

BOISSONS

Iced Tea or Coffee—
By the Gallon 32.00

BOULANGERIE

Croissant DOZEN 34.95
Cinnamon Scone DOZEN 34.95
Chocolate Croissant DOZEN 42.95
Apple Turnover DOZEN 42.95
Raspberry Danish DOZEN 42.95

COOKIES

Chocolate Chip

Double Chocolate Chip

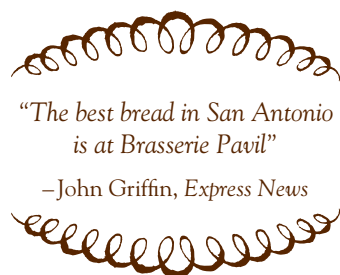
Peanut Butter Crunch
DOZEN 19.95

SPECIAL ORDERS

Citron Tart 39.95
Anjou Pear Frangipane Tart 39.95
French Chocolate Cake 49.95

ARTISAN BREADS

Boule EACH 12.00
Baguette EACH 7.00
Real New York Bagel DOZEN 21.00
Classic Hamburger Bun DOZEN 9.95



“The best bread in San Antonio
is at Brasserie Pavil”

—John Griffin, Express News

Some catering orders may require 48 hours notice.
Please call for more information.

All orders are subject to a
50% deposit which will be applied
toward your balance.

Prices are subject to change
due to seasonality.

CANCELLATION POLICY—50% cancellation fee
will be charged for orders cancelled less than
24 hours prior to original date and time.

PAYMENT—Payment may be made by cash, check, or
major credit card (MasterCard, Visa, American Express).
Electronic Pavil gift cards are available.

PAVIL PLATTERS

PRICED PER TRAY.

**House Smoked Salmon
and New York Bagel**—
With Capers, Cream Cheese, Onions
SERVES SIX 65.00 SERVES TWELVE 110.00

Fruits in Season—
Sliced Fruits and Berries
SERVES SIX 35.00 SERVES TWELVE 65.00

Brick Oven Baked Assortment—
Boule, Baguette, New York Bagels
with Assorted French Marmalades,
Sweet Butter and Cream Cheese
SERVES UP TO TWELVE 35.00

Fromage Plateau—
Selection of our Artisan Cheeses
with French Bread, Crackers,
Fruits and Walnuts
SERVES SIX 38.00 SERVES TWELVE 68.00

Charcuterie—Selection of Pâtés,
Saussison Sec, Cornichons,
French Baguettes and French Mustards
SERVES SIX 45.00 SERVES TWELVE 72.00



Soupe du Jour—
HALF GALLON 21.95
GALLON 39.95

SALADES

SMALL SERVES FOUR TO SIX. LARGE SERVES TWELVE.

Pavil Salad Mix Maison—
Cherry Tomatoes, Red Onions,
Bleu Cheese, Garlic Granola
and Lemon Basil Dressing
SMALL 26.00 LARGE 42.00

Provençale Arugula Fennel Salad—
Orange, Endive, Warm Goat Cheese
and Dijon Mustard Vinaigrette
SMALL 28.00 LARGE 45.00

Classic Caesar Salad—
SMALL 16.00 LARGE 28.00

**Grilled Chicken
Chopped Avocado Salad**—
Romaine, Sun Dried Tomatoes,
Hard Boiled Eggs, Red Radishes,
Green Apples, Walnuts
and Bleu Cheese Dressing
SMALL 56.00 LARGE 78.00

Ahi Tuna Niçoise—
Haricots Verts, Hard Boiled Eggs,
Tomato and Red Wine Mustard Vinaigrette
SMALL 54.00 LARGE 85.00

Duck Confit Hot and Crisp—
Anjou Pears, Lardons and
Shallot Vinaigrette
SMALL 85.00 LARGE 150.00

QUICHE

Lorraine—
Bacon & Onions with
Emmenthaler Cheese

Ratatouille—
Zucchini, Eggplant, Tomatoes
and Gruyère Cheese

Hill Country—
Ham, Mushrooms, Spinach
and Gruyère Cheese

Fruits de Mer—
Shrimp, Roasted Peppers
and Goat Cheese
ALL QUICHES SERVE EIGHT 29.95

SANDWICH PLATTERS

PRICED PER TRAY.

All Sandwiches include
Potato Chips or Fresh Fruit

French Dip—
Double Dipped Roast Sliced
Prime Rib on French Baguette
in Natural Beef Juices with
Spicy Mustard and Horseradish Sauce
SERVES SIX 69.00 SERVES TWELVE 135.00

Croque-Monsieur—
Griddled Ham and Gruyère Cheese
on Sourdough with Mornay Sauce
SERVES SIX 49.00 SERVES TWELVE 89.00

Croque-Madame—
Croque-Monsieur with a Fried Egg
SERVES SIX 59.00 SERVES TWELVE 99.00

Hamburger—
Choice of Gruyère,
Cheddar or Goat Cheese
SERVES SIX 49.00 SERVES TWELVE 89.00

**Pulled Duck
Confit Sandwich**—
Anjou Pear, Walnuts, Frisée,
Dijon and Tomato Relish
SERVES SIX 59.00 SERVES TWELVE 99.00

Grilled Vegetable—
Goat Cheese Panini with Arugula Salad
SERVES SIX 49.00 SERVES TWELVE 89.00

Soppressata—
with Ham, Turkey,
Gruyère Baguette with
Herb Mayonnaise and Dijon Mustard
SERVES SIX 49.00 SERVES TWELVE 89.00

Tuna Fish Salad on Pumpernickel Bread—
with Lettuce, Tomato, Mayonnaise
SERVES SIX 49.00 SERVES TWELVE 89.00

BRASSERIE PAVIL.

