

# Big Steak list

*Taken from several references, including Escoffier, La Répertoire de La Cuisine and Larousse Gastronomique*

<b>Name</b>	<b>Garnish</b>	<b>Sauce</b>
Alexandra	Slices of truffle and artichoke hearts	
Algerienne	Sweet potato croquette, tomato cooked in oil	
Alsacienne	Sauerkraut and bacon	
Ambassade	Crouton, artichoke heart, hot cucumber	Choron (Bernaise with tomato puree)
Ambassadrice	Dice of chicken livers, mushrooms, braised lettuce, noisette potatoes	Madeira gravy
Andalouse	Chipolata, stuffed pepper, aubergine with chopped tomato and diced ham	
D'Arenberg	Tartlets with spinach and carrots, truffle slices	Madeira demi-glace, Bernaise
Arlesienne	Crouton, fried aubergine, onion rings, tomato slices	Madeira
Armenonville	Pommes Anna crouton, morels, etc	Madeira
Baltimore	Tartlets of creamed corn, tomato and green pepper	Chateaubriand (reduction of chopped shallots, thyme, bay leaves, mushroom, white wine, demi-glace. Finish with butter, chopped tarragon, and parsley)
Banquiere	Boned and stuffed quail	Madeira demi-glace
Baron Brisse	Diced cooked tomato, souffle potato, artichoke hearts with truffle	demi-glace
Bernaise	Small parslid potatoes	Meat glaze and Bernaise
Beatrice	Morels, carrots, artichoke bases, new potatoes	demi-glace
Beaugency	Crouton, artichoke heart filled with diced tomato and a slice of bone marrow	demi-glace
Beauharnais	stuffed mushrooms and quarters of artichoke	Perigueux (demi-glace with truffle and Madeira)
Belle -Helene (La Repertoire)	Straw potatos, artichoke hearts, watercress	Bernaise
Belle-Helene (Escoffier)	Asparagus croquettes, truffle	
Benjamin	Croquette potatos, stuffed mushroom	Madeira demi-glace

Bercy		coat with meat glaze, Bercy butter (white wine, shallots, parsley, beef marrow, salt and pepper)
Berly	Berly potatoes (croquettes coated with almond), truffle	Poivrade
Blanchette	Marrow	Bordelaise with julienne of ham truffles and mushroom; demi-glace
Bohemienne	Risotto, dice of cooked tomato, fried onion	
Bordelaise	Marrow	Bordelaise
Bouquetiere (also aux legumes de saison or jardiniere)	Bouquet of Vegetables: Artichoke hearts filled with carrot and turnip balls; dice of french beans, peas; cauliflower coated with hollandaise; small chateau potatoes	Madeira demi-glace
Brabanconne	Tartlets of brussel sprouts covered in cheese sauce; croquette potatoes	Madeira demi-glace
Brebant	Straw potatoes and watercress	Bernaise; meat glaze
Brehan	artichoke hearts filled with broad bean puree; cauliflower with hollandaise; parsley potatoes	
Bristol	risotto croquettes, flageolet beans, chateau potatoes	Meat glaze
Bruxelloise	Brussel sprouts, braised chicory, chateau potatoes	Madeira demi-glace
Byzantine	Crouton, duchesse potatoes, croustades with cauliflower puree, stuffed braised lettuce	Madeira demi-glace
Carigan	Pommes Anna crouton, artichoke hearts, asparagus tips, potato croquettes, foie gras	
Castillane	Crouton, tartlets filled with diced tomatoes, fried onion and french beans	
Catalane	Artichoke hearts; grilled tomatoes	thickened veal gravy
Catherine	Pommes Macaire; marrow	Bordelaise with white wine and tomato puree
Cendrillon	Artichoke hearts filled with truffled onion (Soubise) sauce	thickened tomato gravy
Champignons	Mushrooms	Mushroom sauce

