

PETITE JACQUELINE

DINNER MENU

AU DEBUT

RAW BAR

- LOCAL OYSTERS -
HALF SHELL, BY THE EACH - 3
- SHRIMP COCKTAIL -
5 JUMBO SHRIMP - 8

ACCOUTREMENTS

PICK 2

- Champagne Ice
- Mignonette
- Horseradish
- Cocktail Sauce
- Spicy Mignonette

CHEESE

- ST. ANDRE -
TRIPLE CREAM WITH OLIVES,
CAPERS, LEMON, ARUGULA - 6
- BUCHERON -
GOAT WITH HONEY, PINE NUTS - 6
- COMTE -
CELLAR AGED WITH VIOLET MUSTARD,
CHAMPAGNE PICKLED GRAPES - 6

CHARCUTERIE

- SAUCISSON SEC -
DILLY BEANS, CORNICHON - 7
- DUCK LIVER TERRINE -
APPLES, CITRUS HERB SALT - 7
- FOIE GRAS TORCHON -
STRAWBERRY RHUBARB JAM, PIE CRUST,
BALSAMIC REDUCTION, MINT - 19
- BEEF TARTARE -
CORNICHONS, ONIONS, EGG YOLK,
LEMON DIJON - 14

\$60
FOR
TWO
PEOPLE

RACLETTE

Served with Simple Green Salad for Two, Genoa Salami, House Pickles, Apples, and Whole Grain Mustard with House-made Baguette, Fingerling Potatoes, and Raclette Cheese

24
HOURS'
NOTICE
NEEDED

PETIT REPAS

SOUP & SALAD

- SIMPLE GREENS -

FINES HERBES, RED WINE VINAIGRETTE - 6

- LYONNAISE SALAD -

FRISEE, BACON VINAIGRETTE, LARDONS,
SHALLOTS, CROUTONS, EGG - 12

- CAESAR SALAD -

ROMAINE, CROUTONS, PARMESAN,
PEPPER, WHITE ANCHOVY - 11

- FRENCH ONION SOUP -

CROSTINI, GRUYERE - 9

- SOUP DU JOUR -

- 9

CREPES

ALL SERVED WITH A SIDE SALAD

- DUCK RILLETTE -

MUSTARD, GRUYERE, PICKLED SHALLOT - 13

- SMOKED SALMON -

CRÈME CHEESE, CAPERS, RED ONION,
PARSLEY, SESAME & CARAWAY - 13

- HAM & GRUYERE -

FINES HERBES - 10

SMALL PLATES

- GRILLED SHISHITO -

SMOKED BUTTER, SHERRY
VINEGAR, PARMESAN - 8

- FRIED BROCCOLI -

HORSERADISH CREAM, RED WINE
REDUCTION, PISTACHIOS - 7

- DEVEILED EGGS -

ESPELETTE - 5

- GREEN BEAN AMANDINE -

CAPERS, ALMONDS, LEMON JUICE - 7

- HERBED OLIVES -

CITRUS, FINES HERBES - 6

- HOUSE FRITES -

FINES HERBES - 5

- FONDUE -

MADE WITH GRUYERE & FONTINA
SERVED WITH GENOA SALAMI,
APPLES, POPCORN, BROCCOLI,
CORNICHONS, BAGUETTE - 20

PLATS PRINCIPAUX

- MOULES -

BANGS ISLAND MUSSELS, ROASTED TOMATO,
CONFIT GARLIC, CREAM, TARRAGON,
SHALLOTS, WHITE WINE, GARLIC BREAD - 18

- ATLANTIC SALMON -

BI-COLOR CORN, SHISHITO, CHERRY TOMATO,
GRILLED PEACH, OPAL BASIL - 25

- SCALLOPS -

BLACK RICE, HARICOT VERT, GARLIC SCAPE
CHUTNEY, STRAWBERRY - 28

- STEAK FRITES -

AIOLI, BEURRE MAÎTRE D'HOTEL - 25

- ROASTED HALF-CHICKEN -

GRILLED SCALLION SMASHED RED POTATO,
RAINBOW CHARD, BEECH MUSHROOM - 25

- FRENCH ATTITUDE BURGER -

GRUYERE, CARAMELIZED ONION,
AIOLI, FRITES - 15

- RISOTTO -

ENGLISH PEAS, BABY CARROTS,
PEA TENDRILS, CARROT OIL - 22

DU JOUR

- Monday -
CHEF'S CHOICE

- Tuesday -
CHEF'S CHOICE

- Wednesday -
FISH

- Thursday -
POULTRY

- Friday -
BEEF

- Saturday -
DUCK

- Sunday -
AU POIVRE

PRIX FIXE

Three Courses
Changes Nightly

*CONSUMING RAW OR
UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF
FOODBORNE ILLNESS.



Jacqueline Langinier Derasse was

born in a small suburb of Paris named Croissy-sur-Seine on December 9th, 1920. A woman of incredible stature - even though she was only 4'8" - Jacqueline shared her love of life and food as an enthusiastic and passionate cook. Using market-fresh ingredients, she created dishes without pretense that would astound even the most discriminating palate. This is exactly the type of food and atmosphere you'll enjoy with each visit at Petite Jacqueline. We hope you'll dine with us often and savor the classic and lively fare, influenced by the classic and lively woman.



Passez un bel été!

BRUNCH: Saturdays & Sundays, 9 - 2:30 - LUNCH: Weekdays, 11 - 2:30
APERO: Weekdays at the Bar and Patio, 5 - 6:30 - DINNER: Nights, 5 - Close

46 MARKET ST ... PORTLAND, ME ... 207.553.7044