

Easter APRIL 16, 2017

301 MISSION ST | SAN FRANCISCO, CA



A Modern FRENCH BISTRO

TEL. 415 543 7474 | WWW.MICHAELMINA.NET

Libations

MIMOSA

choice of grapefruit, orange, or pomegranate | 14

bottle of sparkling wine plus all three juices | 68

RN74 CAFÉ

lamill coffee, averna, whisky, whipped cream | 12

WHAT UP DOC

gin, strawberry, lime, soda | 12

FRAMBOISE FLING

crème de framboise, vodka, lemon pineapple | 14

Zera^a

LAVENDER COLLINS

soda, lemon | 5

HOUSE-MADE ORANGINA

mandarin orange, lemon, agave, soda | 8

LAMILL COFFEE

michael mina blend, drip coffee,

espresso, cappucino, latté | 5

LAMILL TEA

royal grey, chamomile, darjeeling,
fresh mint, sencha green, oolong | 6

RN74 STEAK TARTARE

bacon, worcestershire onion, potato chips | 17

GRILLED ASPARAGUS SALAD

bacon gribiche, cured egg yolk, melted lardo | 16

BUTTER LETTUCE SALAD

olive oil croûton, goat cheese, fines herbes | 13



HORS D'OEUVRES

CROQUE MADAME GOUGÈRES

sauce mornay, sunny-side quail egg | 12

POMME FONDUE BEIGNETS

époisses, green garlic crème, chive blossom | 12

DUCK WINGS 'À L'ORANGE'

grand marnier gastrique, orange zest | 12

FRENCH CRULLERS

cardamom sugar, pomegranate molasses | 11

ANDANTE DAIRY CHEESE BOARD

pear chutney, candied hazelnuts, grilled bâtard | 25

PLATS PRINCIPAUX

PISTACHIO-CRUSTED FRENCH TOAST

whipped mascarpone, strawberry, rhubarb-maple syrup | 21

BLACK TRUFFLE SOFT-SCRAMBLED EGGS

crème fraîche, petite lettuce, pommes anna | 25

CROISSANT EGGS BENEDICT

dungeness crab, asparagus, cider hollandaise | 28

BŒUF

SCHMITZ RANCH STEAK TARTINE

sunny-side egg, comté, french onion jus | 25

LE ROYALE BURGER

crispy pork belly, white cheddar, secret sauce | 21

SHORT RIB 'AU POIVRE' HASH

sunny-side egg, horseradish crème, buttermilk biscuit | 23

CÔTÉS \$10

CRISPY BRUSSELS SPROUTS

GRILLED BACON

FRESH FRUIT

BUTTERMILK BISCUITS

FRIED CAULIFLOWER

POMMES ANNA