



annabelle  
BRASSERIE

HOUSTON RESTAURANT WEEKS 2025  
\$25 LUNCH MENU  
MONDAY-FRIDAY

## COCKTAIL & WINE SPECIALS

OPULENT ESPRESSO MARTINI | 18 | Vanilla Bean Patrón Reposado Tequila, Coffee Coffee Liqueur, Cold Brew  
GOLD FASHIONED | 18 | WhistlePig PiggyBack Rye 6 Year, Jameson Irish Whiskey, Cabernet Simple Syrup  
ENTOURAGE, ROSE, COTE DE PROVENCE | 65  
EMMOLO, SAUVIGNON BLANC, NAPA | 68  
BELLE GLOS 'BALADE' PINOT NOIR, RUSSIAN RIVER VALLEY | 85  
EHLERS, CABERNET SAUVIGNON, NAPA | 125  
ALTAMURA, CABERNET SAUVIGNON, NAPA | 175

## APPETIZERS | CHOOSE ONE

BEET SALAD | red and golden beets, burrata, black truffle  
FRENCH ONION SOUP | toasted baguette, Emmental, gruyere  
DEVEILED EGGS | trout caviar, lemon dijonnaise  
CAESAR DRIP SALAD | boquerones, garlic pudding, croutons, parmesan  
CHILLED GRILLED SUMMER ASPARAGUS | grated egg, sauce gribiche  
add 2 oz. jumbo lump crab +12

## ENTRÉES | CHOOSE ONE

TROUT ALMANDINE | rainbow trout, toasted almonds, lemon brown butter, haricot vert  
ANNABELLE BURGER | house ground beef, brioche bun, tomato, onion, pickles  
CROQUE MONSIEUR | jambon de paris, mornay sauce, aged gruyere, house salad  
ROASTED BREAST OF CHICKEN | pomme aligot, seared mushroom, truffle chicken jus  
CEASAR DRIP SALAD | grilled chicken, boquerones, garlic pudding, croutons  
sub shrimp +8, petite hanger steak +12, salmon +10  
PARISIAN STEAK FRITES +25 | 12 oz. hanger steak, herb butter

## DESSERTS +5

PROFITEROLES | pate a choux, vanilla ice cream, warm chocolate sauce  
CREME BRULEE | vanilla bean, crisp sugar crust  
BLUEBERRY PARFAIT | frozen crème fraiche parfait, blueberry compote

**ANNABELLE BRASSERIE WILL DONATE \$1 FROM EACH LUNCH SOLD.**

A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs.  
We appreciate your understanding and continued support.