BRASSERIE LIBERTÉ
Egalité, Fraternité
GEORGETOWN

PRIX FIXE MENU $59

Select one appetizer, one entreé & one dessert

LES HORS D'OEUVRES

CHESTNUT SOUP
creamy chestnut base, and crostini, topped with chestnut mousse and crispy prosciutto

FRENCH ONION SOUP GRATINÉE
beef broth, three cheese blend

CUCUMBER GAZPACHO
toasted almonds, green grapes, celery, yellow bell pepers

ESCARGOTS SAUVAGES DE BOURGOGNE
garlic, parsley, butter, baguette

STEAK TARTARE
quail egg, cornichons, capers, crostini

COUNTRY PÂTÉ
cornichons, frisée salad, grain mustard

LIBERTÉ SALAD
lettuce, tomato marinated with shallots, cucumber, chickpeas, blue cheese, croutons, house vinaigrette v

CAESAR SALAD
parmesan cheese, boquerones, garlic croutons, black pepper

ENDIVE SALAD
green apple, Roquefort cheese, candy pecans, mustard dressing (gf)

BEET CARPACCIO
burrata, toasted hazelnuts, pomegranate seeds, Mandarin orange slices, basil oil v,gf

LES ENTRÉES

BOEUF BOURGUIGNON
red wine braised beef, bacon, carrots, pearl onions, cremini mushrooms, smashed potatoes gf

FETTUCCINE BOLOGNESE
ground beef & pork, tomatoes, fennel seed, garlic, pecorino romano cheese

TROUT AMANDINE
green beans, almonds gf

COULOTTE STEAK FRITES
petite salad, peppercorn sauce, served with frites gf

LIBERTÉ DOUBLE PATTY BURGER
double patty Black Angus Beef, caramelized onion jam, pickled red onions, cheddar cheese, red wine aioli sauce, olive oil bun, served with frites

NY STRIP STEAK AU POIVRE +10
asparagus, sautéed mushrooms, green peppercorn sauce gf

SEARED FILET MIGNON +10
potato purée, asparagus, truffle port sauce gf

ROASTED HALF CHICKEN AU JUS
served with potato purée, caramelized pearl onions, trumpet mushrooms

PENNE AUX CHAMPIGNONS
cremini mushrooms, trumpet royal mushrooms, and oyster mushrooms in a truffle cream sauce

MOULES MARINIÈRES
Mussels with white wine, Pernod, fish fumet, shallot, fennel, confit garlic, thyme, served with frites gf

SEARED SALMON
potato purée with smoked white fish, medley of vegetables, asparagus, corn velouté, pickled mustard seeds gf

COQ AU VIN
smashed potatoes, cremini mushrooms, baby carrots, pearl onions, bacon, red wine jus gf

LAMB SHANK
slowly braised lamb shank with polenta, roquefort, and ratatouille Provençale gf

LOUP DE MER +10
seared & butterflied whole branzino, Israeli couscous, zucchini caponata, arugula & fennel salad with tarragon vinaigrette, vadouvan beurre blanc

LES SUCRÉES

CHOCOLATE MOUSSE CAKE
vanilla biscuit, hazelnut praline, raspberry sauce

POT DE CRÈME AU CHOCOLAT
vanilla chantilly gf

TARTE AU CITRON
lemon custard, raspberry gelée, berries, vanilla chantilly, vanilla red wine reduction

TARTE AU FROMAGE
basque-style cheesecake, mixed berries, vanilla chantilly, chocolate ganache gf

VANILLA CRÈME BRULÉE
vanilla bean, caramelized sugar gf

SORBET
seasonal selection vegan, df, gf

ICE CREAM
seasonal selection v,gf

A 20% service fee will be added to all guest checks and will be used to cover our increasing operational costs.
Service fees are not tips. Tips are not expected, but always appreciated.