

Anis

Cafe
&
Bistro

Group Dining | Spring 2021



2974 Grandview Avenue | Atlanta, GA 30305 | 404.233.9889 | anisbistro.com

Group Dining Lunch

\$30 per person

(plus tax and gratuity)

First Course

select one soup and one salad, to offer your guests a soup/salad choice:

Soup du Jour

Heirloom Tomato Gazpacho | Cauliflower Potato Garlic | Portobello Mushroom | Broccolini Pecorino | Potato Leek | Sweet Yellow Pepper | Carrot Ginger | Sweet Corn and Leek | Broccolini Potato Herb | French Lentil | Tomato Basil Bisque | Potato Pecorino | Tomato Crab Bisque | Corn and Crab Bisque | Other Soup of your Choice

Salade Maison

organic greens, tomatoes, red onions, balsamic vinaigrette, olive tapenade and goat cheese toast

Salade de Roquette

arugula, shaved parmesan, artichokes, fresh lemon

Second Course

select three options to offer your guests

Quiche

with a mixed greens salad

(choose 2-3 ingredients for quiche):

Black Forest ham | Merguez (lamb sausage) | leeks | spinach | mushrooms | artichokes | roasted garlic | roasted tomatoes | red, yellow or green pepper | olives | arugula | basil

Anis Plateau

soup du jour, artichoke and tomato salad, roasted salmon with garlic anise sauce

Salade de Saumon

Atlantic salmon, baby greens, spiced pecans, Roquefort, tomatoes, red onions, aged balsamic vinaigrette

Salade Niçoise

Ahi tuna, mixed greens, haricots verts, egg, roasted peppers, saffron potato, olives, balsamic vinaigrette

Croque Monsieur

grilled sandwich of Black Forest ham and Gruyère, topped with Béchamel sauce

Croque Saumon

grilled sandwich of sea salt-cured salmon, roasted sweet tomatoes, soft goat cheese, roasted Bermuda onions, and capers

Sandwich au Poulet

chicken salad, Seckel pear, pecans, arugula, avocado

Moules Marinières

our famous mussels, white wine, garlic, parsley, cream

Saucisses Merguez Grillées

grilled Merguez sausage (three), Yukon Gold potato purée, Dijon mustard, baby greens

Poulet "Nono"

brioche-cruste Milanese chicken, with either:
fresh linguine, plum tomatoes, basil, olive oil, lemon
OR arugula, parmesan, artichokes, fresh lemon

Pâtes Végétariennes

house made pasta with seasonal vegetables

Third Course

select one or two options to offer your guests

Crème Brûlée

classic vanilla bean crème brûlée with a thin sugary crust

Mousse au Chocolat

bittersweet chocolate mousse

Sorbet

with fresh fruit

Dessert Tasting

trio of flourless chocolate cake, sorbet,
and either mousse au chocolat or crème brûlée

Group Dining Dinner

\$42 per person

(plus tax and gratuity)

First Course

select one soup and one salad, to offer your guests a soup/salad choice:

Soup du Jour

Heirloom Tomato Gazpacho | Cauliflower Potato Garlic | Portobello Mushroom | Broccolini Pecorino | Potato Leek | Sweet Yellow Pepper | Carrot Ginger | Sweet Corn and Leek | Broccolini Potato Herb | French Lentil | Tomato Basil Bisque | Potato Pecorino | Tomato Crab Bisque | Corn and Crab Bisque | Other Soup of your Choice

Salade Maison

organic greens, tomatoes, red onions, balsamic vinaigrette, olive tapenade and goat cheese toast

Tartare de Tomate

roasted vine-ripe tomatoes, buffalo mozzarella, baby arugula, saba vinegar

Salade de Roquette

arugula, shaved parmesan, artichokes, fresh lemon

Salade au Jambon

mixed greens, prosciutto, tomatoes, Emmental, olives, garlic, lemon caper vinaigrette

Second Course

select three options to offer your guests

Quiche

with a mixed greens salad

(choose 2-3 ingredients for quiche):

Black Forest ham | Merguez (lamb sausage) | leeks | spinach | mushrooms | artichokes | roasted garlic | roasted tomatoes | red, yellow or green pepper | olives | arugula | basil

Moules Frites

our famous mussels, white wine, garlic, parsley, cream; served with frites

Saucisses Merguez Grillées

grilled Merguez sausage (three), Yukon Gold potato purée, Dijon mustard, baby greens

Poulet Rôti

thyme-roasted free-range chicken, Yukon Gold potato purée, haricots verts, natural jus

Saumon à La Poêle

pan-roasted salmon, Roquefort risotto, arugula, pear, saba vinegar

Truite Meunière

pan-roasted trout, wilted greens, marinated artichokes, capers, lemon browned butter

Steak Frites

grilled bistro steak, sauce au poivre, frites, baby greens

Tortelloni et Boeuf Braisé

braised beef short rib, mirepoix, tomato confit, handmade ricotta tortelloni, pine nuts

Tortelloni Végétarien

spinach, mushrooms, tomato confit, handmade ricotta tortelloni

Third Course

select one or two options to offer your guests

Gateau au Chocolat

with double chocolate ice cream and toasted almonds

Crème Brûlée

classic vanilla bean crème brûlée with a thin sugary crust

Profiteroles

patachou with vanilla and chocolate ice cream, toasted almonds, and chocolate sauce

Mousse au Chocolat

bittersweet chocolate mousse

Crème Caramel

vanilla bean caramel custard

Sorbet

with fresh fruit

Dessert Tasting

trio of flourless chocolate cake, sorbet,
and either mousse au chocolat or crème brûlée

Hors d'Oeuvres Menu

Passed Hors d'Oeuvres

\$2 per piece

Potato Beignets
Sea Salt-Cured Salmon on Toast
Gazpacho Shooters
Chicken Salad on Toast
Tomato Tartar on Toast
Pâté with Cornichons on Toast

\$3 per piece

Crispy Red Crab Cakes with Remoulade
Tuna Tartar on Toast
Grilled Chicken Brochettes (Skewers)
Grilled Veggie Brochettes (Skewers)
Lobster Truffle Salad on Toast

Family Style Appetizers

Each appetizer serves 3 to 4 guests

Escargot au Pastis \$12

escargots, crispy polenta, roasted garlic, crushed tomatoes

Calamari Frit \$10

corn meal-dusted calamari, harissa remoulade

Carpaccio de Saumon \$13

sea salt-cured salmon, arugula, shallots, capers, lemon olive oil

Saucisses Merguez Grillées \$12

grilled Merguez sausage (two), Yukon Gold potato purée, baby Vidalia onions, Dijon mustard

Plat de Charcuterie \$18

assortment of prosciutto, saucisson, pâté, olives and sweet peppers

Plat de Fromages \$15

selection of French cheese, including Roquefort, Saint André, and Emmental

Moules Marinières \$16

our famous mussels, white wine, garlic, parsley, cream

Pommes Frites \$5

French Bread Basket \$4