

Le Fou Frog

a french bistro

Le Fou Frog offers a unique mixture of traditional bistro fare and haute cuisine. This is a sampling of our ever-changing menu, which utilizes the freshest of ingredients. Come experience our four-star food in a fun-filled atmosphere. We look forward to serving you.

-Mano and Barbara Rafael, Proprietors

LES SOUPES

Soupe a l'Oignon Gratinee \$6

TRADITIONAL FRENCH ONION SOUP SWEETENED WITH PORT WINE ENRICHED WITH VEAL STOCK AND TOPPED WITH GRUYERE AND PARMESAN CHEESE

LES SALADS

Salade de la Maison \$6.25

AN ASSORTMENT OF MIXED FIELD GREENS TOSSED IN A TANGY CITRUS-DIJON VINAIGRETTE

Salade de Fromage de Chevre Chaud \$12

WARMED GOAT CHEESE TOPPED WITH A HONEY AND FIG COMPOTE SERVED WITH FIELD GREENS AND TOSSED IN A CITRUS VINAIGRETTE

Salade d'Endive, Roquefort et Noix \$13

CRISP BELGIAN ENDIVE CHOPPED AND TOSSED WITH ROQUEFORT CREAM, SMOKED BACON AND WALNUTS

Salade de Confit de Canard \$12

BRAISED DUCK LEG SERVED WITH GREEN LENTIL SALAD AND RASPBERRY VINAIGRETTE

Salade d'Epinars et Betteraves \$12

ROASTED BEETS AND BABY SPINACH TOSSED IN A ROQUEFORT CREAM DRESSING WITH CHOPPED WALNUTS

Salade de Portobello Grille \$10

MARINATED WHOLE PORTOBELLO MUSHROOM GRILLED AND SERVED WITH FIELD GREENS
TOSSED IN AN AGED BALSAMIC VINAIGRETTE

HORS D'OEUVRES CHAUDES

Foie Gras Frais Saute \$19

SEARED HUDSON VALLEY FOIE GRAS WITH A REDUCTION SAUCE OF CHERRIES, PORT WINE
AND AGED BALSAMIC VINEGAR

Coquilles St. Jacques \$13

WHITE WINE POACHED BAY SCALLOPS WITH LEEKS AND MUSHROOMS, GRUYERE CHEESE
SAUCE

Moules Marinieres ou Marseillaises \$10.25

PRINCE EDWARD ISLAND MUSSELS STEAMED IN A BROTH OF WHITE WINE, SHALLOTS, DIJON
MUSTARD AND A TOUCH OF CREAM OR IN A SPICY, NON-FAT TOMATO SAUCE

Brandade du Morue \$9

SALT COD WHIPPED WITH GARLIC, MASHED POTATOES AND EXTRA VIRGIN OLIVE OIL

Escargot Provençal \$9

HALF DOZEN OF HELIX SNAILS BAKED IN A COMPOUND BUTTER OF TOMATOES, GARLIC AND
HERBS

HORS D'OEUVRES FROIDES

Assiette des Fromages \$16 small/\$23 large

AN ASSORTMENT OF FRENCH AND EUROPEAN CHEESES

Assiette de Charcuterie \$14.00

AN ASSORTMENT OF EUROPEAN CHEESES, DRIED SAUSAGES AND HOMEMADE RILETTES AND
COUNTRY PATE

Assiette de Fruits de Mer \$35

AN ASSORTMENT OF RAW AND COLD SEAFOOD: ALASKAN KING CRAB LEG, CRAB CLAW, RAW
OYSTERS, LITTLE NECK CLAMS, AND POACHED SHRIMP SERVED WITH DRAWN BUTTER AND
MIGNONETTE

Tartare de Thon \$14

SUSHI GRADE AHI TUNA MIXED WITH SOY AND SHALLOTS SERVED WITH A SEAWEED SALAD, TOPPED WITH WASABI CAVIAR AND GARNISHED WITH CHIVE OIL AND WASABI CREAM

Les Huitres Naturelles \$11 half dzn./\$19 dzn.

OYSTERS ON THE HALF SHELL SERVED WITH MIGNONETTE

LES POISSONS

Coquilles St. Jacques et Coulis des Tomates \$28

SEARED DIVER SCALLOPS SERVED WITH A TRIO OF HEIRLOOM TOMATO COULIS

Queue de Homard Vanille et Champagne \$29

LOBSTERTAILS SERVED WITH A SAUCE OF MADAGASCAR VANILLA BEANS PUREED WITH CHAMPAGNE

St. Pierre sauce Cardinal \$27

FILET OF JOHN DORY SEARED AND TOPPED WITH LOBSTER MEAT IN A SAUCE MADE OF VEAL STOCK, MUSHROOMS AND A TOUCH OF CREAM

Limande farci saumon fume sauce artichaut, champagne, truffe et crème \$28

LEMON SOLE ROLLED WITH SMOKED SALMON, SEARED AND SERVED WITH A SAUCE MADE WITH ARTICHOKE HEARTS, MUSHROOMS, TRUFFLES, FISH STOCK, CHAMPAGNE AND A TOUCH OF CREAM

Dorade Mediteranee \$27

WHOLE MEDITERRANEAN SNAPPER BAKED WITH FRESH FENNEL AND ORANGE JUICE ENHANCED WITH OLIVE OIL

LES VIANDES

Steak au Poivre \$32

DRY AGED KANSAS CITY STRIP STEAK SEARED WITH A COGNAC, GREEN PEPPERCORN CREAM SAUCE SERVED WITH A MIXED FIELD GREEN SALAD AND POMME FRITES

Filet Le Fou \$43

FILET MIGNON SERVED WITH LOBSTER MEAT IN A RICH BEEF DEMI-GLACE ENHANCED BY BOURSIN CHEESE, OVER GRILLED ASPARAGUS AND SERVED WITH DAUPHIN POTATOES

Cotelette de Boeuf Braisee avec compote de Mangue \$24

BRAISED BEEF SHORT RIBS WITH A MANGO CHUTNEY DRIZZLED WITH HONEY AND AGED BALSAMIC SYRUP

Majinola Farms Domestic Kobe with Rossini \$54

TENDER WAGYU FILET TOPPED WITH FOIE GRAS WITH SAUCE PERIGOURDINE

LES GIBIERS

Autruche sauté sauce reduction extrait de café \$29

OSTRICH TENDERLOIN SERVED WITH A SAUCE OF LINGONBERRIES AND COFFEE EXTRACT

Magret de Canard au miel et lavande \$28

MOULARD DUCK BREAST SEARED WITH A GLAZE OF LAVENDER HONEY

Kangarou sauté sauce Aigre et Doux...\$29

SEARED KANGAROO LOIN IN A GAME STOCK REDUCTION WITH SWEET AND SAVORY SPICES

LE FOU FROG

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www.kansascitymenus.com/lefoufrog/

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