



Étoile Cuisine et Bar

Restaurant Information

1101 Uptown Park Blvd, Houston, 77056
832-668-5808
Visit Website: <https://www.etoilecuisine.com>

Cuisine

French

Neighborhood

Medical Center, Bellaire, Champion, West University, Downtown, River Oaks

Dinner Course

\$55 PER PERSON

Restaurant will donate \$7 from each dinner sold. Food Bank will provide 21 meals from this donation. Please call restaurant directly for take-out or curbside options.

Vegetarian (V) Vegan (VG) Gluten Free (GF) Cleverley's Choice (CC) Patio Dining To-Go

Note : + ROSSINI – add seared foie gras to any item* (add \$15)

TARTARE DE BOEUF

4 oz. beef tartare, fresh herbs, capers, shallots, cornichons, crostini

BISQUE DE HOMARD (GF)

Maine lobster bisque, tarragon crème fraîche

SALADE DE CHÈVRE EN CROUTE D'AMANDE (V)

warm goat cheese in almond crust, organic red and golden beets, arugula

ESCARGOT DE BOURGOGNE (GF)

baked Burgundy snails, fresh herbs, garlic butter

FOIE GRAS TORCHON (add \$6)

cold duck liver, prune mousseline, toasted brioche

FILET DE SOLE AUX CÂPRES (GF)

6 oz. filet of sole, fingerling potatoes, snow peas, roasted cauliflower, lemon capers brown butter

RISOTTO DE LÉGUMES D'ÉTÉ (V) (GF)

summer vegetable risotto, aged Parmesan, mascarpone, white truffle oil

PLAT DE CÔTES DE BOEUF BRAISÉ

6 oz. slowly braised short ribs, pommes mousseline, summer vegetables, Cabernet syrup

MAGRET DE CANARD RÔTI

6 oz. roasted duck breast, butternut squash mousseline, mushroom, corn, orange gastrique sauce

FILET DE BOEUF "AU POIVRE" (add \$8)

8 oz. beef tenderloin, pommes frites, mixed greens, black peppercorn-Cognac sauce

CLAFOUTIS AUX NECTARINES

warm almond cake with yellow nectarines, caramel bourbon ice cream

CRÈME PRISE À LA VANILLE

vanilla panna cotta, red berries, almond crumble

ÎLE FLOTTANTE À LA PISTACHE (GF)

pistachio custard, soft meringue, caramel drizzle, toasted almonds

To-go Dinner Course

\$55 PER PERSON

Reservations

When Making your reservations. Please let Restaurant Know that you would like HRW menu.

*HRW reservations are suggested, however walk-ins are accepted upon seating availability. Beverages, tax & gratuity are not included unless otherwise noted.

WALK-INS WELCOME

Reserve Online: <https://www.etoilecuisine.com>

832-668-5808



STEVENS GROUP
PUBLIC RELATIONS MARKETING BRANDING



OpenTable



Étoile Cuisine et Bar

Restaurant Information

1101 Uptown Park Blvd, Houston, 77056
832-668-5808
Visit Website: <https://www.etoilecuisine.com>

Cuisine

French

Neighborhood

Medical Center, Bellaire, Champion, West University, Downtown, River Oaks

Lunch Course

\$25 PER PERSON

Restaurant will donate \$3 from each lunch sold. Food Bank will provide 9 meals from this donation. Please call restaurant directly for take-out or curbside options.

Vegetarian (V) Vegan (VG) Gluten Free (GF) Cleverley's Choice (CC) Patio Dining To-Go

Note : Optional Dessert Course (add \$4) + ROSSINI – add seared foie gras to any item* (add \$15)

BISQUE DE HOMARD (GF)

Maine lobster bisque, tarragon crème fraîche

SALADE DE MELON ET PROSCIUTTO (GF)

cantaloupe melon, whipped ricotta cheese, prosciutto, arugula, balsamic glaze

TARTARE DE BOEUF ANGUS

4 oz. beef tartare, fresh herbs, capers, shallots, cornichons, crostini

COQ AU VIN

6 oz. chicken thighs braised in red wine, pommes mousseline, vegetables, Cabernet syrup

FILET DE SOLE AUX CÂPRES (GF)

6 oz. filet of sole, purple fingerling potatoes, snow peas, cauliflower, capers brown butter

RISOTTO DE LÉGUMES D'ÉTÉ (V) (GF)

summer vegetable risotto, aged Parmesan, white truffle oil

RAVIOLIS AUX CHAMPIGNONS

mushroom raviolis, truffle port wine sauce, aged Parmesan

CLAFOUTIS AUX NECTARINES

warm almond cake with yellow nectarines, caramel bourbon ice cream

CRÈME PRISE À LA VANILLE

vanilla panna cotta, red berries, almond crumble

ÎLE FLOTTANTE À LA PISTACHE (GF)

pistachio custard, soft meringue, caramel drizzle, toasted almonds

To-go Lunch Course

BISQUE DE HOMARD (GF)

Maine lobster bisque, tarragon crème fraîche

SALADE DE MELON ET PROSCIUTTO (GF)

cantaloupe melon, whipped ricotta cheese, prosciutto, arugula, balsamic glaze

TARTARE DE BOEUF ANGUS

4 oz. beef tartare, fresh herbs, capers, shallots, cornichons, crostini

COQ AU VIN

6 oz. chicken thighs braised in red wine, pommes mousseline, vegetables, Cabernet syrup

FILET DE SOLE AUX CÂPRES (GF)

6 oz. filet of sole, purple fingerling potatoes, snow peas, cauliflower, capers brown butter

RISOTTO DE LÉGUMES D'ÉTÉ (V) (GF)

summer vegetable risotto, aged Parmesan, white truffle oil

RAVIOLIS AUX CHAMPIGNONS

mushroom raviolis, truffle port wine sauce, aged Parmesan

Reservations

When Making your reservations. Please let Restaurant Know what you would like to order.

