



Pomme Frite Menu

<https://menuweb.menu>

256 S Palm Canyon Dr Palm Springs, CA 92262, United States

+17607783727 - [http://www.pomme-frite.com/?](http://www.pomme-frite.com/?y_source=1_MTAyNTg1NDA3MS04NjAtbG9jYXRpb24ud2Vic2l0ZQ==)

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The menu of Pomme Frite from **Palm Springs** comprises about **283** different dishes and drinks. On average you pay about \$27.8 for a dish / drink. Pomme Frite offers a unique French cuisine experience in downtown Palm Springs, with a cozy decor reminiscent of a Belgian bistro. While some diners faced long waits and disappointing dishes, others praised the ambience and quality of the food. Despite some service issues, including slow kitchen times and mixed orders with fixed-price menus, the restaurant earned praise for its delicious offerings like frog legs, short ribs, and escargot. Some customers appreciated the authentic Belgian feel and savored the rich flavors of their meals. Though service may be hit or miss, Pomme Frite seems to offer a promising dining experience for those looking for a taste of French cuisine in Palm Springs.

Pomme Frite Menu



Non Alcoholic Drinks

WATER

Pasta

HOMEMADE VEGETARIAN LASAGNE \$24.0

Vegetarian

GREEN BEANS

Antipasti

ROQUEFORT

Seafood

OCTOPUS AND ORZO

Side Dishes

SCAMPI

Starters & Salads

FRENCH FRIES

Chicken

CHICKEN COQ AU VIN BURGUNDY STYLE \$30.0

Appetizer

TARTARE

Menu

BELGIAN CHOCOLATE MOUSSE \$10.0

House Specialties

GARLIC FROG LEGS \$15.0

Beef Dishes

FILET MIGNON

From The Grill

RIBS

Cocktails

FRENCH 75 \$15.0

Fish & Seafood

SAFFRON SEAFOOD STEW BOUILLABAISSSE \$37.0

Spirits

PINOT GRIGIO

Beer

TRIPEL KARMELIET

Kids

KIDS PASTA MARINARA \$8.9

Crepes

CREPE MEDITERRANEAN \$15.0

Kids Menu

KIDS MAC 'N CHEESE \$11.0

Alkoholische Cocktails

COSMOPOLITAN \$12.0

Noodle

RAMEN

Pomme Frite Menu



Easy To Drink

PINOT NOIR

Happy Hour Cocktails

FRENCH BLONDE \$14.0

Sahnige Cocktails

SPAIN

Cervezas

ROCHEFORT 10

Hot Drinks

COFFEE

Bread

BAGUETTE

First Course

SEVEN IMPORTED ESCARGOTS

Large Plates

CHICKEN VOL AU VENT \$28.0

Open Sandwich

CROQUE MADAME \$18.0

Bottles

HOEGAARDEN (4.9% ABV)

Second Course

ANGUS BEEF STROGANOFF OVER RICE

Drafts

STELLA ARTOIS (5.2% ABV)

German Specialties

FRIKADELLE

Bar Snacks

WARM MARINATED MIXED OLIVES \$8.0

Monday

TWIN VEAL SHANKS OSSO BUCCO \$33.0

Friday

HOMEMADE FRENCH CASSOULET \$37.0

Saturday

N. Z. RACK OF LAMB \$37.0

Cocktail

MARGARITA \$12.0

Moules Frites

MARINIÈRES

Moules / Mussels

DIABLE

French

FRENCH ONION SOUP

Pizza Persona

SIDE CAR \$14.0

Pomme Frite Menu



Pomme Frite Classics

BELGIAN BEER BRAISED
BONELESS PRIME BEEF SHORT RIBS \$31.0

First Course & Salads

ROASTED RED BEET SALAD \$16.0

Burger Toppings

ARDENNES

Sour And Fruit Beers

AMOUR ROUGE \$14.0

California Sparkling Wines

CHANDON, BRUT CLASSIC, SONOMA VALLEY \$10.0

Sides

BRIE

Lunch Paninis & Amp; Specials

NICOISE SALAD WITH AHI TUNA \$23.0

Kids (U.10)

KIDS CHICKEN TENDERS FRITES \$13.0

A Dozen Mussels " Au Gratin "

