

❧ BISTROT ZINC LUNCH ❧

Served Monday - Friday at 11:30

Hors d'oeuvres

Moules Marinières mussels white wine, shallots, cream & parsley	16. 95
Escargot BZ French snails, herb garlic butter, Pernod, pesto crumbs	12. 95
Pâté Traditionnel duck liver pâté, red wine mustard, and crouton	10. 95
Soupe à l'Oignon baked onion soup, crouton, gruyere cheese	9.9 5
Soupe du Jour	6.5 0

Les Salades

Salade Anchoïade romaine, white anchovy, Parmesan, anchovy dressing	9.95
Salade Lyonnaise frisée, smoked bacon, poached egg, vinaigrette	12.9 5
Salade d' Endives endive salad with roquefort, walnuts, and banyuls vinaigrette	12.9 5
Salade de Poulet poached chicken, fennel, tomato, almonds & greens, with tarragon-crème fraîche vinaigrette	15.9 5

❧ *Les Spéciaux* ❧

Sweet corn risotto with grape tomatos & tarragon 11.95

Roasted fig salad with prosciutto, parmesan, shallot vinaigrette 13.95

Griddled bucheron cheese salad, with stone fruits and almonds 9.95

Les Sandwiches

Gigot d'Agneau sliced leg of lamb, grilled onion, watercress, rosemary aioli	14. 95
Tartine d'Oeuf Haché truffled egg salad, on open-faced whole grain toast	9.9 5
Croque Monsieur grilled ham & gruyère cheese sandwich, pommes frites	13. 95
La Royale char-grilled hamburger, bleu cheese, sauce BZ, pommes frites	14. 95

Les Entrées

Quiche du Jour served with a petite salade	14. 95
Ratatouille & Chèvre Crêpe	13. 95
Chicken & Mushroom Crêpe	14. 95
Steak Frites bistrot steak, maître d' hotel butter, pommes frites	28. 95
Poulet Grand Mère roasted chicken, smoked bacon, Parisian potatoes, mushrooms, pearl onions, roasted	25. 95

Tartine de Saumon fume 14.9
Smoked salmon, herbed crème 5
fraiche,
on open-faced sour dough toast

Soupe et ½ Sandwich 14.
soup du jour & half sandwich. 95
Choice of: Lamb, Croque
Monsieur, Egg Salad
with baked onion soup 17.
95

garlic, jus
chicken, smoked bacon, Parisian
potatoes, 18.9
Tagine de Légumes 5
Moroccan-spiced vegetable &
chickpea stew with toasted
almonds, served with cous cous