Chanticleer	Lambs kidneys; cockscombs	port wine sauce with truffles
Chatres (also a l'estragon)	Tarragon leaves; chateau potatoes	Tarragon gravy
Chasseur		Chasseur: soften shallots and chopped mushrooms in butter, add white wine, reduce, add demi-glace, chopped parsley
Chatelaine	Noisette potatoes; artichoke hearts	Poivrade with chestnut puree
en Chevreuil		Madeira demi-glace
Chevreuse	Artichoke hearts filled with mushroom puree; slice of truffle	
Choisy	Crouton; braised lettuce; chateau potatoes	white wine demi-glace
Choron		Choron (Bernaise with tomato puree)
Clamart	Artichoke hearts filled with peas;	Thickened Madeira gravy
Claude	Potatoes; shaped carrots; braised lettuce	
Clermont	Stuffed onions; artichoke hearts	Madeira sauce
Cocarde	Artichoke hearts; half a tomato; foie gras; truffle slice; parisienne potato	Madeira sauce
Colbert	Crouton; chicken croquette; fried egg; truffle slice	Madeira demi-glace with butter
Coligny	Duchesse potato	Provençal sauce with chopped vegetables (paysanne)
Continental	Mushrooms, grilled tomato, soufflé potatoes, watercress	Maitre d'Hotel butter
Crecy	Carrots	Madeira demi-glace
Cussy	Artichoke hearts filled with mushroom puree;	Port wine sauce with kidneys and cockscombs
Dauphine	Dauphine potatoes	Madeira sauce
Deslignac	Chateau potatoes	Choron (Bernaise with tomato puree)
Dubarry	Small cauliflowers covered with cheese sauce, glazed	
Duchesse	Duchesse potato	Chateau
Duglere	Crouton; whole peeled cooked tomato; chicory and mushrooms	demi-glace

Duroc	Dice of tomatoes, noisette potatoes	Chasseur: soften shallots and chopped mushrooms in butter, add white wine, reduce, add demi-glace, chopped parley
Edesse		Madeira demi-glace with Julienne of truffles, cockscombs and kidneys
Falgate	Coat with mushroom pate and pig's caul	Madeira
Favourite	Crouton, slice of truffle and foie gras, asparagus tips	Madeira demi-glace
Fermiere	Chopped carrots, turnips, onions and celery cooked slowly in butter	
Fleuriste	Halves of tomatoes filled with cooked vegetables in hollandaise sauce	demi-glace
Florentine	Spinach; semolina croquettes	
Forestiere (La Repertoire)	Crouton; morels, bacon and mashed potato	
Forestiere (Escoffier)	Crouton; Noodles and cubes of potato fried in butter	
Freddy	Anna potatoes; chicken livers and cockscombs; small carrots and asparagus tips	
Gabrielle	Truffled chicken croquettes; marrow stuffed braised lettuce	Madeira demi-glace
Givry	Mashed potato; artichoke hearts; fried onions	Devil sauce with a dash of brandy
Gourmets	Stuff with foie gras; egg and breadcrumb; slice of truffle; chateau potatoes, mushrooms	Madeira demi-glace
Grand-Duc	Marrow, truffle slices, asparagus tips	Perigeux with Madeira
Grand- Veneur		Grand Veneur sauce: Poivrade with venison stock, red currant jelly, cream
Helder	Parisienne potatos, dice of tomatoes	Thread of Bernaise; Veal gravy with Madeira
Henry IV	Crouton, artichoke heart, small potatoes cooked in butter	Bernaise
Ismail Bayaldi	Cooked aubergine and tomato; pilau rice	Tomato thickened gravy
Italienne	Quartered artichoke hearts	Italienne: Mayonnaise with lemon juice and parsley

