



L'Ardoise - pronounced [LARD-WAZZ] - is a French bistro in San Francisco, serving traditional and authentic fare in a cozy atmosphere. In French, the word ardoise refers to a chalkboard, on which the menu is traditionally written.

L'Ardoise has been a neighborhood favorite since it opened in 2008, receiving great reviews from both diners and professional critics.

Find L'Ardoise at
**151 Noe street @ Henry
San Francisco CA 94114**

Get in touch with us
(415) 437-2600
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Menu

Appetizers

Soup du Jour \$6

Fresh Butter Lettuce Salad
With Smoked Olive Oil Vinaigrette and
Marinated white Anchovies \$8

Tiger Prawn Ravioles With Sauce
Vierge and Fresh Mixed Herbs \$11

Charcuterie Plate With Housemade
Potés \$14

Haricot Vert Salad With Goat Cheese,
Sundried Tomatoes, Almonds,
Balsamic Reduction \$11

Escargots en Gueusaille (in fried
potato cups) with Garlic and Parsley
Cream Sauce \$11

Warm Sonoma Goat Cheese on
Baked Apple Crouton, Mixed Lettuces
& Walnut Vinaigrette \$12

Entrées

Pan Seared Black Angus Filet Mignon
With Pommes Landaises and White
Truffle Oil \$34

Pan Seared Black Angus Hanger Steak
With Pommes Frites and St Emilion
Sauce \$22

Bistro Coq au Vin in Red Wine Sauce,
Potato Purée, Bacon and Pearl Onions
\$19

Traditional Duck Leg Confit, Cooked 7
Hours in its Own Fat, Served With
Pommes Landaises and Garlic Sauce
\$21

Pan Roasted Rack of Lamb With
Pommes Frites or Pommes Landaises,
Garlic & Parsley Butter \$39

Pan Seared California Wild White Sea
Bass With Arugula & Green Beans
Salad, Olives, Lemon Olive Oil, Basil
Pesto \$24

Pan Seared Wild Alaskan Halibut With
Risotto, Spinach, Confit Tomatoes, Fish
Veloute & Mixed Herbs \$32

Three Grain Mixed Mushroom Risotto,
Parmigiana Reggiano, White Truffle Oil
\$17

Crispy Skin Rocky Jr Chicken Breast,
Potato Purée, Spinach and
Roasted Garlic Jus \$18

Desserts

Vanilla crème brûlée \$8

Valrhona chocolate fondant \$8

Apple tarte Tatin \$8

Valrhona banana and chocolate
pudding \$8

Floating Island with caramel sauce
and fresh strawberries \$8

Sides

Pommes Frites \$5

Buttered Spinach \$5

Pommes Landaises \$5

Cheese selection of the day \$10

The Chef



Chef Clement's professional experience includes three years at Le Charn, a San Francisco bistro, one year at Elizabeth and Daniel, a 2001 James Beard nominated restaurant, and three years leading the kitchen at Fringale, a Basque inspired restaurant. He then opened his own restaurant, L'Ardoise Bistro in March 2008. L'Ardoise Bistro has been featured in the Michelin guide, and has a good rating in the Zagat Survey, Yelp, and other blogs, plus a few article in the local papers.

Born in the French Alps, Chef Clement then moved with his family in central France, and worked at his father's butcher shop. He acquired a taste for fresh, simple food that makes the pride of his hometown's artisan products and his mother's home cooking.

Chef Clement began spending time in professional kitchens at age 15 and subsequently began his education by working in restaurants in Bordeaux, the Pyrénées and Paris. Chef Clement spent six years in Paris pursuing his love of the culinary arts at venues including The Bistro du Peintre, a typical bistro in the Bastille area; La Cigalle, a small restaurant specializing in soufflés; L'Escargot Montargueil, and La Cantine Des Gourmets, a Michelin star rated restaurant. Before moving to the United States, he worked briefly at Fitzler's in Temple Bar, Ireland, where he was executive chef.

Wine List

Champagne

Seguret Viudas Spain
Louis Bouillot Cremant de Bourgogne Rose
Gosset Brut Excellence
Veuve Cliquot Brut Rose
Roland Champion Grand Cru Brut 2000

Alsace

Allimant Laugner Pinot Blanc 2010
Trimbach Gewurztraminer 2008

Bourgogne / Chardonay

Macon Villages Nicolas Potal 2010
Chablis William Fevre 2011
Pouilly Fuisse Nadine Ferrand 2008
Santenay Les Hates 2010
Montagny Premier Cru Les Coeres 2010
Puligny Montrachet Les Corvees 2010
Meursault Premier Cru La Goutte d'Or 2009
Beaucanon Napa 2009
Carneros Highway 2011
Fleuron Napa 2010
Mac Rostie Sonoma 2008

Loire / Sauvignong Blanc

Quincy Domaine du Tremblay 2010
Sancerre Les Chataigniers 2011
Savennieres Cuvee Speciale 2009
Chinon Les Chanteaux 2011
Reinking Redwood Valley 2010 (Organic grapes)
Mill Creek Dry Creek Valley 2010
Honig Napa 2012

Rhone / Southwest

Viognier JL Colombo 2010
Chateau du Rouet Rose 2011
Jurancon Domaine Cauhape 2009

Bourgogne / Pinot Noir

Bourgogne Nicolas Potei 2010
Avitus Puy Dome 2008
Santenay Louis Latour 2009
Gevrey Chambertin Vieilles Vignes Gerard Seguin 2010
Aloxe Corton Premier Cru 2009 Domaine Ravault
Clos du Roi Beaune d'Etrayes Premier Cru
Benton Lane Willamette Valley 2010
Adelsheim Willamette Valley 2010

Bordeaux / Cabernet / Merlot

Chateau Le Puy Saincrist 2009
Chateau Croix de Rambeau Lussac St Emilion 2008
Chateau Cornell-Figeac St Emilion Grand Cru Classe 2003
Chateau Fleur des Rouzes Pomerol 2009
Chateau Tour Pibran Pauillac 2008
Prelude a Grand Puy Ducasse Pauillac 2009
Chateau Clos de Salle Pomerol 2006
Chateau Margaux Premier Grand Cru Classe 1992
Chateau Franc La Rose St Emilion Grand Cru Classe 2008
Chateau de Malleret Haut Medoc 2004
Chateau Segur de Cabanac St Estephe 2009
Honig Cabernet Napa 2010
Mario Perelli Mineetti Cabernet Napa 2008
Milbrandt Merlot Washington 2008
Beaucanon Reserve Cabernet 1999

Rhone / Syrah

Chateau de Montfaucon Cotes du Rhone 2009
Crozes Hermitages Esquisse 2011
Gigondas Domaine de Trignon 2007
Chateauneuf du Pape Juliette Avril 2010
Bandol Domaine Tempier 2009
Cote Rotie La Gemine 2007
Chateauneuf du Pape Chante Cigalle 2009
Longboard Russian River 2007

Loire / Cabernet Franc

Chinon Domaine Sauvion 2011
Beaucanon Napa 2006

Zinfandel

Dashe Dry Creek Valley 2010
Frog's Leap Napa 2010
R & B Cellars Napa 2009
Turley Old Vines St Helena 2002

Southwest & Spain

Cotes du Roussillon Georges 2007
Corbieres Chateau de Lastours 2010
Cahors Clos la Coutale 2010