

## HORS D'OEUVRES

SOUP OF THE DAY...8

FRENCH ONION SOUP...10

### FRISÉE SALADE

*Chevre Croutons, Warm Bacon  
Vinaigrette...12*

### HOUSE SALADE

*Mixed Greens, Shaved Fennel,  
Tomato, Fine Herb Vinaigrette...10*

### FOIE GRAS CRÈME BRULEE

*Trio of Jams, Crostini...15*

### ESCARGOT

*Garlic Butter, Wild Mushrooms,  
Bacon Scented Bread Crumbs...14*

### TRADITIONAL CAESAR SALADE...12

*Add Rotisserie Chicken...5  
Add Shrimp...7*

### TRUFFLED HUMMUS

*Wild Mushrooms, Olives and  
Toasted Pita...13*

### SHRIMP COCKTAIL

*6 pcs...18*

### ASIAN DUCK WINGS

*Confit Duck Wings (3pcs) Seasoned  
with Asian Dressing...16*

### MOUSSE ROYALE

*Served with Arugula & Tartine...14*

# PETIT POULET

*Wine Bar Bistro*

## HAMBURGERS ET SANDWICHES

### BISTRO BURGER

*Angus Beef, Red Onion  
Jam, Pomme Frites ..... 17*

CROQUE MONSIEUR..... 15

### ROTISSERIE CHICKEN

TARTINE..... 16

TURKEY CRÊPE..... 16

JAMBON ET GRUYERE CRÊPE ... 16

## BUSINESS PRIX FIXE

TWO COURSES...22

### APPETIZER

SOUP OF THE DAY  
FRENCH ONION SOUP  
HOUSE SALADE

### ENTRÉE

FISH OF THE DAY +5  
BISTRO BURGER  
MOULES FRITES  
JAMBON ET GRUYERE CRÊPE  
PETIT POULET SALADE

## ROTISSERIE

*The Finest Quality Organic,  
Vegetarian Fed Chicken Served  
with, Haricot Vert & Roasted  
Yukon Gold Potato*

*Cornish Hen...22  
1/2 Chicken...24*

## FLIGHTS OF CHEESE OR MEAT

*Three items 18 • Four items 22 • Five items 26*

### Artisanal Cheeses FROMAGES

*Cave Aged Gruyere  
Chevre  
Roquefort  
Florette D'affinois  
Tête De Moine  
Cheese Of The Week*

### Cured Meats CHARCUTERIE

*Fennel Salami  
Hot Sopressata  
Saucisson Sec  
Jambon De Bayonne*

## ENTRÉES

PETIT POULET SALADE <i>Pulled Chicken, St. André Cheese, Tomatoes, Sherry Vinaigrette</i> .....	18
SALADE NIÇOISE <i>Imported Tuna, Nicoise Olives, Tomato, Haricot Verts, Boiled Egg, Dijon</i> .....	20
DUCK CONFIT SALADE <i>Roasted Potatoes, Frisee, Balsamic Vinaigrette</i> .....	20
FRENCH OMELETTE <i>Parisian Ham and Gruyere Cheese with Haricot Verts</i> .....	16
CHICKEN IN PUFF PASTRY <i>Roasted Chicken, Pearl Onions, Peas, Sauce Suprême</i> .....	24
ENTRECÔTE "STEAK FRITES" <i>12 oz. NY Strip Sirloin, Caramelized Shallot Butter, Frites</i> .....	36
FILET MIGNON AU POIVRE <i>8 oz. Center Cut Filet, Pomme Puree, Brussel Sprout, Bacon &amp; Mushrooms</i> .....	38
BEEF BOURGUIGNON <i>Pappardelle, Baby Carrots, Potato, Pearl Onion, Wild Mushrooms</i> .....	25
MOULES MARINIÈRES <i>White Wine, Herbs &amp; Garlic</i> .....	19
LOUP DE MER <i>Pan Seared, Truffle Aioli, Ratatouille, Spinach Puree</i> .....	27
ATLANTIQUE SALMON <i>Herb Polenta, Asparagus, Lemon-Caper Buerre Blanc</i> .....	26
FISH OF THE DAY <i>Market Fresh with Chef's Accompaniments</i> .....	MP

## ACCOMPAGNEMENTS

POMMES FRITES *with Garlic Aioli*...6  
SAUTEED WILD MUSHROOMS...7  
HARICOT VERTS SAUTÉÉ...7  
POMMES PURÉE...6

BRUSSEL SPROUT *Sautéed with Bacon & Mushrooms*...9  
ASPAGUS *Grilled with Olive Oil*...8  
TRUFFLE AIOLI...3

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*