

∞ LUNCH MENU ∞

Served Monday - Friday at 11:30

Hors d'oeuvres

MOULES MARINIÈRES mussels white wine, shallots, cream & parsley	15.95
ESCARGOT BZ French snails, herb garlic butter, Pernod, pesto crumbs	9.95
PÂTÉ TRADITIONNEL duck liver pâté, red wine mustard, and crouton	9.95
SOUPE À L'OIGNON baked onion soup, crouton, gruyere cheese	8.95
SOUPE DU JOUR	6.50

La Petite Crêperie

Chicken & Mushroom 12.95

Ratatouille & Chèvre 10.95

Les Sandwiches

GIGOT D'AGNEAU sliced leg of lamb, grilled onion, watercress, rosemary aioli	12.95
LE SANDWICH D'OEUF HACHÉ truffled egg salad on toasted whole grain bread	8.95
CROQUE MONSIEUR grilled ham & gruyère cheese sandwich, pommes frites	13.95
LA ROYALE char-grilled hamburger, bleu cheese, sauce BZ, pommes frites	13.95
SOUPE ET ½ SANDWICH soup du jour & half sandwich. Choice of: Lamb, Croque Monsieur, Egg Salad	12.95
with baked onion soup	14.95

Les Salades

SALADE DU BISTROT Boston lettuce, lemon-mustard dressing	8.95
LE THON Seared tuna with artichoke-fennel salad and green onion coulis	14.95
SALADE LYONNAISE frisée, smoked bacon, poached egg, vinaigrette	10.95
SALADE ANCHOÏADE romaine, white anchovy, Parmesan, anchovy dressing	8.95
SALADE D' ENDIVES endive salad with roquefort, walnuts, and banyuls vinaigrette	10.95
SALADE DE POULET poached chicken, roasted fennel, tomato, almonds & greens, with a crème fraîche vinaigrette	13.95

∞ Les Spéciaux ∞

Our specials change monthly

Les Entrées

L'OMELETTE DU JOUR served with mixed greens, red wine vinaigrette	11.95
POULET GRAND MÈRE roasted chicken, smoked bacon, Parisian potatoes, mushrooms, pearl onions, roasted garlic, jus	21.95
QUICHE DU JOUR with petite salade	13.95
STEAK FRITES bistrot steak, maitre d' hotel butter, pommes frites	24.95
TAGINE DE LÉGUMES Moroccan-spiced vegetable & chickpea stew with toasted almonds, served with cous cous	16.95