

Sides			
Belgian Fries NY	3.45	Clémentine's Potato au Gratin	4.45
Fresh Mashed Potatoes	3.45	Rice	2.95
Fresh Vegetable of the Day	3.45	Petite Salad	2.95

Belgian Fries dipping sauce 0.75
Meme (garlic) or Andalouse (spicy)

Desserts

Mousse au Chocolat NY	4.95
Belgian chocolate mousse, fresh whipped cream	
Crêpe aux Pommes NY	5.95
Crêpe, caramelized apples	
Crêpe Mikado NY	4.95
Crêpe topped with Belgian chocolate fudge	
Crème Brûlée	5.95
Glace à la Fraise	4.95
Vanilla ice cream, homemade strawberry sauce, fresh whipped cream	
Dame Blanche	4.95
Vanilla ice cream, Belgian chocolate fudge, fresh whipped cream	
Crêpe Clémentine NY	7.45
Crêpe, caramelized apples, vanilla ice cream, Grand Marnier brandy	
Belgian Chocolate Brownie	4.95
Served with fresh whipped cream	

Sorry, we do not accept checks or American express.
An 18% gratuity will be added to parties of six or more.

Clémentine's



Belgian Bistrot

Belgian Homemade Cuisine

★ TAKE OUT ORDERS AVAILABLE

★ BANQUET ROOMS

Tuesday to Thursday 11a.m.- 9p.m.

Friday & Saturday 11a.m.-10 p.m.

Sunday & Monday Closed

2505 Whitney Avenue

Gretna

(504) 366-3995

FAX (504) 366-3927

E-MAIL: clemetim@bellsouth.net

Lunch Specials

Weekdays, 11:00 a.m.- 3:00p.m.

Served with luncheon salad

Catfish Almandine ★ Sautéed catfish, creamy almond sauce, a twist of lemon, mashed potatoes	9.95
Cordon Bleu ★ Pork tenderloin pocket filled with cheese and ham, rice	8.95
Carbonnades Flamandes NY ★ Flemish beef stew made with "Gueuze" beer, Belgian fries	9.95
Boulettes Sauce Tomato NY ★ Belgian meat balls in tomato gravy, Belgian fries	7.95
Shrimp Pasta ★ Sautéed shrimp and crispy bacon in a spicy cream sauce over pasta	9.95
Penne au Gratin ★ Gratinéed pasta in Mornay sauce with ham, topped with Swiss cheese	7.95
Spaghetti Bolognaise ★ Ground meat in a delicious tomato gravy	6.95
Poulet Estragon ★ Pan seared tender chicken breast, creamy tarragon sauce, rice	8.95

Soup

Onion Soup	4.95	
Soup of the Day	Small 3.50	Large 4.50

Salads

Salade Maison ★ Mixed green, Roma tomato	5.45
Salade au Bleu ★ Mixed green, blue cheese, walnuts, Roma tomato	6.95
Salade Liégeoise ■■ ★ Mixed green, grilled bacon, onion, potato, green beans, Roma tomato	7.95
Salade Folle ★ Mixed green, chicken, cheese, black olives, Roma tomato	7.45
Salade aux Crevettes ★ Mixed green, Roma tomato, black olives, shrimp	8.95

Pasta

Spaghetti Bolognaise ★ Ground meat in a tomato gravy crowned with Swiss or Parmesan cheese	9.95
Penne au Gratin ★ Gratinéed pasta in Mornay sauce with ham, topped with Swiss cheese	10.95
Shrimp Pasta ★ Sautéed shrimp, spicy cream and bacon sauce	13.95

Crêpes

Ham and Swiss Cheese	7.45	Mushroom	7.45
Shrimp	9.45	Spinach and Mozzarella	7.45
Campagnarde	8.45	Mushroom and Chicken	8.45
Mush, ham, bacon, Swiss cheese			

Appetizers

Croquette aux 2 Fromages ■■	7.45	Crevettes à l'Ail	8.45
Swiss cheese and Parmesan croquette		Sautéed shrimp, garlic, spices	
Chèvre Chaud en Croûte	7.45	Champignons au Roquefort	7.45
Goat cheese in puff dough over green with balsamic dressing		Broiled mushrooms stuffed with Roquefort cheese and walnut	
Moules à l'Escargot ■■	7.45	Escargots de Bourgogne	7.45
Broiled garlic butter mussels		Burgundy snails with garlic butter	

Fondue au Fromage for Two 12.00
Imported Swiss Cheese Fondue. Add \$6.00 per extra person

Entrées

Boulettes Sauce Tomate ■■ ★ Belgian meat balls in tomato gravy, Belgian fries	11.95
Catfish Almandine ★ Sautéed catfish, creamy almond sauce, a twist of lemon, mashed potatoes	13.95
Pain de Viande ■■ ★ Pork and Veal Belgian meatloaf, vegetable, potato gratin	13.95
Poulet Estragon ★ Pan seared tender chicken breast, creamy tarragon sauce, rice	13.95
Cordon Bleu ★ Pork tenderloin pocket filled with cheese and ham, rice	12.95
Carbonnades Flamandes ■■ ★ Flemish beef stew made with "Gueuze" beer, Belgian fries	14.95
Filet Mignon Fondue for Two (reservation recommended) ★ Served with sauces, salad maison and Belgian fries. Add \$19.00 per extra person	38.00
Steak Frites ★ 12 oz Strip Loin Steak, Belgian fries	17.95
Filet Mignon ★ 6 oz Beef Tenderloin, fresh vegetable, Belgian fries	21.95

Sauces: Green peppercorn - Mushroom - Blue cheese 3.45

Pot of Steamed Mussels

Moules Marinière ■■ ★ Onion and celery, Belgian fries	16.95
Moules Vin Blanc ■■ ★ Onion, celery, white wine, cream, Belgian fries	19.95
Moules Provençale ■■ ★ Fresh tomato, garlic, onion, Belgian fries	17.95
Moules à la Bisque ■■ ★ Creamy lobster Bisque, Belgian fries	19.95

Children's Meals

Mini Spaghetti Bolognaise	4.75	Chicken tender, Belgian fries	4.75
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■■ = Belgian Specialties