

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 CEVICHE

Shrimp Marinated in Lemon with Olive Oil and Nicoise Olives...17

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

PORTOBELLO SLIDERS 14

TURKEY CRÊPE 16

JAMBON ET GRUYERE

CRÊPE 16

PAIN BAGNAT

Tapenade, Mixed greens, Imported Tuna, Tomato, Balsamic Vinaigrette Served with Soup of Day..... 17

BUSINESS PRIX FIXE

TWO COURSES...27

THREE COURSES...29

APPETIZER

SOUP OF THE DAY

HOUSE SALADE

TRADITIONAL CAESAR SALADE

ESCARGOT

ENTRÉE

FISH OF THE DAY

BISTRO BURGER

MOULES FRITES

JAMBON ET GRUYERE CRÊPE

GRILLED ATLANTIQUE SALMON

PETIT POULET CHICKEN

DESSERT

PROFITEROLES

ESPRESSO CRÈME BRÛLÉE

CHOCOLAT MOUSSE

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 *Pulled Chicken, St. André Cheese, Tomatoes, Sherry Vinaigrette 18*

SALADE NIÇOISE *Imported Tuna, Nicoise Olives, Tomato, Haricot Verts, Boiled Egg, Dijon..... 20*

DUCK CONFIT SALADE *Roasted Potatoes, Frisee, Balsamic Vinaigrette 20*

FRENCH OMELETTE *Parisian Ham and Gruyere Cheese with Haricot Verts..... 16*

CHICKEN IN PUFF PASTRY *Roasted Chicken, Pearl Onions, Peas, Sauce Suprême..... 24*

ENTRECÔTE "STEAK FRITES" *12 oz. Grass Fed Sirloin, Caramelized Shallot Butter, Frites 36*

FILET MIGNON AU POIVRE *8 oz. Grass Fed Center Cut Filet, Pomme Puree, Brussel Sprout, Bacon & Mushrooms 38*

BEEF BOURGUIGNON *Baby Carrots, Potato, Pearl Onion, Wild Mushrooms..... 25*

MOULES MARINIÈRES OR ESPAGNOLES *White Wine, Herbs & Garlic or Red Wine with Chorizo & Tomato..... 19*

BRANZINO *Seared, Truffle Aioli, Ratatouille, Spinach Puree..... 27*

ATLANTIQUE SALMON *Grilled, Baby Kale Tabuleh, Asparagus, Tarragon Buerre Blanc 26*

FISH OF THE DAY *Market Fresh with Chef's Accompaniments..... 24*

ACCOMPAGNEMENTS

POMMES FRITES *with Garlic Aioli...6*

SAUTEED WILD MUSHROOMS...7

HARICOT VERTS SAUTEED...7

POMMES PURÉE...6

BRUSSEL SPROUT *Sauteed with Bacon & Mushrooms...9*

ASPARAGUS *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.