A L 'ESCARGOT

Mussel Appetizer

BOWL OF ONE POUND OF DRUNKEN MUSSELS WITH OR WITHOUT CREAM \$22.0

House Cocktails \$16

FRENCH MARTINI \$15.0

Raw & Amp; Chilled Things

SALMON TARTARE \$16.0

Steaks & Shanks

COLORADO LAMB SHANK \$33.0

Alcoholic Drinks

SANGRIA

CABERNET SAUVIGNON

Soups

BEST SOUP DU JOUR \$9.9

OVEN BAKED FRENCH ONION SOUP \$14.0

Drinks

DRINKS

BEER

Third Course

LA CRÈME RENVERSÉE

POMME FRITE FLOATING ISLAND

Hors D'oeuvres

BISTRO SALADE

Pomme Frite Menu



DRUNKEN MUSSELS IN WHITE WINE

The "Sour Beers"

LINDEMANS GUEUZE (5% ABV)

DUCHESSE BOURGOGNE (6.0% ABV)

The "Doubles"

SINT BERNARDUS PRIOR (8.0% ABV)

DUVEL (8.5% ABV)

Platter Of Black Mediterranean Mussels "Au Gratin"

PROVENCALES

A L'ESCARGOT

Restaurant Category

FRENCH

DESSERT

Sauces

SALSA

KETCHUP

MAYO

The "Blond Beers"

SAISON DUPONT (6.5% ABV)

LEFFE BLOND (6.5% ABV)

BAVIK SUPER PILS 5.2% ABV

The "Quads"

SINT BERNARDUS ABT 12 (10.5% ABV)

GULDEN DRAAK 9000 (10.5% ABV)

STRAFFE HENDRICKS QUAD

Fish

POMME FRITE FISH AND FRITES

PACIFIC SOLE FILLETS
GRENOBLOISE \$29.0

PAN SEARED SALMON FILLET
BÉARNAISE \$31.0

CLASSIC FRITE FISH AND FRITES \$26.0

Mussels

PLATTER OF BLACK
MEDITERRANEAN MUSSELS AU
GRATIN \$15.0

BOWL OF DRUNKEN
MEDITERRANEAN MUSSELS IN
WHITE WINE – CREAM) \$22.0

BELGIAN TRADITIONAL STEAMER
POT MOULES – FRITES \$30.0

BOWL OF DRUNKEN
MEDITERRANEAN MUSSELS \$22.0

French Sparkling Wines And Champagnes

SPARKLING, LE GRAND
COURTAGE, BLANC DE BLANCS
BRUT \$11.0

BAILLY LAPIERRE, CRÉMANT
BRUT, BOURGOGNE \$26.0

CHAMPAGNE, HEIDSIECK
MONOPLÉ, BRUT, REIMS \$22.0

VEUVE CLICQUOT NV, YELLOW
LABEL, REIMS \$50.0

The "Fruity Beers"

LINDEMANS CHERRY (KRIEK) (4% ABV)

LINDEMANS RASPBERRY (3.5% ABV)

LINDEMANS PEACH (3.5% ABV)

Pomme Frite Menu



DELIRIUM RED (8.0% ABV)

Sandwiches

CLASSIC CROQUE MONSIEUR	\$17.0
HOT DOG AND POMMES FRITES	\$14.0
HAMBURGER AND POMMES FRITES	\$17.0
OPEN BAGUETTE CANNIBALE	\$14.0
OPEN BAGUETTE ALBACORE TUNA	\$13.0

Starters



DUCK A L 'ORANGE	\$39.0
RUSTIC FRENCH BAGUETTE	\$2.0
RADISHES WITH BUTTER AND SEA SALT	\$8.9

CLASSIC BISTRO EGGS MAYONNAISE	\$8.9
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LEMONGRASS

The "Strong Beers"

LA CHOUFFE (8.0% ABV)
DELIRIUM TREMENS (8.5% ABV)
KWAK (8 ABV)
DELIRIUM NOCTURNUM (8.5% ABV)
MOINETTE BLONDE

The "Triples"

WESTMALLE TRIPLE (9.5% ABV)
SINT BERNARDUS TRIPLE (8% ABV)
STRAFFE HENDRICK (9% ABV)
PIRAAT (10.5% ABV)
GULDEN DRAAK

Eggs Etc...

