



*Pigalle Restaurant Français*  
*a taste of paris in the heart of los gatos*

**Navigation**

- our menu
- the restaurant
- Click Here Now!
- the reviews
- reservations
- Click Here Now!
- Click Here Now!

**Sample Dinner Menu**



**Hors d' Oeuvres**

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<i><b>Le Paté Forestière au Genièvre</b></i>	Pork and chicken liver mousse, cognac, truffles...	\$6.75
<b>Le Saumon Fumé</b>	Smoked salmon with onions, capers and toast points...	\$7.95
<b>Les Huîtres avec Mignonette (6)</b>	Oysters on the half shell served with mignonette...	\$9.95
<b>Les Escargots de Bourgogne</b>	Snails in the shell with butter, garlic and parsley...	\$9.95
<b>Moules à la Riviera</b>	Steamed mussels with tomatoes, leek and chardonnay...	\$9.95
<b>Croquettes de Crabe</b>	Grilled crab cake with lobster sauce and garlic toast...	\$9.95

**Potages et Salades**

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<b>La Soupe à l' Oignon Gratinée</b>	Our famous baked French onion soup...	\$6.00
<b>Le Potage du Jour</b>	Soup of the day...	\$3.50
<b>La Salade Cesar</b>	Caesar salad traditional style...	\$6.75
<b>Mesclum au Gorgonzola</b>	Mixed greens, apples, walnuts, gorgonzola, passion fruit	\$6.75

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**Pigalle**  
 Restaurant  
 Français  
 27 N. Santa  
 Cruz Ave.  
 Los Gatos, CA  
 95030  
 408.395.7924

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vinaigrette...

**Coeurs de Palmier**

Hearts of palm, avocado on a bed of romaine,  
champagne vinaigrette... \$6.95

**Epinards à la Montagnarde**

Spinach with white balsamic vinaigrette, goat cheese and  
pinenuts... \$6.95

**Entrées à la Carte**

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*Lamb Shanks*

Braised in burgundy wine... \$16.95

*Venison Osso Bucco*

Hunter Style with tomatoes, onions and mushrooms... \$16.95

*Veal Scallopine*

Sauteed with mushrooms and marsala wine... \$17.50

*Pork Chops*

Grilled with apple sauce... \$16.95

*Chicken à la Jerusalem*

Breast of chicken with mushrooms, artichokes and  
cream... \$16.95

*Filet of Salmon*

Grilled with provençale sauce... \$16.95

*Filet of Sole*

Grilled with meuniere sauce... \$16.95

*Prix Fixe*

Three courses dinner soup and salad, entree and  
dessert... \$24.00

*Seafood Fettuccine*

Mussels, crab, shrimp and selected fish tossed with  
Alfredo sauce... \$16.95

*Chicken Penne*

Tossed with mushrooms, onions, spinach and cream  
sauce... \$16.95

*Filet de Boeuf au Roquefort et Poiure Vert*

Grilled filet of beef with roquefort, cognac, and green  
peppercorns... \$28.00

<i>Filet Mignon au Beurre Maître d' Hôtel</i>	
Grilled filet mignon with maître d' hôtel butter...	\$28.00
<i>le Filet de Sanglier</i>	
Grilled filet of wild boar with rosemary madeira sauce...	\$27.95
<i>Le Kangourou à la Juniper</i>	
Grillet filet of kangaroo with juniper berries, red zinfandel sauce...	\$28.00
<i>Le Lapin Chasseur</i>	
Rabbit braised in red wine, pearl onions, tomatoes and mushrooms...	\$24.95
<i>Le Canard au Grand Marnier</i>	
Roast duck with orange sauce and grand marnier...	\$22.95
<i>Entrecôte de Boeuf Marchand de Vin</i>	
Grilled NY steak with red burgundy sauce...	\$24.95
<i>Pan Seared Ahi Tuna</i>	
Hawaiian ahi with mango salsa...	\$22.95

### Desserts

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Grand Marnier, Chocolate or Raspberry souffle for two...	\$15.00
The Chefs house prepared selection of patisseries...	\$6.50
Ice cream and sorbet...	\$4.75

### Beverages

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Espresso, Cafe latte, Cafe mocha, Cappuccino...	varies
French roasted coffee, assorted teas, iced tea, sodas...	\$2.25
Fresh squeezed orange juice...	\$3.50
San Pelegrino, Perrier...	\$3.75
Corkage fee per bottle (750ml)...	\$15.00