

Anis Café & Bistro

Group Dining | Brunch



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

Lunch/Brunch Menu A

\$26 per person

(plus tax and gratuity)

First Course

select one soup; you can choose one, two, or three options to offer your guests:

Soup du Jour

Heirloom Tomato Gazpacho | Watermelon Basil Gazpacho | Cream of Portobello Mushroom | Broccolini and Pecorino | Sweet Yellow Pepper | Potato Leek | Honey Carrot | Sweet Corn and Leek | Broccoli, Potato and Herb | French Lentil | Tomato Basil Bisque | Potato and Pecorino | Artichoke Bisque | 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

Fresh Fruit

an assortment of fresh berries

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 | broccolini | red, yellow or green pepper | olives | arugula | basil

Gauffre

homemade Belgian waffle, whipped cream, berries

Gravlax

sea salt-cured salmon, toasted bagel, soft goat cheese, tomatoes, Bermuda onions, capers

Eggs and Merguez

two scrambled eggs, with Merguez sausage, melted tomatoes and sourdough toast

Salade de Saumon

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

BLT Américain

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

Moules Marinières

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

Moules Provençales

our famous mussels, garlic, tomatoes, onions

Les Crêpes Façon Croque Monsieur

buckwheat crêpes, Black Forest ham, Gruyère, Béchamel sauce

Façon Croque Madame: with a sunny-side up egg

Les Crêpes de Legumes

buckwheat crêpes, spinach, tomato, artichokes

Les Crêpes de Pomme et Brie

buttery crêpes, apple, brie, pecans

Les Oeufs Bénédicte:

Traditionnel

poached eggs on toasted brioche with Black Forest ham, hollandaise and Lyonnaise potatoes

Norvegienne

poached eggs on toasted brioche with sea salt-cured salmon, hollandaise and Lyonnaise potatoes

Florentine

poached eggs on toasted brioche, with spinach, hollandaise and Lyonnaise potatoes

Third Course

select one or two options to offer your guests

Les Crêpes de Nutella et Banane

buttery crêpes, bananas, nutella, whipped cream, toasted almonds

Les Crêpes de Fruits Rouges

buttery crêpes, mixed berries, whipped cream, toasted almonds

Crème Brûlée

classic vanilla bean crème brûlée with a thin sugary crust

Mousse au Chocolat

bittersweet chocolate mousse

Sorbet

with fresh fruit

Lunch Menu B
\$32 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 | Watermelon Basil Gazpacho | Cream of Portobello Mushroom | Broccolini and Pecorino | Sweet Yellow Pepper | Potato Leek | Honey Carrot | Sweet Corn and Leek | Broccoli, Potato and Herb | French Lentil | Tomato Basil Bisque | Potato and Pecorino | Artichoke Bisque | 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 d'Arnaud

hearts of bibb, endive, grape tomatoes, artichokes, aged red wine vinaigrette

Tartare de Tomate

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

Fresh Fruit

an assortment of fresh berries

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 | broccolini | red, yellow or green pepper | olives | arugula | basil

Gauffre

homemade Belgian waffle, whipped cream, berries

Gravlax

sea salt-cured salmon, toasted bagel, soft goat cheese, tomatoes, Bermuda onions, capers

Eggs and Merguez

two scrambled eggs, with Merguez sausage, melted tomatoes and sourdough toast

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, olive vinaigrette

Salade du Boucher

grilled hanger steak, baby greens, blue cheese

Les Crêpes Façon Croque Monsieur

buckwheat crêpes, Black Forest ham, Gruyère, Béchamel sauce

Façon Croque Madame: with a sunny-side up egg

Les Crêpes de Legumes

buckwheat crêpes, spinach, tomato, artichokes

Les Crêpes de Pomme et Brie

buttery crêpes, apple, brie, pecans

Croque Monsieur

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

Croque Madame: with a sunny-side up egg

Croque Saumon

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

Sandwich au Poulet

chicken salad, Seckel pear, pecans, arugula, avocado

BLT Américain

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

Moules Frites (Marinières)

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

Moules Frites (Provençales)

our famous mussels, garlic, tomatoes, onions

Anis Lunch Plateau

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

Steak Frites

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

à Cheval: with a sunny-side up egg

Truite Meunière

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

Coquilles St. Jacques à l'Anis

roasted scallops, rice, asparagus, escarole, tomatoes, Pastis shallot vinaigrette

Tortelloni Noix et Sauge

handmade ricotta tortelloni, tomatoes, roasted pecans, sage brown butter

Poulet "Nono"

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

Les Oeufs Bénédicte:

Traditionnel

poached eggs on toasted brioche with Black Forest ham, hollandaise and Lyonnaise potatoes

Norvegienne

poached eggs on toasted brioche with sea salt-cured salmon, hollandaise and Lyonnaise potatoes

Florentine

poached eggs on toasted brioche, with spinach, hollandaise and Lyonnaise potatoes

Crab Cake Américain

poached egg, coriander hollandaise, shaved asparagus, mâche lettuce, and Lyonnaise potatoes

Third Course

select one or two options to offer your guests

Les Crêpes de Nutella et Banane

buttery crêpes, bananas, nutella, whipped cream, toasted almonds

Les Crêpes de Fruits Rouges

buttery crêpes, mixed berries, whipped cream, toasted almonds

Flourless Chocolate Cake

with double chocolate ice cream and toasted almonds

Brioche Bread Pudding

with seasonal fruits and Tahitian vanilla bean ice cream

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

**Vegetarian and gluten-free items are available upon request.
Please ask about available options.*

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

Moules Marinières \$13

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

Escargot au Pastis \$11

escargots, crispy polenta, roasted garlic, crushed tomatoes

Plat de Charcuterie \$15

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

Calamari Frit \$8

corn meal-dusted calamari, harissa remoulade

Coquilles St. Jacques \$13

pan-seared scallops, wild mushrooms, herbs, black truffle honey

Sea Salt-Cured Salmon \$11

shaved asparagus, shallots, fresh herbs, lemon pressed olive oil

Plat de Fromages \$15

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