

Toulouse
Petit
Kitchen
Lounge
and
Universe

Seattle

Restaurant Week

Lunch Menus

Monday — Friday

Fall 2025

Seattle Restaurant Week
Lunch Menu

First Course (choose one)

Salads

Green Goddess Salad
with Avocado Creme Fraiche and *Fine Herbes* Dressing

Bibb Lettuce, Pea Shoots, Watercress, and *Fine Herbes*
with a Champagne-Grain Mustard Vinaigrette

Snap Peas, Pea Shoots, and Belgian Endive with
Ricotta - Crème Fraiche Grain Mustard Dressing

Hearts of Romaine with Grana Padano, Crispy Hot
Coppa, Pine Nuts with a Cesar Emulsion Dressing

Pear, Belgian Endive, Bleu D'Auvergne
with Fennel and a Walnut Vinaigrette

Smoked Tombo Tuna *Lyonnaise* Salad with
Fingerling Potato Coins, Fennel Castelfranco,
and Crème Fraiche (add \$3)

Soups

True French Onion Soup *Lyonnaise*
with Cave Aged Gruyere and Onion Confit

Fried Chicken Gumbo
with Housemade Andouille Sausage
dark roux, holy trinity, creole rice (contains shrimp stock)

Seafood Gumbo (add \$3)
with Housemade Andouille Sausage
pacific ll rock fish, prawns, crawfish, dark roux, rice

Seattle Restaurant Week Lunch Menu

\$20 per person

Main Course (choose one)

Po' Boys Served on a Cherry Lumber Board

wild wheat baguette, lettuce, arugula, tomatoes, red onion, mama lil's, creole mayonnaise. Served with frites and aioli.

Buttermilk Fried Chicken Breast

Creole Grilled Chicken Breast

LL Fried Rockfish

Blackened Rockfish

Fried Gulf Shrimp (add \$3)

Blackened Shrimp (add \$3)

Grilled Flank Steak (add \$3)

Grilled Chicken Club with Bacon and Avocado

roma tomatoes, iceberg, caramelized onions, herb mayo

House Cured Pork Cheeks Confit Reuben on Rye

macrina rye, cave aged gruyere, sauerkraut, remoulade

Crisp and Velvety Croque Monsieur

carlton farms ham, gruyere, dijon mustard, mornay

Green Goddess and Avocado Sandwich

haas avocado, bibb lettuce, pea shoots, radish,

fine herbes, roma tomatoes, red onion, basil aioli

'Caprese' Sandwich with Burrata & Smoked Mozzarella

roma tomatoes, arugula, red onions, basil aioli

Fried LL Rockfish Sandwich with Crème Fraiche Tartar (add \$5)

long line local rockfish fried in kosher salt, white pepper, and

corn flour with buttermilk, crème fraiche-dill-tarragon tartar

Fried Gulf Shrimp Sandwich (add \$5)

white mexican gulf shrimp fried with buttermilk, crème fraiche-

dill-tarragon tartar, savoy- iceberg-mama lil's accompaniment

Burgers Served on Cherry Lumber Board

All burgers and sandwiches are served on a macrina bakery potato bun with pommes frites and classic aioli.

RR Ranches Beef Burger (6 oz.)

Anderson Ranch Lamb Burger (6 oz.)

Grilled Chicken Breast in a Chimichurri Marinade

Buttermilk Fried Chicken Breast

Burger Add Ons

Smoked Mozzarella 2.25 Haas Avocado 2.50

Cave Aged Gruyere 2.50 Oyster Mushrooms 3.50

Chevre Quenelle 2.50 Applewood Bacon

Butternut Squash, Hazelnuts and Oyster

Mushrooms with Strozapreti, and White Truffle

Oil

Gricia Roma Style Pasta with Radiatore

pancetta, grana padano, pecorino, black pepper, parsley

Amatriciana Roma Style Pasta with Strozapreti

pancetta, bright tomato sauce, grana padano, pecorino

Sweets (add \$5)

Toulouse Buttermilk Beignets

Warm Pear & Walnut Bread Pudding

Flourless Chocolate Torte

Salted Caramel, Bourbon, or Madagascar Vanilla

Ice Cream from Olympic Mountain Ice Creamery

Olympic Mountain Seasonal Sorbet

Seattle Restaurant Week Lunch Menu

\$35 per person

Main Course (choose one)

Big Easy Jambalaya **
wild gulf shrimp, chicken, housemade andouille, tasso

Toulouse Seafood Gumbo (entrée size) **
ll pacific fish, gulf shrimp, crawfish, andouille

Blackened LL Local Fresh Rockfish
with a Creole Crawfish-Tasso Sauce **
paprika, thyme, garlic, black pepper, parsley

Creole 'Lucy' with Spicy Wild Shrimp & Housemade
Andouille with Crawfish over Creamy Corn Grits **
tomato confit, paprika, red basil, tarragon, cayenne

Wild 'Barbecued Shrimp' New Orleans **
creamy grits, paprika, cayenne, garlic, lager, lemon

Wild Gulf Shrimp Creole **
housemade shrimp stock, cayenne, creole rice

Creole Court Bouillon with LL Rockfish,
Penn Cove Mussels, Manila Clams & Gulf Shrimp **
tomato confit, shellfish stock, pastis, piquillo rouille

Creole Gulf Prawns and Housemade Tasso Lumache **
tomato confit, paprika, red basil, tarragon, cayenne

Toulouse Lamb, Beef, and Kurobuta Pork
Bolognese with Radiatore and Fried Sage

Dungeness Crab, Yellow Corn, Tarragon and Crescenza
Cheese with Lumache (add \$5)

Pan Seared Diver Sea Scallops with Braised Bacon over
Creamed Corn and Red Basil 'Humita' (add \$5)

Local Halibut with Pistachios and Asparagus (add \$5)
shallots, tarragon, sherry nuoc cham

Penn Cove Mussels with Frites
saffron, dijon, pastis, tarragon, garlic confit

Sea Scallops and Cod in a Saffron Bouillabaisse **
with Gulf Prawns, Local Mussels & Clams (add \$5)

Wagyu Sirloin with Crawfish-Tasso Sauce * (add \$10)
crawfish tails, thyme, pureed yukon potatoes

Sweets (add \$5)

Toulouse Buttermilk Beignets

Warm Pear & Walnut Bread Pudding

Flourless Chocolate Torte

Salted Caramel, Bourbon, or Madagascar Vanilla
Ice Cream from Olympic Mountain Ice Creamery

Olympic Mountain Seasonal Sorbet

* Eating raw or undercooked foods can increase your
chances of contracting a food borne illness