Japonaise	potato crouton; croustade with japanese artichokes (crosnes)	demi-glace
Jetee-Promenade	Crouton; half a grilled tomato filled with bernaise sauce; souffle potatoes and watercress	
Jeune-France	Grilled mushrooms, Chatouillard potatoes ( cut in ribbons and cooked as for pommes souffle); half a grilled tomato with a fried egg	Bercy (chopped shallots, pepper, white wine, demi-glace, dice of marrow and parsley)
Judic	Crouton; braised quartered lettuce	Madeira demi-glace
Lakme	Grilled mushrooms, broad beans with cream	thickened gravy
Langtry	Crouton, whole poached tomato with stoned olives and chervil	Perigueux
Lesdiguieres	Blanched onion filled with creamed spinach, cheese sauce and glazed	
Lili	Pommes Anna, artichoke heart, foie gras, truffle	Perigueux
Lorette	Crouton, chicken croquettes, tartlettes with asparagus tips and truffle slices	Madeira demi-glace
Lucernoise	Crouton, artichoke heart filled with dice of tomatoes and marrow, chicken croquettes	
Lucullus	Crouton, chicken quenelles, cockscombs, truffles, blanched olives	demi-glace with truffle essence
Lyonnaise	Sliced onions fried	Madeira demi-glace
Mac-Mahon	Potatoes sauteed with onions	Meat glaze
Madelaine	Artichoke hearts filled with onion sauce, timlae of haricot bean puree	
Majordome	Marinated, lentil puree	Demi-glace reduced with the marinade
Marechale	Crouton, truffle slice, asparagus tips	
Marie-Louise (also Marion Delorme)	Artichoke hearts filled with onion and mushroom puree	demi-glace
Marie-Therese	Risotto with sliced truffle	Tomato demi glaze
Marigny	Fondant potatoes; tartlettes filled with peas and french beans	Madeira demi-glace

Marly	Artichoke hearts filled with carrot balls	Madeira demi-glace
Marquise	Asparagus tips, truffles in onion sauce, duchesse potatoes stuffed with tomatoes	Madeira demi-glace
Marsellaise	Crouton; Stoned olives with anchovy; tomatoes and copeaux potatoes (deep fried ribbons)	Provencale (tomato and mushroom)
Mascotte	Quartered artichoke hearts, truffles and small potatoes cooked in butter	Thickened gravy
Massena	Crouton, artichoke hearts, marrow	Perigord (Repertoire) or Bernaise (Escoffier)
Matignon	Chopped vegetables, straw potatoes	Meat glaze with white wine and butter
Medicis	Artichoke hearts garnished with green peas, carrots and turnip balls; noisette potatoes	Bernaise and demi-glace
Melba	Small tomatoes stuffed with chicken, truffles, mushrooms; braised lettuce	demi-glace reduced with Port
Menagere	Cocotte with haricot beans, diced carrots, small onions, peas, butter, all cooked in the cocotte	
Mexicaine	Grilled mushrooms filled with diced tomatoes and peppers	Tomatoed gravy
Mignon	Quenelle, slice of truffle, artichoke heart with peas	Madeira demi-glace
Mikado	Half grilled tomato; Japanese artichokes	Provencale (tomato and mushroom)
Mirabeau	Anchovy fillets in a criss cross pattern; tarragon leaves; stoned olives in the intersections	Half melted butter
Mirelle	croutons made from duchesse potatoes	Madeira demi-glace
Mirette	Mirette potatoes: large dice, cook in butter with truffles and meat glaze, coat in grated parmesan and brown	Meat glaze reduced with white wine
Moderne	Grilled mushrooms, croquette potatoes, braised lettuce and tomatoes	Madeira demi-glace
Moelle	Bone marrow slices	Marrow/Bordelaise