CASUAL FRENCH FARE. CLASSIC CHARM.

Open Lunch, Brunch, Dinner
Beer & Wine Bar

TAKE OUT & CATERING MENU

1818 N. Loop 1604 West, Suite 101 • San Antonio, Texas 78248

telephone 210.479.5000 facsimile 210.479.5005

brasseriepavil.com

BOULANGERIE

Croissant	2.95
Cinnamon Scone	2.95
Chocolate Croissant	3.95
Apple Turnover	3.95
Raspberry Danish	3.95
French Bread Baguette	1.95
New York Bagel with Cream Cheese	1.95
Granola Sweet Crunchy Granola with Sun-Dried Figs, Raisins, Candied Pecans And Yogurt	5.95
Bakery Basket Croissant, Cinnamon Scone, Chocolate Croissant, Apple Turnover, and Raspberry Danish with Marmalade and Sweet Butter	12.95
Gâteau au Chocolat Glazed Chocolate Cake with Apricot Marmalade Filling and Vanilla Anglaise	4.95
Spiced Chocolate Silk Tart with Raspberry Compôte and Chocolate Sauce	4.95
Citron Tart Lemon Tart with Fresh Raspberries	4.95
Anjou Pear Frangipane Tart with Vanilla Anglaise	4.95
Chocolate Raspberry French Macarone	4.95

BOISSONS

Coffee	2.25
Organic Steeped Teas	2.50
Café Américain	2.75
Espresso	2.25 DOUBLE 2.95
Espresso Machiatto	2.50 DOUBLE 2.95
Cappuccino	3.50 DOUBLE 3.95
Latte	3.50 DOUBLE 3.95
Café Au Lait	3.50
Mocha with White or Dark Chocolate	3.95
Organic Hot Chocolate	3.50
Flavored Syrups Hazelnut, Vanilla, Caramel	.50
Soy Milk	.50
Iced Cappuccino	3.50
Iced Tea, Coffee or Soda	2.25

Peach Tea	2.50
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Hors d'Oeuvres

SOUPE DU JOUR	4.95
AHI TUNA TARTARE—with Avocado, Shaved Scallions, Toasted Sesame Seeds and Lemon	11.95
WILD MUSHROOM RISOTTO—with Rock Shrimp and Sage	11.95
FROG LEGS SAUTÉ GRENOBLOISE—a sauce made with Lemon, Capers, Croutons and Brown Butter	9.95
PROSCIUTTO AND SEASONAL MELON—with Mint and Lime	9.95
FRITO MISTO—Lightly Fried Preparation of Calamari, Scallops, Shrimp with Tomato Coulis and Red Pepper Sushi Vinegar	8.95
PÂTÉ DE CAMPAGNE—Country Style Pork Pâté with Red Currant Marmalade and Dijon Mustard	8.95
HOUSE SMOKED SALMON—with Capers, Red Onion, Crème Fraîche and Lemon	7.95
GOUGÈRE—Scallion Cheese Puffs	5.95
FRIED CHICKEN LOLLIPOPS—with Honey Ginger	6.95
FOIE GRAS SAUTÉ—with Lightly Poached Figs and Port Lavender Sauce	14.95

Salades

QUICHE DU JOUR—Savory Custard Pie with Gruyère Cheese, Today's Filling and Pavil Salad Mix Maison	9.95
PAVIL SALAD MIX MAISON—with Cherry Tomatoes, Red Onions, Bacon, Bleu Cheese, Garlic Granola and Lemon Basil Dressing	7.95
PROVENÇALE ARUGULA FENNEL SALAD—with Orange, Endive, Warm Goat Cheese and Dijon Mustard Vinaigrette	8.95
CHICORY FRISÉE AND BACON LARDON SALAD— with Wild Mushrooms, Soft Poached Egg and Warm Hazelnut Shallot Vinaigrette	8.95
CLASSIC CAESAR SALAD	6.95

Sandwiches

All Sandwiches served with Homemade Potato Chips	
CROQUE-MONSIEUR— Griddled Ham and Gruyère Cheese on Sourdough with Mornay Sauce	9.95
CROQUE-MADAME—add Fried Egg	10.95
HAMBURGER—with choice of Gruyère, Cheddar or Goat Cheese	8.95
PULLED DUCK CONFIT SANDWICH—with Anjou Pear, Walnuts, Frisée, Dijon and Tomato Relish	10.95
GRILLED VEGETABLE GOAT CHEESE PANINI— with Arugula Salad	9.95
SMOKED TURKEY, HAM, SOPPRESSATA & GRUYÈRE BAGUETTE—with Herb Mayonnaise and Dijon Mustard	9.95
FRENCH DIP—Double Dipped Roast Sliced Prime Rib on French Baguette in Natural Beef Juices with Spicy Mustard and Horseradish Sauce	13.95
TUNA FISH SALAD ON PUMPERNICKEL BREAD —with Lettuce, Tomato, Mayonnaise	8.95

