

InfoFlyer for Brasserie La Provence, Albuquerque, NM

Brasserie La Provence brings the cuisine of the Provence region of France to the heart of **Albuquerque's Nob Hill District**.

Like a **French Brasserie**, its more formal than a **Bistro**, more relaxed than a **French Restaurant**, and more affordable.



The front door opens into **the Bar** which has the casual style of "Provence" with dark wood, green & yellow walls covered with posters and memorabilia reminiscent of France. If co-owner **Marc Maurin-Adam** is there, you'll be greeted with a deep "**Bonjour**" or "**Bonsoir**."

The Dining Room is spacious with uncrowded tables and features a large display showing just a small sample of the "**wine cave**."

The Patios are a favorite for outdoor dining while people watching along old Route 66/Central Avenue. They're also a great place to have after diner coffee, wine or dessert

The Menu:

Appetizers include **French Classics** like Escargot de Bourgogne (Snails from Burgundy), Fromages du Marche (Five Cheeses with Fresh Fruit), Pate de Foie (Black Truffle Mousse Pate) and of course Soupe a l'Oignon (French Onion Soup with Gruyere Cheese).

Salade Nicoise is one of La Provence's favorite **Salades**, made with Pan Seared Ahi Tuna, Tomatoes, Green Beans, Boiled Egg, Anchovies, Capers, Olives and Cubed Potatoes. There's also Caesar Salade and Salade de Canard (Duck Salad) among several other choices

Quiche, Crepes and Sandwiches include Quiche Lorraine, Sandwiches au Crabe (Seared Crab Cake on a Sour Dough Bun with a Roasted Red Pepper Remoulade), Crepe Forestiere (Crepes with Poached Chicken, Spinach, Mushrooms, Wild Rice and Goat Cheese) and the Brasserie Burger with 8 oz. of Angus Beef on Sour Dough Bread with Béchamel and topped with an Egg over-easy. Three of the Sandwiches are only served for Lunch until 3:00PM



Monday thru Saturday; Brasserie Sandwich (Black Forest Ham & Brie on a Baguette), Riviera (Sliced Roast Beef with Boursin Cheese on a Baguette) and Poulet Croissant (Rosemary & Red Grape Chicken Salad on a Butter Croissant).



Entrees range from traditional French fare like Canard a l'Orange (Duck in a Brandy and Orange Sauce), Poulet a La Camrguaise (Pan Seared Chicken Breast in Saffron, Tomato, Garlic and Basil Sauce served over Sauteed Spinach and Couscous) and Moules Frites (Bouchot Mussels steamed with White Wine, Garlic and Thyme, served with White Truffles Fries) to a French/American fusion called L' Americain (12 oz. New York Strip, Pan Roasted and served over Red Bliss Mashed Potatoes, topped with your choice of Roquefort cream, Poivre or Bordelaise Sauce.

Sunday Brunch is served on Sundays from 10:30AM to 3:00PM. The Brunch Menu includes breakfast fare like Oeufs Benedicte (Eggs Benedict), Quiche choices as well as Omelets along with lunch selections of Crepes, Sandwiches with a French flare like the Brasserie Burger and Croque Madame (Grilled Ham with Gruyere Cheese on Sour Dough Bread and of course soups that include Soupe a l'Oignon (French Onion Soup with Gruyere Cheese).

The Wine List makes co-owner Marc Marin-Adam especially proud with over 100 different wines from French regions like the Loire Valley, Bourgogne, Bordeaux, Alsace and others. La Provence was honored with the 2007 Wine Spectator Award of Excellence.

Reservations:

Reservations are recommended, especially for dinner on Friday and Saturday and all day on Sunday.

Call (505) 254-7644 to make reservations



Directions & Parking:





From the Big-I where Interstate 40 and Interstate 25 cross, go east to the Carlisle Blvd, Exit 160, staying right on the off ramp. Go South on Carlisle Blvd 1.7 miles to Central Ave. Turn right on Central Ave and go west 0.4 of a mile, the restaurant will be on the right or northeast corner of Central Ave and Dartmouth Drive.

Parking in the Nob Hill district is mostly metered street parking. Locations convenient to Brasserie La Provence are on Central Ave after Richmond Drive; or on Dartmouth Drive turning north from Central; or on Richmond Drive north of Central Ave

Brasserie La Provence
 3001 Central Ave NE
 Albuquerque New Mexico 87106

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Their website is www.LaProvenceNobHill.com
 E-Mail is llmlaprovence@hotmail.com

Salade Niçoise	 <p>Pan seared Ahi Tuna with tomatoes, green beans, boiled egg, anchovies, capers, olives and cubed potatoes</p>	Canard a l'Orange	 <p>Pan roasted duck breast in a brandy orange pan jus, sliced over a goat cheese risotto cake with candied carrots</p>
Poulet a la Camarguaise	 <p>Pan seared chicken breast in a saffron, tomato, garlic, and basil sauce over garlic sautéed spinach and couscous</p>	Moules Frites	 <p>Bouchot mussels steamed with white wine, garlic and thyme, served with Parmesan truffle fries</p>