

## Champagne and Sparkling by the Glass

Vega Medein, Cava, Sp	12 / 40
Corazza, Prosecco, It	13 / 43
Joseph Cattin, Brut Rose, Fr	14 / 45
La Battagliola, Lambrusco, It	15 / 50

## White & Rose Wines by the Glass

La Blaque, Rose, Alpes Provence, Fr	12 / 40
Tiare, Pinot Grigio, It	13 / 43
Francois Schmitt, Pinot Blanc, Fr	13 / 43
C.H. Berres, Riesling, Mosel, Gr	14 / 45
Francois Le Saint, Sancerre, Fr	17 / 62
Domaine Servin, Chablis, Fr	17 / 62

## Red Wines by the Glass

Chateau De Fontenille, Bordeaux, Fr	15 / 50
Stoller Estates, Pinot Noir, Or	16 / 60
La Magia, Sangiovese, Montalcino, It	16 / 60
Marques de Murrieta, Rioja, Sp	17 / 62
Walla Walla Vintners, Cabernet Sauv, Wa	18 / 65

## Beer bottle/can \$10

Abita Amber 12oz	Abita Turbo Dog 12oz
Ninkasi Lager 16oz	Seapine Pilsner 16oz
Paulaner Hefe-weizen 16.9oz	Pfriem Pale Ale 16oz
Hellbent IPA 16oz	Guinness Stout 16oz or N/A

## French Cidre \$12

Amour D'Herout (brut)	La Chouhette Rose (sweet)
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# Toulouse Petit

# Seattle Restaurant Week

October 27th–November 9th

Monday – Friday

## Lunch Menu

## Seattle Restaurant Week Lunch Menu

\$20 per person

### Starter Course

Bibb Lettuce, Arugula, and *Fine Herbes*

True French Onion Soup Lyonnaise  
with Cave Aged Gruyere

### Main Course

Butternut Squash and Hazelnuts with Housemade  
Ricotta Gnocchi and Fried Sage

True French Quarter style P' 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

Toulouse 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' surcharge of 5% will be added to all checks.*

## Seattle Restaurant Week Lunch Menu

\$35 per person

### Starter Course

Toulouse Fall Market Salad

haricots verts, asparagus, artichokes, golden beets, nicoise olives  
heirloom tomatoes, fine herbes, champagne vinaigrette

Yellow Beets, Haricots Verts,  
and Stilton Bleu Cheese Salad

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 Helers' Flank Steak 'Bavette' Frites \* 9 oz  
the Parisian-style bistro classic with our smoky demi

### Sweets add \$5

Toulouse Buttermilk Beignets

Pear & Walnut Bread Pudding

Flourless Chocolate Torte

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