SCRAMBLED EGGS ON LEVAIN TOAST	\$14.0
OMELET HAM AND SWISS CHEESE	\$15.0
CREPE CAFE DE PARIS	\$16.0
CREPE A LA KING	\$15.0
CREPE FRUITS DE MER	\$19.0

The "Trappistes"

ORVAL (6.2% ABV)
WESTMALLE DOUBLE (7% ABV)
CHIMAY BLUE RÉSERVE (9% ABV)
CHIMAY RED PREMIÈRE (7% ABV)
CHIMAY WHITE 500 (8% ABV)
ROCHEFORT 8 (9.2% ABV)

Meat

BEEF AND BEER STEW FLEMISH CARBONNADE	\$28.0
ANGUS BEEF STROGANOFF OVER PASTA	\$30.0
VEAL LIVER WITH CARAMELIZED ONIONS APPLES	\$35.0
TWIN PORK TENDERLOIN MEDALLIONS	\$29.0
BEEF AND BEER STEW CARBONNADE	\$28.0
HOMEMADE MEAT BALLS PROVENCALES	\$14.0
CRISPY DUCK LEG CONFIT	\$21.0

Steaks



POMME FRITE STEAK – FRITES – SALAD	\$32.0
POMME FRITE STEAK AND EGGS	\$35.0

Pomme Frite Menu



POMME FRITE STEAK AU POIVRE	\$35.0
12OZ. NEW YORK STRIP STEAK BORDELAISE	\$39.0
TWIN FILET TENDERLOIN MEDALLIONS	\$31.0
SURF AND TURF	\$39.0
POMME FRITE STEAK FRITES SALAD	\$32.0
STEAK FRITES	

French Wines By The Half Bottle

LOIRE (W) SANCERRE (SAUVIGNON BLANC), PASCAL JOLIVET '17	\$28.0
BORDEAUX (W) GRAVES (SAUVIGNON BLANC), GRAVILLE- LACOSTE '16	\$24.0
(R) LUSSAC-ST.EMILION, CHÂTEAU DE BELLEVUE '15	\$24.0
(R) MARGAUX, CHÂTEAU PAVEIL DE LUZE '15	\$39.0
BOURGOGNE (W) POUILLY FUISSÉ (CHARDONNAY), LOUIS JADOT '16	\$30.0
PROVENCE (ROSÉ PROVENCE, DOMAINE DE CALA '18, COTEAUX VAROIS	\$22.0
(R) CHÂTEAUNEUF DU PAPE (GRENACHE), TELEGRAMME '15	\$39.0
S. WEST (R) CAHORS (MALBEC), CLOS DE LA COUTALE '17	\$19.0

Entrées



STEAK TARTARE – RAW EGG)	\$17.0
ESCARGOTS BURGUNDY STYLE	\$14.0
SLICE OF FRENCH COUNTRY PÂTÉ	\$15.0

GARLICKY FROG LEGS	\$16.0
BAKED FRENCH BRIE CHEESE	\$16.0
GAZPACHO OF THE DAY	
VIETNAM	
COUNTRY PATE AND CORNICHONS	\$14.0
STEAK TARTAR	

California Wines By The Half Bottle

CHARDONNAY (W) SONOMA CUTRER '17 RUSSIAN RIVER RANCHES	\$24.0
(W) CAKEBREAD '17 NAPA VALLEY	\$36.0
MERLOT (R) ROMBAUER '14 (CALIFORNIA)	\$36.0
CABERNET SAUVIGNON (R) J. LOHR '17 (SEVEN OAKS), PASO ROBLES	\$22.0
(R) HALL '14 ST. HELENA, NAPA VALLEY	\$38.0
(R) ROMBAUER '16 NAPA VALLEY	\$48.0
PINOT NOIR (R) BENTON LANE '16 WILLAMETTE VALLEY, OREGON	\$22.0
(R) PONZI '14 (CLASSICO), WILLAMETTE VALLEY, OREGON	\$36.0
ZINFANDEL (R) ROMBAUER '17 (CALIFORNIA)	\$29.0

