

PREMIERS PLATS

APPETIZERS

Escargots BZ

French snails, herb garlic butter, Pernod 12⁹⁵

Pâté Traditionnel

Duck liver pâté with red wine mustard and crouton 10⁹⁵

Moules Marinières

West coast mussels steamed with white wine, shallots, cream, parsley 16⁹⁵

Soupe à l'Oignon

Classic French onion soup with Gruyère cheese 9⁹⁵

Soupe du Jour

6⁵⁰



LES SALADES

Salade Lyonnaise

Frisée, smoked bacon, and poached egg 12⁹⁵

Salade du Bistrot

Boston lettuce, lemon-dijon dressing 8⁹⁵

Salade Anchoïde

Romaine, white anchovy, shaved parmesan, fromage croutons, anchovy vinaigrette 9⁹⁵

Salade d'Endives

Endive salad with roquefort, toasted walnuts, and banyuls vinaigrette 12⁹⁵

An 18% gratuity will be added to parties of 6 or more.

PLATS PRINCIPAUX

ENTRÉES

POULET GRAND MÈRE

Roasted CHICKEN "Grandmother Style," smoked bacon, mushrooms, Parisian potatoes, pearl onions, roasted garlic, rosemary-garlic jus 25⁹⁵

TRUITE SAUTÉE

Pan-fried TROUT on a bed of sautéed spinach with tomato-caper vinaigrette 26⁹⁵

STEAK FRITES

Bistrot STEAK, maitre d'hotel butter, pommes frites 28⁹⁵

L'ONGLET STEAK

Grilled Hanger STEAK with cauliflower gratin and haricots-verts 29⁹⁵

VOL-AU-VENT

STEW du jour in puff pastry, crème fraîche mashed potatoes 25⁹⁵

FOIE DE VEAU

Sautéed CALF'S LIVER, smoked bacon, fried onions, crème fraîche mashed potatoes, port sauce 23⁹⁵

Nos Aliments Occasionnels

Our Casual Cuisine

LA ROYALE

Char-grilled hamburger, bleu cheese, sauce BZ, pommes frites 14⁹⁵

CROQUE MONSIEUR

Grilled ham and Gruyère cheese sandwich, pommes frites 13⁹⁵

LA CRÊPE AU POULET

Chicken & mushrooms braised in a sherry-cream sauce 14⁹⁵

LA CRÊPE À LA RATATOUILLE

Mediterranean vegetables, fresh goat cheese, basil 13⁹⁵

QUICHE DU JOUR

With mixed greens, red wine vinaigrette 14⁹⁵

TAGINE DE LÉGUMES

Moroccan-spiced vegetable & chickpea stew with toasted almonds, served with cous cous 18⁹⁵