Monaco	Crouton, roundel of ham, collop of brains, grilled mushroom	Madeira demi-glace with julienne of mushrooms and truffle
Montgolfier	Souffle potatoes	Maitre d'Hotel butter
Montgomery	Spinach mixed with forcemeat and poached in a tartlet mould; decorate with reduced onion sauce and a slice of truffle	Madeira demi-glace
Montmorency	Crouton, artichoke hearts with carrot balls, noisette potatoes	white wine reduced half glaze
Montmort	Fried brioche crouton stuffed with truffled foie gras puree; coat with meat glaze, decorate with truffles	Madeira and meat glaze with foie gras puree
Montpensier	artichoke bottoms filled with asparagus tops, julienne of truffle	Madeira demi-glace
aux Morilles	with Morels, chopped parsley	demi-glace
Nancy	As Rossini, but without truffle	
Napolitaine	Spaghetti with tomato sauce and cheese	Tomato
Narbonnaise	Haricot bean puree, slices of fried aubergine, dice of tomato	Madeira demi-glace
Nichette	Grilled mushrooms with small balls of carrot	Marrow sauce with cockscombs and kidney
Nicoise	Peeled, pressed tomato with crushed garlic and chopped tarragon; french beans and small potatoes	thickened tomato gravy
Ninon	Pommes Anna with asparagus tips and julienne of truffle	Madeira demi-glace
Opera	Tartlets of chicken livers; asparagus tips	Madeira demi-glace
Oriental	Sweet potato croquette, tomato , risotto "a la greque"	tomatoed gravy
Paloise	Coat with bernaise with fresh mint; noisette potato	Marrow sauce
Parisienne	Parisienne potatoes, braised lettuce or artichokes hearts with julienne of tongue, mushroom and truffles, glazed	Madeira demi-glace
Parmentier	Cubes of potato cooked soft in butter	demi-glace

Perigourdine	As Rossini, but without foie gras	
Persane	Half grilled tomato; stuffed pepper, fried banana	Chateaubriand
Peruvienne	stuffed oxalis	Thin tomato sauce
Petit-Duc	Tartlets filled with chicken puree	Madeira demi-glace
Piemontaise	Tartlets filled with risotto piemontaise (peppers and truffles)	Madeira demi-glace
Pompadour	Artichoke hearts filled with noisette potatoes	Choron (Bernaise with tomato puree); Perigueux
Portugaise	Dice of cooked tomato	Tomatoed gravy
Princesse	Asparagus tips, truffle slices	white wine demi-glace
Provencale		Provencale (tomato and mushroom)
Rachel	Crouton; artichoke hearts filled with sliced marrow	Bordelaise
Regence	Crouton; Quenelles of chicken	
Renaissance	Artichoke hearts with carrots and turnips; french beans; green peas; asparagus tips; cauliflower with hollandaise; new potatoes. Alternate colours	Madeira demi-glace
Riche	Slice of foie gras and truffled artichoke heart with asparagus tips	Madeira demi-glace
Richemont	Crouton	Madeira demi-glace with chopped morels and truffles
Rivoli	Dress on Pommes Anna	Perigueux
Rohan	Artichoke hearts filled with foie gras; tartlets of sauteed veal kidneys etc	Xeres demi-glace
Rossini	Foie gras, truffle	Madeira demi-glace
Roumanville	Half a grilled tomato, coat with tomato and cheese sauce, glaze, garnish with fried aubergine	Tomato thickened gravy
Saint-Florentin	Ceps, potatoes with Saint Florentin cheese	white wine bordelaise

Saint-Germain	Green pea puree in dariole moulds, glazed carrots and fondant potatoes or green peas in artichoke hearts	Bernaise
Saint-Gothard	Crouton, half a tomato filled with Bernaise, souffle potatoes	
Saint Mande	Pommes Macaire crouton (baked potato puree, re-baked in a tartlette mould), green peas, asparagus tips	White wine thickened gravy
Sarah Bernhardt	Crouton, slice of marrow, tomatoes, braised lettuce	Port wine demi-glace
Sarde	Section of cucumber stuffed with duxelle gratined; small stuffed tomatoes; fried rice croquettes	Thin tomato sauce
Seymour	Artichoke heart filled with bernaise and truffle dice	Madeira demi-glace with stuffed olives
Soubise		Onion sauce
Stael	Chicken croquettes, mushroom stuffed with mushroom puree, tartlets filled with peas	Madeira demi-glace
Strasbourgaise	As Nancy	
Sully	As Judic with parisienne potatoes	Madeira with cocks combs and kidneys
Tallyrand	Pommes Anna croutons, artichoke heart with foie gras	Perigueux
Tivoli	Grilled mushrooms and tomatoes, pommes souffles	Bernaise
Truffes		Madeira demi-glace with whole trimmed truffles
Tyrolienne	Tomatoes and fried onions	Tomato with onion and a little garlic, chopped parsley
Valencay	Croquette of noodles and ham	Chateaubriand
Valence	Noodle croquette	Madeira demi-glace with Financiere garnish (quenelles, slices of truffles, cocks combs, kidney. mushrooms, stoned olives)
Valenciennes	Pilau with diced red pepper	White wine half glaze

