

PREMIERS PLATS

APPETIZERS

Escargots BZ

French snails, herb garlic butter, Pernod **9⁹⁵**

Pâté Traditionnel

Duck liver pâté with red wine mustard and crouton **9⁹⁵**

Moules Marinières

West coast mussels steamed with white wine, shallots, cream, parsley **15⁹⁵**

Soupe à l'Oignon

Classic French onion soup with Gruyère cheese **8⁹⁵**

Soupe du Jour

6⁵⁰



LES SALADES

Salade d'Endives

Endive salad with roquefort, toasted walnuts, and banyuls vinaigrette **10⁹⁵**

Salade Lyonnaise

Frisée, smoked bacon, and poached egg **10⁹⁵**

Salade du Bistrot

Boston lettuce, lemon-dijon dressing **8⁹⁵**

Salade Anchoïde

Romaine, white anchovy, shaved parmesan, fromage croutons, anchovy vinaigrette **8⁹⁵**

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 **21⁹⁵**

TRUITE SAUTÉE

Pan-fried **TROUT** on a bed of sautéed spinach with tomato-caper vinaigrette **23⁹⁵**

STEAK FRITES

Bistrot **STEAK**, maitre d'hotel butter, pommes frites **24⁹⁵**

L'ONGLET STEAK

Grilled Hanger **STEAK** with cauliflower gratin and haricots-verts **27⁹⁵**

VOL-AU-VENT

STEW du jour in puff pastry, crème fraîche mashed potatoes **19⁹⁵**

FOIE DE VEAU

Sautéed **CALF'S LIVER**, smoked bacon, fried onions, crème fraîche mashed potatoes, port sauce **19⁹⁵**

Nos Aliments Occasionnels

Our Casual Cuisine

LA ROYALE

Char-grilled hamburger, bleu cheese, sauce BZ, pommes frites **13⁹⁵**

CROQUE MONSIEUR

Grilled ham and Gruyère cheese sandwich, pommes frites **13⁹⁵**

LA CRÊPE AU POULET

Chicken & mushrooms braised in a sherry-cream sauce **12⁹⁵**

LA CRÊPE À LA RATATOUILLE

Mediterranean vegetables, fresh goat cheese, basil **10⁹⁵**

QUICHE DU JOUR

With mixed greens, red wine vinaigrette **13⁹⁵**

TAGINE DE LÉGUMES

Moroccan-spiced vegetable & chickpea stew with toasted almonds, served with cous cous **16⁹⁵**