

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 & Mushrooms</i>	38
BEEF BOURGUIGNON <i>Pappardelle, Baby Carrots, Potato, Pearl Onion, Wild Mushrooms</i>	25
MOULES MARINIÈRES <i>White Wine, Herbs & 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.