr	16 / 60

Red Wines by the Glass

Chateau la Croix du Duc, Bordeaux, Fr	12 / 37
Siduri Wines, Pinot Noir, Or	16 / 60
Poggio Bonelli, Chianti Classico, It	14 / 45
du Bois de la Croix, Cabernet Franc, Fr	16 / 55
Betz untold story, Red Blend, Wa	16 / 55
Rhonea, Cote du Rhone, Visan, Fr	17 / 65

Beer \$9

Abita Amber	Fremont Pilsner 16oz
Abita Turbo Dog	Montucky Lager 16oz
Reubens' IPA 16oz	Pfriem Lager 16oz
Hellbent IPA 16oz	Gilgamesh terry Porter
Black Raven IPA 16oz	Pelican Hefeweizen 16oz
Seasonal Sour 16oz	Bit Burger 12oz N/A
Yonder Dry Cider 16oz	

Non Alcoholic Mocktails \$8

Strawberry Bliss	Peachy Keen
strawberries, bubbles & citrus	ginger beer, peach puree, mint
Mojito	Lavender Fizz
mint, lime, muddled with love	lavender dry soda & grapefruit

Toulouse Petit

Seattle Restaurant Week

October 23 to November 5th 2022

Monday -Friday

Lunch Menu

Toulouse Petit

Seattle Restaurant Week Lunch Menu

\$20 per person

Starter Course

Bibb Lettuce, Arugula, and *Fine Herbes*

True French Onion Soup Lyonnaise

Main Course

Butternut Squash and Hazelnuts with Housemade Ricotta Gnocchi and Fried Sage

True French Quarter style P^o Boys

on a light french roll with lettuce, roma tomatoes, mama lil's peppers, and a creole mayonnaise & pommes frites

Buttermilk Fried Chicken Breast

Cajun Grilled Chicken Breast

Spicy Fried Gulf Shrimp

Smoked Mozzarella and Basil 'Caprese'

Grilled Chicken Club with Bacon and Avocado

caramelized onions, provolone, lettuce, tomato, herb aioli with coombe's castle stilton bleu cheese & pommes frites

The Toulouse Lunch Burger *

Macrina Bakery Potato Bun with lettuce, tomato, red onion, mama lil's, herbs mayo & pommes frites

Sweets add \$5

Buttermilk Beignets

Pear & Walnut Bread Pudding

Flourless Chocolate Torte

We take great pride in providing wages and compensation at the top of our industry, including our Kitchen staff. coupled with an affirming, positive, and safe environment for all.

A 'living-wage' and Covid-related expenses surcharge of 5% will be added to all checks.

Toulouse Petit

Seattle Restaurant Week Lunch Menu

\$35 per person

Starter Course

Yellow Beets, Haricots Verts, and Stilton Bleu Cheese Salad

Toulouse Fall Market Salad

haricots verts, asparagus, artichokes, golden beets, nicoise olives

Bibb Lettuce, Arugula, and *Fine Herbes*

Fried Chicken and Andouille Gumbo

Main Course

'Lucy' Shrimp and Housemade Andouille with Crawfish over Creamy Corn Grits

Big Easy Jambalaya

the real deal, deep creole flavors, unapologetically spicy

Creole Jumbo Prawns and Housemade Tasso Linguine **

tomato confit, paprika, red basil, tarragon, cayenne

Blackened LL Local Fresh Rockfish **

with a Creole Crawfish-Tasso Sauce

St. Helens Rib Eye Steak Frites * 9 oz

the Parisian-style bistro classic with our smoky demi

Sweets add \$5

Buttermilk Beignets

Pear & Walnut Bread Pudding

Flourless Chocolate Torte

* Eating raw or undercooked foods can increase your chances of contracting a food borne illness