These Types Of Dishes Are Being Served



CHICKEN
MEAT
SALAD
MUSSELS
BREAD

Pomme Frite Menu



TUNA STEAK

SOUP

DESSERTS

PANINI

Salads



LA PETITE SALADE \$11.0

OUR CAESAR SALAD –
ANCHOVIES) \$14.0

OUR LYONNAISE
SALAD \$17.0

ROMA TOMATOES, OLIVES ANDS
FETA \$14.0

ROASTED RED BEET GOAT
CHEESE \$16.0

CRAB CLAW MEAT SALAD
AVOCADO \$21.0

CAPRESE

SALAD

SIDE SALAD

CAESAR SALAD

BEET SALAD

French Wines By The Glass, Carafe Or Bottle

(W) MACON-VILLAGES
(CHARDONNAY) PERUSSET '17, \$12.0
BOURGOGNE

(W) VAL DE LOIRE (SAUVIGNON
BLANC) DOMAINE DU SALVARD '18 \$9.0

(W) BORDEAUX (GRAVES)
GRAVILLE-LACOSTE '18, \$11.0
BORDEAUX

(W) RIESLING, KUENTZ BAS '16,
HUSSEN LES CHÂTEAUX, \$9.0
ALSACE

(ROSÉ PROVENCE (CINSAULT
DOMAINE DE CALA '18, COTEAUX \$9.0
VAROIS

(R) BEAUJOLAIS VILLAGES
(GAMAY) DUBOEUF '16, (FLOWER) \$9.0

(R) BORDEAUX, CHÂTEAU LA
CHÈZE '15, CÔTES DE BORDEAUX \$12.0

(R) CÔTES DU RHÔNE
(GRENACHE) '15 DOMAINE DU \$10.0
PESQUIER

(R) LANGUEDOC (CORBIÈRES)
DOMAINE FONTSAINTE '17 \$8.0

(R) PINOT NOIR, NICOLAS POTEL
'17, CÔTE D 'OR \$11.0

(R) CAHORS (MALBEC) CLOS DE LA
COUTALE '17, SOUTH WEST \$9.0

Dessert



POACHED PEARS IN
RED WINE \$9.0

LES PROFITEROLES \$10.0

CREAMY CARAMEL
FLAN \$8.0

FLOATING ISLAND \$8.0

GRAND MARNIER CRÈME BRÛLÉE \$10.0

CRÊPES SUZETTE XXX \$10.0

OUR DESSERT SAMPLER \$12.0

LA VRAIE DAME BLANCHE \$8.0

LE CAFÉ LIÉGEOIS \$10.0

THE WHITE LADY

CREME BRULEE

CHOCOLATE MOUSSE

California Wines By The Glass, Carafe Or Bottle

(W) CHARDONNAY, TRINITY OAKS
'17, (BY TRINCHERO), NAPA \$8.0
VALLEY

Pomme Frite Menu



(W) CHARDONNAY, RUTHERFORD RANCH '17, NAPA VALLEY	\$10.0
(W) SAUVIGNON BLANC, RUTHERFORD RANCH '18, NAPA VALLEY	\$9.0
(W) PINOT GRIGIO, TRINITY OAKS '17, (BY TRINCHERO), NAPA VALLEY	\$8.0
(W) RIESLING, J. LOHR '17, (BAY MIST), MONTEREY COUNTY	\$9.0
(ROSÉ ANGELINE '18, (PINOT NOIR ROSÉ SONOMA COUNTY	\$9.0
(R) MERLOT, TRINITY OAKS '17, (BY TRINCHERO), NAPA VALLEY	\$8.0
(R) CABERNET SAUVIGNON, TRINITY OAKS '17, (BY TRINCHERO), NAPA	\$8.0
(R) CABERNET SAUVIGNON, RUTHERFORD RANCH '16, NAPA VALLEY	\$11.0
(R) PINOT NOIR, TRINITY OAKS '17, (BY TRINCHERO), NAPA VALLEY	\$8.0
(R) PINOT NOIR, J. LOHR '18, (FALCON 'S PERCH), MONTEREY	\$10.0
(R) SYRAH, J. LOHR '17, (SOUTH RIDGE), PASO ROBLES	\$9.0

Premium California Wines By The Bottle

CHARDONNAY (W) SONOMA CUTRER '17, RUSSIAN RIVER RANCHES	\$48.0
(W) ROMBAUER '17, CARNEROS	\$56.0
(W) CAKEBREAD '16, NAPA VALLEY	\$64.0
(W) CHÂTEAU MONTELENA '14, NAPA VALLEY	\$80.0
SAUVIGNON BLANC (W) ROMBAUER '17, NAPA VALLEY	\$40.0
PINOT GRIGIO (W) A TO Z WINeworks '17, OREGON	\$38.0

