

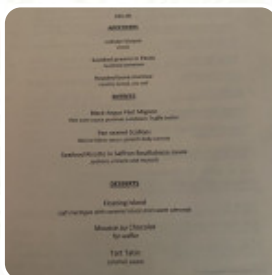


Mathilde Bistro Menu

<https://menuweb.menu>

315 Fifth St. San Francisco, CA 94107, San Andreas, United States

+14155466128 - <http://www.mathildesf.com/>



The **menu of Mathilde Bistro** from San Andreas includes 90 dishes. On average the **dishes or drinks on the menu** cost approximately \$19.2. You can view the categories on the menu below. Mathilde French Bistro is a quintessential French Bistro located in the SOMA area of San Francisco. The cozy main dining room and romantic patio room, which is covered and heated, allow for year-round dining. The cuisine features traditional bistro fare, including their famous French onion soup, baked escargots, and duck confit. The moment you step foot into Mathilde, you will be transported back to Paris. Additionally, Mathilde Bistro is the sister restaurant of L'ardoise Bistro.

Mathilde Bistro Menu



Desserts

APPLE TART TATIN

Non Alcoholic Drinks

WATER

Pasta

RAVIOLI

Main Courses

BRAISED LAMB SHANK

Gnocchi

GNOCCHI

Seafood

PRAWN

Main Dishes

LETTUCE SALAD

Side Dishes

MASHED POTATOES

Drinks

GLASS OF WINE

Lamb

LAMB SHANK

Rice

RISOTTO

Starters & Salads

FRENCH FRIES

Chicken

GRILLED CHICKEN

Sauces

SALSA

Menu

GNOCCHI À LA PARISIENNE

Beef Dishes

FILET MIGNON

Main Course

BLACK ANGUS FILET MIGNON

Formaggi

CHEESES WITH TOASTED WALNUT BREAD

Wine

LYETH

I Dolci

PROFITEROLES WITH VANILLA ICE CREAM (NUTS)

Hot Drinks

COFFEE

Coffee

ESPRESSO

Mathilde Bistro Menu



Sea

PAN SEARED SCALLOPS

Featured Drinks

RUBY PORTO

Raw Bar

MUSSELS MARINIÈRE

To Start

HOUSE CHARCUTERIE BOARD \$17.0

Sweet Ending

TART TATIN

Soup Noodle

MIXED MUSHROOMS WITH TRUFFLE OIL

Les Entrées

SAUTÉED PRAWNS IN PASTIS

Fresh Fish & Shellfish

PAN SEARED ARCTIC CHAR

French

FRENCH ONION SOUP

BEILAGEN

POMMES DAUPHINES

Napa

THE MASCOT, CABERNET SAUVIGNON,
NAPA VALLEY, 2013

Savory Pastries

ESCARGOTS

Appetizing

SAUTEED CHICKEN LIVER SALAD

Hors Doeuyre

LES ESCARGOTS \$12.0

Cocktails Sans Alcool / Mocktails

2019

Les Grandes Traditions

PAN SEARED CREEKSTONE FARM
BLACK ANGUS FILET MIGNON \$36.0

Vins liquoreux

LOUPIAC

From The Land (From 5:00 Pm)

COQ AU VIN \$25.0

Latin American Food

PAELLA

Bandol / Mourvedre

CHATEAU DE PIBARNON 2016

Entrées

ROASTED BEET SALAD

MUSSELS MARINIÈRES

Mathilde Bistro Menu



Soups

LOBSTER BISQUE

ONION SOUP

Fish

PAN SEARED DAY BOAT
SCALLOPS \$32.0

SEA BASS

Steaks

STEAK FRITES

RIBEYE STEAK

Appetizers

CROUSTILLANT OF SNOW CRAB SALAD

GRILLED PROSCIUTTO WRAPPED
RADICCHIO

Dessert Wines

SAUTERNES

10 YR TAWNY PORTO

Les Fromages

FRENCH CHEESES WITH TOASTED
WALNUT BREAD

BREAD OR GLUTEN FREE BRIOCHE

Les Légumes

MIXED MUSHROOMS TRUFFLE OIL

SAUTÉED BUTTERED SPINACH

Sides

FRIED BRUSSELS SPROUTS WITH
PARMESAN

GARLIC BUTTER

Les Petits Chauds

RAVIOLES WITH BOEUF
BOURGUIGNON IN RED WINE JUS \$14.0

PAN SAUTÉED CHICKEN LIVER
SALAD \$11.0

Cabernet Franc / Cahors

BEAUCANON CABERNET FRANC NAPA
2011

LAFLEUR DE HAUTE-TERRE MALBEC DE
CAHORS 2018

Dessert Wine

POMMEAU DE NORMANDIE (APPLE)

ANJOU MOELLEUX

20 YR. TAWNY PORTO

Les Patates (Potatoes)

POMMES LANDAISES (WITH GARLIC,
BACON)

POMMES DAUPHINES (POTATO PUFFS)

POMMES FRITES (TRUFFLE OIL)

