

Le-bistro

Меню

LE BISTRO		LE BISTRO	
FEATURED CHAMPAGNE		LES PLATS PRINCIPAUX	
Veuve Clicquot BRUT "Yellow Label" CHAMPAGNE, FRANCE Smooth textured, aromas and flavors of apricot, peach, vanilla pastry and spice Glass \$34.95 / Bottle \$99		VIANDES MEATS	
Veuve Clicquot BRUT ROSÉ CHAMPAGNE, FRANCE Full bodied and deliciously fruity, with intense flavors of juicy ripe strawberries and cherries: a burst of red fruits Glass \$38.95 / Bottle \$110		Filet de Boeuf aux Cinq Poivres*	\$32
		Five-Peppercorn 8 oz Beef Tenderloin, Light Brandy Sauce, Anna Potatoes	
		Medallions de Veau à la Sauce Morille	\$32
		Veal Medallions, Morel Sauce, Twice-Baked Potato Cake, Seasonal Vegetables	
		Carré d'Agneau Rôti*	\$36
		Roasted Rack of Lamb, Artichokes, Blistered Tomatoes, Zucchini, Green Olive Sauce	
ENTRÉE APPETIZERS		VOLAILLES POULTRY	
Coquilles Saint Jacques Provençal*	\$14	Parmentier de Canard et Carottes Braisées	\$27
Seared Scallops, Eggplant, Tomato, Pine Nuts, Olive Oil		Duck Parmentier, Orange-Braised Carrots, Microcress Salad	
Escargots Bourguignonne	\$11	Coq Au Vin	\$24
Mushrooms, Herbed Garlic Butter (Contains Almonds and Hazelnuts)		Red Wine-Braised Chicken, Mushrooms, Pearl Onions, Bacon	
Moules Marinières	\$10	FRUIT DE MER SEAFOOD	
Mussels, Shallots, White Wine, Parsley		Sole Grenobloise	\$39
SOUPES ET SALADES SOUPS AND SALADS		Sautéed Dover Sole, Lemon-Caper Butter, Croutons, Château Potatoes	
Soupe à l'Oignon Gratinée	\$8	Crevettes Rôties au Beurre	\$35
Baked Onion Soup, Gruyère Cheese, Crouton		Butter-Roasted Jumbo Shrimp, Artichokes, Château Potatoes	
Soupe aux Quatre Champignons	\$8	Poêlée de Saint-Jacques, Vinaigre de Xérès,	\$29
Cream of Four Mushroom Soup		Mousseline de Choufleur	
Salade de Crabe au Ralfort	\$12	Pan-Seared Jumbo Bay Scallops, Sherry Vinegar Glaze, Cauliflower Mousseline	
Sauce aux Agrumes		Filet de Loup de Mer, Sauce Ratatouille,	\$29
Blue Lump Crab Salad, Horseradish, Citrus Sauce		Panisses Frites, Tomates Confités	
Salade Frisée au Crottin de Chèvre Chaud,	\$11	Mediterranean Sea Bass, Ratatouille Sauce, Fried Chickpea Semolina, Tomato Confit	
Pancetta Sautée		VÉGÉTARIENNE VEGETARIAN	
Frisée Salad, Warm Goat Cheese, Sautéed Pancetta		Napoleon de Légumes	\$21
Salade d'Asperges Tièdes,	\$10	Napoleon of Portobello Mushrooms and Vegetable Puff Pastry,	
Oranges, Canard Fumé		Goat Cheese, Red Pepper, Sweet Potato Beurre Blanc Sauce	
Warm Asparagus Salad, Orange Slices, Smoked Duck		*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.	
*Your check may reflect an additional tax in certain ports or territories. A 30% gratuity, beverage and specialty service charge will be added to your check. If you have any type of food allergy, please advise your server before ordering.		34703 Le Bistro First Dinner Menu 10/19	

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PATISserie DESSERTS		DIGESTIF AFTER DINNER DRINKS	
PROFITEROLES	\$8	BRANDIES, COGNACS AND PORTS	
Choux Pastry Filled with Vanilla Ice Cream, Topped with Chocolate Sauce		Clés Des Ducs Armagnac VSOP	\$20
TARTE TATIN	\$8	Hidalgo Reserva 12 Yr Brandy	\$10
Warm Apple Tartlet with Vanilla Ice Cream		Courvoisier VS Cognac	\$15
CRÈME BRÛLÉE	\$8	Hennessy VS Cognac	\$15
Vanilla Creme Brûlée with Sablé Cookie and Berry Basket		Remy Martin 1738 Cognac	\$23
NAPOLÉON À LA NOISETTE	\$8	Ramos Pinto Collectors Reserva Port	\$13
Hazelnut Napoleon of Flourless Chocolate Cake, Praline Crunch and Gianduja Cream		Dow's "Quinta do Bomfim" Vintage Port	\$21
FONDUE AU CHOCOLAT	\$14	LIQUEURS	
Chocolate Fondue for Two with Fresh Fruit and Choux Pastry for Dipping		Bailey's Original Irish Cream	\$13
ASSIETTE DE FROMAGE	\$9	Cointreau	\$13
Cheese Selection of Camembert, Goat Cheese, Roquefort, Muenster		Drambuie	\$13
CRÈME GLACÉS	\$5	Disaronno Amaretto	\$13
Assorted Ice Cream Flavors Choice of: Vanilla, Chocolate, Strawberry or Lemon Sorbet		Kahlúa Original Liqueur	\$10
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