MERLOT (R) RUTHERFORD RANCH '15, NAPA VALLEY	\$39.0
(R) ROMBAUER '14, NAPA VALLEY	\$66.0
CABERNET SAUVIGNON (R) BUEHLER '16, NAPA VALLEY	\$54.0
(R) ROMBAUER '16, NAPA VALLEY	\$94.0
(R) CHÂTEAU MONTELENA '16, NAPA	\$100.0
(R) CAYMUS '16, NAPA VALLEY	\$130.0
PINOT NOIR (R) SONOMA CUTRER '16, RUSSIAN RIVER VALLEY	\$52.0
(R) PONZI '15, (CLASSICO), WILLAMETTE VALLEY, OREGON	\$56.0
(R) CAKEBREAD '16, NAPA VALLEY	\$80.0
SYRAH (R) JAFFURS '16, SANTA BARBARA COUNTY	\$42.0
ZINFANDEL (R) FOUR VIRTUES '16, (BY RUTHERFORD RANCH), LODI	\$38.0

Ingredients Used



PRAWNS
MUSHROOMS
SHRIMP

ESCARGOT
YOGURT
CHOCOLATE
ONION
SEAFOOD
BEEF
DUCK
CARMEL
FRENCH ONION
BUTTER
CHEESE
BEANS

Pomme Frite Menu



GARLIC

VEGETABLES

SHRIMPS

French Wines By The Bottle

(W) SANCERRE (SAUVIGNON BLANC), PASCAL JOLIVET '18 \$48.0

(R) BOURGUEIL (CABERNET FRANC), CHANTELEUSERIE '17, (BEAUVAIS) \$36.0

(R) CHINON (CABERNET FRANC), CH. JOGUET '16, (CUVÉE TERROIR) \$42.0

(R) SAUMUR-CHAMPIGNY (CABERNET FRANC), T. GERMAIN '16 \$58.0

(R) SANCERRE ROUGE (PINOT NOIR), DOMAINE MILLET '16 \$44.0

BEAUJOLAIS (R) JULIÉNAS (GAMAY), CHÂTEAU DES CAPITANS '15 \$38.0

(R) FLEURIE (GAMAY), CLOS DES 4 VENTS '15 \$42.0

(R) MOULIN À VENT (GAMAY), DOMAINE TOUR DE BIEF '11 \$38.0

(R) MORGON (GAMAY), JEAN DESCOMBES '15 \$44.0

BORDEAUX (W) GRAVES (SAUVIGNON BLANC), GRAVILLE-LACOSTE '18 \$46.0

(R) HAUT MÉDOC, LAFFITTE-LAUJAC '11 \$48.0

(R) ST. ESTÈPHE, CHÂTEAU HAUT-BEAUSÉJOUR '15 \$72.0

BOURGOGNE (W) SAINT VÉRAN (CHARDONNAY), G. DUBOEUF '16 \$38.0

(W) POUILLY FUISSÉ (CHARDONNAY), LOUIS JADOT '17 \$48.0

(R) MARSANNAY (PINOT NOIR), DOMAINE BART '15, CÔTES DE NUITS \$62.0

(R) POMMARD (PINOT NOIR), JOSEPH DROUHIN '15 \$100.0

LANGUEDOC (ROSÉ CORBIÈRES (CARIGNAN), DOM. FONTSAINTE '186, (GRIS DE GRIS) \$32.0

N. RHÔNE (R) CROZES HERMITAGE (SYRAH), DOM. BELLE '14, (LES PIERRELLES) \$46.0

S. RHÔNE (R) GIGONDAS (GRENACHE), DOMAINE DU PESQUIER '15 \$48.0

(R) CHÂTEAUNEUF DU PAPE, DOMAINE DE CRISTIA '15 \$72.0

(R) CHÂTEAUNEUF DU PAPE, VIDAL-FLEURY '2012 \$100.0

Pomme Frite

256 S Palm Canyon Dr Palm Springs, CA 92262, United States

Opening Hours:

Saturday 12:00-16:00 17:00-22:00

Sunday 12:00-16:00 17:00-22:00

Monday 17:00-22:00

Thursday 17:00-22:00

Friday 17:00-22:00

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