Valentin	As Portugaise but with noisette potato	
Valentino	Piece of turnip, par cooked, hollowed out filled with semolina with parmesan, then glazed	Madeira demi-glace; onion sauce
Valois	Pommes Anna crouton	white wine demi-glace with sliced artichoke hearts
Vatel	Pommes Anna, green pea puree, garnish centre with diced tomato, chopped tarragon, surround with sautéed ceps and braised chicory	white wine demi-glace
Ventador	Tartlets filled with artichoke puree, slices of truffle, and marrow; noisette potatoes	Chateaubriand
Verdi	Crouton, croustades of duchess potato filled with carrot balls, braised lettuce	Onion sauce; Madeira demi-glace
Vert-Pre	watercress and freshly fried straw potatoes	Half melted butter
Victoria	croquette of chicken meat; half tomato	Madeira demi-glace
Villaret	tartlet of flageolet puree, grilled mushroom	Chateaubriand
Villeneuve	croquettes of chicken; roundels of tongue and truffle; mushrooms	Chateaubriand
Villemer	Crouton filled with onion sauce and chopped truffle; slice of truffle on top	meat glaze; madeira sauce
Voisin	Pommes Anna croutons, spinach and chicken meat forcemeat poached in dariole moulds	Tarragon gravy
Xavier Leroux	Spinach, croustades filled with chicken puree and asparagus tips; noisette potatoes; artichoke bottoms filled with carrot balls alternate with cooked beetroot	
Zingara		Tomato demi-glace with julienne of mushroom, truffle, ham and tongue, cayenne, Madeira

### **Brief Introduction to the Big Steak List.**

These are steak garnishes and sauces known to classical cuisine, typically for Tournedos (sirloin).

Although they may appear to have small differences, they are not without method.

Some are derived from traditional foods of the town or area (eg Saurkraut and Bacon for Alsacienne)

Some are derived from the culinary names of the major component, such as Dubarry for cauliflower, perhaps after the elaborate wig of Madame DuBarry, the last mistress of King Lois XV, , or Crecy for carrots

They tend to follow a pattern, based on culinary effect:

A crouton under the steak, something like fried bread, or Pommes Anna (potato roundels cooked in butter)

Garnish, such a green vegetable like peas or asparagus tips, and maybe potatoes or a starch

A luxury or flavouring component such as truffle, or artichoke heart. Artichokes have the curious property of making foods ate with them taste sweeter. Other components such as Foie Gras or demi-glace (reduced meat stock) added richness and enhanced the meaty flavour

A sauce, often based on the stock sauces such as demi-glace (reduced meat stock) available in the kitchen.

Some have two sauces, one to coat the food and one to surround it.

Bear in mind these dishes may have been prepared in advance in large numbers, for example for a banquet.

They were often designed to be served from dishes, rather than plated, so the ability to be served by silver service handling by the waiting staff was important. Hence, for example, we might find a tartlet of green

Times and tastes have changed, and components such as cockscombs and truffles are no longer easily available or affordable. Unless essential to the dish, they may be omitted or substituted. For example Chantecler (rooster) would loose much of its crow without the cockscomb garnish, but truffle oil or paste in the sauce can often be used to provide flavour without breaking the bank.

Marrow means slices of bone marrow, not the vegetable kind. Used to provide richness.