Beaujolais / Gamay

MORGON DOMAINE LES GRYPHÉES
2016

DOMAINE DE PETIT PEROU 100% SYRAH

MÂCON-PIERRECLOS GAMAY
BEAUJOLAIS

Restaurant Category



FRENCH

DESSERT

VEGETARIAN

Mathilde Bistro Menu

Salads

BUTTER LETTUCE SALAD \$12.0

BEET SALAD

ROASTED BONE MARROW

RED ST. MAURE GOAT CHEESE AND
APPLE

Petits Chauds (Please Allow 15 Minutes)

LES WITH BOEUF BOURGUIGNON IN
RED WINE JUS

VINAIGRETTE, ARUGULA AND WHITE
TRUFFLE OIL

ROASTED BONE MARROWS

SEARED TIGER PRAWNS AND SUNDRIED
TOMATO

Starters

TERRINE OF FOIE GRAS \$21.0

ONION SOUP GRATINÉE \$13.0

MUSHROOM RISOTTO

SEAFOOD RISOTTO IN SAFFRON
BOUILLABAISSE SAUCE

TRADITIONAL DUCK LEG CONFIT

Bourgogne / Loire / Pinot Noir

2018 GLASS

SANCERRE DOMAINE SERGE LAPORTE

VOIX DE AIGLE MALLET 07

BOURGOGNE ROUGE OLIVIER MORIN
2019

POMMARD BOUCHARD AÎNÉ & FILS 2017

GEVREY CHAMBERTIN GERARD SEGUIN

ANCIEN WINES CAMEROS 2017

Dessert



LES FROMAGES \$15.0

BREAD PUDDING

CHOCOLATE MOUSSE

TARTE TATIN

PANCAKE

PROFITEROLES

CREPES

FLOATING ISLAND

PROFITEROLES WITH VANILLA ICE
CREAM

Rhone / Syrah / Grenache

RHONE LIRAC DOMAINE MABY
(GRENACHE/SYRAH) 2015

RHONE LIRAC CHATEAU DE
MONTFAUCON, LOUIS BARON 2015

CROZE HERMITAGE DOMAINE LAURENT
HABRARD 2016

SAINT JOSEPH CLUZEL 2019

GIGONDAS MOULIN DE LA GARDETTE
2017

GIGONDAS MOULIN DE LA GARDETTE
2017 (HALF BOTTLE)

CHATEAUNEUF DU PAPE DOMAINE
CHANTE CIGALE 2017

COTE DU RHONE MANISSY 2017
ORGANIC

COTE DU RHONE MANISSY 2017
ORGANIC (HALF BOTTLE)

RASTEAU CRU DES COTE DU RHONE
ORTAS 2017

Uncategorized

BEET AND CRUMBLIED GOAT
CHEESE SALAD \$10.0

Mathilde Bistro Menu

BEET AND MARINATED FRESH GOAT
CHEESE SALAD (S)

WARMED ST. MAURE GOAT CHEESE
WITH BAKED APPLES

BEET AND MARINATED FRESH GOAT
CHEESE SALAD

PAN SEARED TIGER PRAWNS AND
SUNDRIED TOMATO \$13.0

WILD FLOWER HONEY GLAZED
BLACK MISSION FIG SALAD \$12.0

TRADIONAL DUCK LEG CONFIT \$28.0

PAN SEARED ARCTIC CHAR (NUTS)

BLACK ANGUS HANGER STEAK
FRITES \$24.0

RISOTTO WITH MIXED
MUSHROOMS \$22.0

PAN SEARED LING COD FILET \$28.0

SAUTÉED ORGANIC GREEN BEANS

These Types Of Dishes Are Being Served



LAMB
SALAD
BREAD

SOUP

PORK CHOP

DESSERTS

CHICKEN

ICE CREAM

PASTA

APPETIZER

LOBSTER

FISH

TUNA STEAK

Bordeaux / Cabernet / Merlot

SAINT EMILION CAP DE MERLE 2018

SAINT EMILION GRAND CRU CHATEAU
LA CROIX MONTLABERT 2015

MEDOC CHATEAU DE LA CROIX 2016

LISTRAC MEDOC CHATEAU FOUREAS
HOSTEN 2015

SAINT JULIEN CHATEAU LA GLANA 2015

SAINT JULIEN CHATEAU BEYCHEVELLE
AMIRAL DE BEYCHEVELLE 2016

CHARME DE KIRWAN 2015

MARGAUX 2015 (HALF BOTTLE)

MARGAUX CHARME DE KIRWAN

LALANDE DE POMEROL CHATEAU
VIEUX POTANA 2015

CABERNET SAUVIGNON SONOMA 2019

HONIG CABERNET NAPA 2016

HONIG CABERNET NAPA 2016 (HALF
BOTTLE)

Ingredients Used



DUCK
CHOCOLATE
ONION

POTATOES

CARAMEL

MUSTARD

PORK MEAT

FRENCH ONION

GARLIC

SCALLOP

ESCARGOT

SHRIMP

Mathilde Bistro Menu

CHEESE

BUTTER

LETTUCE

PRAWNS

VEGETABLES

TUNA

SEAFOOD

Mathilde Bistro

315 Fifth St. San Francisco, CA
94107, San Andreas, United
States

Opening Hours:

Tuesday 05:30 -21:00
Wednesday 05:30 -21:00
Thursday 05:00 -21:30
Friday 05:00 -21:30
Saturday 05:00 -21:30

Made with [Menu](#)

