

HORS D'OEUVRES

Onion Soup Gratinée **9**

Mixed Organic Greens Salad **7.5**

with mustard vinaigrette
(add goat cheese **+3.5**)

Little Gem Salad **10.5**

*tossed with meyer lemon vinaigrette, croutons
and shaved tome cheese*

Pan-Seared Sweetbreads **15**

porcini mushroom sauce, turnip purée

House-Smoked Salmon **14**

house-cold-smoked salmon, potato galette, crème fraîche

Provençal Ahi Poke **15**

*marinated ahi tuna, harissa, olive oil, soy sauce, yucca chips**

Beef Tartar **13.5**

*hand-cut raw beef, quail egg yolk, crostini**

Feuilleté d'Escargots **14**

*sautéed escargots, béchamel sauce, tarragon, lardon
on puffed pastry*

Roasted Bone Marrow **13**

provençal mustard crust, marrow jus, greens

Assiette de Charcuterie **23**

*chef's selection of three house-made prepared meats
cornichons, mustard, pickled onions*
(add 2 chef's cheese selections **+12**)

Le Comptoir is not responsible for items lost or stolen
• 20% gratuity may be included for large groups
• Please let your server know if you have any food allergies

BISTROT • ROTISSERIE • EPICERIE

DINNER **LE COMPTOIR** MENU

SAN RAFAEL • CA



ENTRÉES

Les Moules **17.5**

*mussels steamed in white wine, merguez sausage, tomato,
shallots, cumin, tarragon**

Seared Salmon **25**

citrus oil, pea shoots, quinoa

Striped Bass **28**

chorizo tomato jus, zucchini fettucini

Ravioles de Royans **19**

sauce au pistou
(add shaved tome cheese **+3.5**)

Wild Boar Stew **27**

*wild boar stewed in red wine, yukon gold creamer
potatoes in persillade*

Lamb Shank **26**

*slow-braised lamb shank confit with citrus & honey, white
bean and tomato ragoût*

Grilled Hanger Steak **25**

marrow maître d'hôtel butter, frites
(add roasted bone marrow **+5**)



ROTISSERIE

Poulet Rôti **19.5**

*slow-roasted free-range half-chicken, rotisserie roasted potatoes
choose one sauce*

Rotisserie Pork Loin Farci **26**

stuffed pork loin, sautéed spring vegetables

Rotisserie Duck Leg **28**

*slow-braised duck leg, port & red wine reduction,
black rice, broccolini*

Additional Sauces (each) **2.5**

*green peppercorn sauce,
blue cheese sauce,
persillade*

LE BURGER

Le Burger **16**

*house-made aioli, caramelized onion on french roll, frites**
(add gruyère, smoked raclette,
house-cured bacon, egg **+2.5 each**)

GARNITURES

Frites with Aioli* **6**

Rotisserie Roasted Potatoes **6**

White Bean & Tomato Ragoût **8**

Sautéed Spring Vegetables **8**

Rotisserie Cauliflower **8**

Broccolini **8**

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food-borne illness,
especially if you have certain medical conditions.

415.454.5454

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