LUNCH BOXES

Any Pavil Sandwich
Plus Whole Fruit and a House Baked
Chocolate Chip Cookie
ADD \$4 TO SANDWICH PRICE

Steak Frites

All Steaks are served with French Fries
Your Choice of House-Made Steak Sauce
Choose One—Bearnaise/Red Wine Shallot Sauce/Horseradish Cream

ONGLET STEAK FRITES—Peppered Hangar Steak 8oz— “The Butcher's Cut” is lightly marinated in Red Wine and Herbs de Provence	19.95
STEAK AU POIVRE—Peppered Steak 12oz with Cognac Black Peppercorn Sauce	29.95
FILET MIGNON—Beef Tenderloin 8oz	29.95
L'ENTRECÔTE—Boneless Ribeye 12oz	28.95

All Steaks are USDA Center-Cut Choice Aged 28 Days for Maximum Flavor & Tenderness
and Simply Grilled with Kosher Salt, Madagascar Black Peppercorns, and Maître d'Hôtel Butter



Ask about
PLAT DU JOUR
Market Price



Pièces de Resistance

SALMON GRILLE PUTTANESCA— The sauce is made of Tomatoes, Peppers, Capers, Olives, with Sautéed Spinach and Mini-Porcini Raviolis	19.95
RAINBOW TROUT—Pan Fry with Roasted Almonds, Ratatouille and Couscous	22.95
SEA SCALLOPS BEURRE NOIR—with Griddled Asparagus, Tomato and Golden Brown Potatoes	24.95
AHI TUNA TAPENADE—Grilled with Roasted Artichokes, Eggplant, Sweet Peppers, Parsley Potatoes and Lemon Extra Virgin Olive Oil Vinaigrette	25.95
ALASKAN HALIBUT—with Shitake Mushrooms, Long Beans, Potato Gratin, and Vegetable Broth	26.95
COQ AU VIN—a Half-Chicken Fricassée with Mushrooms cooked in Red Wine	23.95
ROASTED LEMON CHICKEN—with Prosciutto, Green Peas, Whole Grain White Rice and Natural Juices	17.95
GRILLED CHICKEN BREAST DIJONAISE—over Baked Cauliflower, and Carrots Vichy	19.95
RACK OF LAMB—Mustard Rubbed with French Green Beans, Creamy Polenta and Saffron Mint Sauce	29.95
GRILLED VEAL CHOP—with Savory Mushroom, Vol-Au-Vent and Perigourdine Sauce	38.95
MOULES FRITES—Black Mussels Marinières with French Fries	SMALL 14.95 LARGE 19.95
GLUTEN FREE LINGUINI AND CLAM SAUCE—with Fine Herbs, and White Wine	19.95
DOUBLE HAMBURGER MEATLOAF— Double Hamburger Patty on open Croissant with Grilled Onions, Spinach, Mashed Potatoes and Red Wine Sauce	14.95
VEGETABLE CASSOULET—with White Beans, Artichokes, Tomatoes, Carrots, Wild Mushrooms and Basil	14.95
OMELET—Choice of Gruyère Cheese, Mushroom, Ham, Spinach and French Fries	7.95
HOUSE SMOKED SALMON OMELET—with Goat Cheese and French Fries	9.95

GRANDES SALADES COMPOSÉES

Grilled Chicken Chopped Avocado Salad Romaine, Sun-Dried Tomato, Hard-Boiled Egg, Red Radish, Green Apple, Walnuts and Bleu Cheese Dressing	11.95
Duck Leg Confit Hot & Crisp Frisée, Anjou Pears, Lardons, and Shallot Vinaigrette	15.95
Grilled Calamari Salad Roasted Beets, Toasted Almonds, Grated Pecorino Romano and warm Garlic Verjus Vinaigrette	10.95
Ahi Tuna Niçoise French Green Beans, Hard-Boiled Egg, Tomato, Potatoes, and Red Wine Mustard Vinaigrette	13.95
Grilled Quail Butterflied with Baby Spinach, Red Roasted Beets, Goat Cheese Ricotta, Crisp Garlic and Aged Balsamic Vinaigrette	15.95



MACARONI & CHEESE AU GRATIN
6.95

POMMES FRITES
French Fries with Dijon Aioli
4.95



ACCOMPAGNEMENTS

Spinach with Garlic	4.95
Broccoli Florettes	4.95
Steamed Asparagus	4.95
Haricots Verts with Shallots	4.95
Purée de Pommes de Terre	4.95
French-Fried Potato Chips	3.95
Baked Potato with Kosher Salt	4.95
Bagel with Cream Cheese	3.95

ASSIETTE DE FROMAGES

Chef's daily selection of five cheeses
served with French Bread and
Quince Marmalade
12.95