*HRW reservations are suggested, however walk-ins are accepted upon seating availability. Beverages, tax & gratuity are not included unless otherwise noted.

CLAFOUTIS AUX NECTARINES

warm almond cake with yellow nectarines, caramel bourbon ice cream

CRÈME PRISE À LA VANILLE

vanilla panna cotta, red berries, almond crumble

ÎLE FLOTTANTE À LA PISTACHE (GF)

pistachio custard, soft meringue, caramel drizzle, toasted almonds

WALK-INS WELCOME

Reserve Online: <https://www.etoilecuisine.com>

832-668-5808



Houston BMW Centers
HOUSTONBMWDEALERS.com



STEVENS GROUP
PUBLIC RELATIONS MARKETING BRANDING



OpenTable



Étoile Cuisine et Bar

Restaurant Information

1101 Uptown Park Blvd, Houston, 77056
832-668-5808
Visit Website: <https://www.etoilecuisine.com>

Cuisine

French

Neighborhood

Medical Center, Bellaire, Champion, West University, Downtown, River Oaks

Brunch Course

\$25 PER PERSON

Restaurant will donate \$3 from each brunch sold. Food Bank will provide 9 meals from this donation. Please call restaurant directly for take-out or curbside options.

Vegetarian (V) Vegan (VG) Gluten Free (GF) Cleverley's Choice (CC) Patio Dining To-Go

Note : + ROSSINI – add seared foie gras to any item* (add \$15)

BISQUE DE HOMARD (GF)

Maine lobster bisque, tarragon crème fraîche

OEUF POCHÉ ET JAMBON SERRANO (GF)

poached egg, serrano ham, tomato-fennel ratatouille

SOUPE VICHYNOISE ET SAUMON FUMÉ

smoked salmon flakes, chilled leek and potato soup

ESCARGOTS DE BOURGOGNE

snails baked in parsley garlic butter

COQ AU VIN

6 oz. chicken thighs braised in red wine, pommes mousseline, vegetables

RISOTTO DE LÉGUMES D'ÉTÉ (V) (GF)

summer vegetable risotto, aged Parmesan, mascarpone, white truffle oil

OEUFS BÉNÉDICTE AU BACON OU SAUMON FUMÉ

poached eggs Benedict, choice of bacon or smoked salmon, creamy spinach, English muffins, citrus Hollandaise, breakfast potatoes, salad

FILET DE SOLE AUX CAPRES (GF)

6 oz. filet of sole, purple fingerling potatoes, snow peas, cauliflower, capers brown butter

HACHIS DE BOEUF ANGUS

6 oz. short rib hash, pommes mousseline, poached eggs, Cabernet syrup, greens

CLAFOUTIS AUX NECTARINES

warm almond cake with yellow nectarines, caramel bourbon ice cream

CRÈME PRISE À LA VANILLE

vanilla panna cotta, red berries, almond crumble

ÎLE FLOTTANTE À LA PISTACHE (GF)

pistachio custard, soft meringue, caramel drizzle, toasted almonds

To-go Brunch Course

COQ AU VIN

6 oz. chicken thighs braised in red wine, pommes mousseline, vegetables

RISOTTO DE LÉGUMES D'ÉTÉ (V) (GF)

summer vegetable risotto, aged Parmesan, mascarpone, white truffle oil

OEUFS BÉNÉDICTE AU BACON OU SAUMON FUMÉ

poached eggs Benedict, choice of bacon or smoked salmon, creamy spinach, English muffins, citrus Hollandaise, breakfast potatoes, salad

FILET DE SOLE AUX CAPRES (GF)

6 oz. filet of sole, purple fingerling potatoes, snow peas, cauliflower, capers brown butter

HACHIS DE BOEUF ANGUS

6 oz. short rib hash, pommes mousseline, poached eggs, Cabernet syrup, greens

CLAFOUTIS AUX NECTARINES

warm almond cake with yellow nectarines, caramel bourbon ice cream

CRÈME PRISE À LA VANILLE

vanilla panna cotta, red berries, almond crumble

ÎLE FLOTTANTE À LA PISTACHE (GF)

pistachio custard, soft meringue, caramel drizzle, toasted almonds

Reservations

When Making your reservations. Please let Restaurant Know that you would like HRW menu.

*HRW reservations are suggested, however walk-ins are accepted upon seating availability. Beverages, tax & gratuity are not included unless otherwise noted.

WALK-INS WELCOME

Reserve Online: <https://www.etoilecuisine.com>

832-668-5808



STEVENS GROUP
PUBLIC RELATIONS MARKETING BRANDING



OpenTable