



Left Bank Café PHONE: 518-354-8166

36 Broadway Saranac Lake NY 12983

DINNER

When Jack Weissberg, an American WWII hero, returned from France he had in mind to bring back to the Adirondacks the spirit of the Paris Left Bank that enlightened the artistic and cultural scene from the 1930's to the 1960's.

Back then, the Left Bank of Paris was the hot spot! Hemingway, Picasso, Cole Porter, and so many other avant garde artists mingled in the bistros of Saint Germain des Prés and Montparnasse where they found their inspiration to create Modern Art.

His son Kenneth and daughter-in-law Noella have continued the legacy and in 1991 created the Sister City Association between Saranac Lake and the small town of Entrains in the vineyards of Burgundy. Their dream of reopening the Left Bank Café became a reality in 2010.

BREAKFAST & LUNCH
9am-3pm Everyday
Special Brunch Menu every Sunday

AFTERNOON TEA & DRINKS
3-5pm Tuesday-Saturday

DINNER & WINE BAR
5-9pm Tuesday-Saturday

LBC Patisserie
.....
Pastries & Coffee Take Out
Right Next Door
Wednesday – Saturday 9am-3pm
Sunday 8am-2pm

Music events are announced on our website

WIFI available
.....
Visa & Mastercard Accepted
.....
Additional Parking
in back off of Church Street
.....
Dogs are warmly
welcomed on the porch

<http://leftbankcafe36.com>





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**BAGUETTE WITH OLIVE OIL
AND BALSAMIC VINEGAR
FROM SARATOGA OLIVE OIL Co. 3**

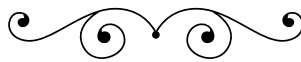
SOUPS

FRENCH ONION SOUP.....	6
SOUPE DU JOUR CUP/BOWL.....	3/5

STARTERS

COUNTRY PÂTÉ.....	8
SNAILS WITH GARLIC BUTTER.....	8
BAKED CAMEMBERT WITH FRUIT AND WALNUTS.....	15
PROSCIUTTO AND FRUIT.....	8
BREADS AND SPREADS.....	10

Baguette & Crown Point Bread Hummus, Chèvre, Smoked Salmon Mousse, Avocado



CHEESE PLATE 20

Asgard Chèvre, Morbier, Camembert

CHARCUTERIE PLATE 20

Smoked Duck, Prosciutto, Pâté



SALADS

Field greens tossed lightly with LBC « Mostly Mustard » vinaigrette

SMALL SALAD.....	3
SALADE COMPOSÉE.....	8
<i>Artichokes, Celeri Remoulade</i>	
TOASTED ASGAARD « BARKEATER BÛCHE ».....	12
<i>Chèvre, Walnuts, Beets</i>	
SMOKED TROUT.....	10
<i>Artichokes, Lemon, Dill</i>	
SALADE NICOISE.....	12
<i>Tuna, Egg, Potatoes, Olives, Tomatoes</i>	
SMOKED DUCK.....	12
<i>Lentils, Celeri Remoulade</i>	
ROASTED CARROTS AND FENNEL.....	8



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ENTREES

POIVRON FARCI	12
<i>Roasted pepper, Quinoa Taboule, Ratatouille</i>	
MOULES MARINIÈRE	12
<i>Mussels, Garlic, White Wine, Tomato</i>	
LASAGNA FORESTIÈRE	15
<i>Fresh Pasta, Wild Mushrooms, Asparagus, Ricotta, Truffle oil</i>	
TRUITE SAUMONÉE AU CITRON	20
<i>Pan Roasted Artic Char, Saffron Rice, Lemon Beurre Blanc</i>	
COQUILLES ST JACQUES	25
<i>Seared Scallops, Leeks, Roasted Corn Sauce</i>	
POULET BASQUAISE	16
<i>Braised Chicken, Smoked paprika, Tarragon, Chorizo, Peppers, Saffron Rice</i>	
CONFIT DE CANARD AUX MÛRES	20
<i>Slow-cooked Leg of Duck, Polenta, Blackberries</i>	
MAGRET DE CANARD	22
<i>Pan Roasted Duck Breast, Lentils, Carrots</i>	
BAVETTE BÉARNAISE	25
<i>Pan Roasted Sirloin, Herbed Potatoes, Tarragon Sauce</i>	
COTES D'AGNEAU	28
<i>Garlic-marinated Lamb chops, Roasted Tomato, Pearl Couscous</i>	

The Left Bank Café is proud to serve the products of Asgaard Dairy, Black Rooster Maple Syrup, Crown Point Bread, Fledgling Crow, Saratoga Olive Oil



WINES

LBC features wines from the Loire Valley & Burgundy
 inspired by Saranac Lake's Sister City - Entrains sur Nohain in Central France
 KL indicates wines selected by importer Kermit Lynch, well known for finding « hidden treasures »

KIR		<i>Sparkling Wine with Cassis, Raspberry or Peach or « nature »</i>	5
WHITE			
Bistro White	Chardonnay		7/NA
Riesling	Riesling	Alsace	8/30
Pinot Grigio	Pinot Grigio	Veneto	8/30
Rosé Les Gardettes	Grenache	Rhône	7/26
Côtes du Rhône Blanc	Viognier blend	Rhône	8/30
Petit Chablis	Chardonnay	Burgundy	10/37
Pouilly Fumé	Sauvignon Blanc	Loire	12/45
Rully	Chardonnay	Burgundy	12/45
Puligny Montrachet	Chardonnay	Burgundy	NA/70
RED			
Bistro Red	Pinot Noir		7/NA
Bourgogne Passetoutgrain	Pinot Noir/Gamay	Burgundy	8/30
Carcassone	Cabernet Franc	Languedoc	7/26
Côtes du Rhône	Grenache, Syrah	Rhône	8/30
Castelluccio Le More	Sangiovese	Emilia Romagna	9/33
Corbieres	Carignan, Grenache	Languedoc	9/33
Cahors	Malbec, Merlot	Bordeaux	10/37
Châteauneuf du Pape	<i>13 varietals</i>	Rhône	NA/70
Savigny les Beaune	Pinot noir	Burgundy	NA/60

BEVERAGES

PELLEGRINO SPARKLING WATER.....	3.25
WITH MONIN SYRUP.....	3.75
Q SODAS ~	
AGAVE SWEETENED, NATURAL FLAVORS	
KOLA, GINGERALE, LEMONADE.....	3.00
FRENCH CIDRE BOUCHÉ	15.00
<i>Alc.4%</i>	<i>750ml</i>

BEERS

KRONENBOURG 1664.....	5.00
<i>French Pilsner</i>	
TROEGS TRIPLE IPA.....	6.00
<i>Imperial Pale Ale from PA</i>	
KWAK.....	8.00
<i>Belgian Amber Ale</i>	
FIN DU MONDE.....	15.00
<i>Canadian Golden Ale</i>	<i>750ml</i>
MAUDITE.....	7.00
<i>Canadian Spicy Amber Ale</i>	
ALLAGASH BLACK STOUT.....	7.00
<i>Belgian style from Maine</i>	



KERMIT LYNCH
WINE MERCHANT



WINE BOW

