



PETIT LOUIS BISTRO



PRIX FIXE



\$29 PER PERSON

SALADE D'ASPERGES CHAUDES

Warm Local Asparagus, Bayonne Ham, Hollandaise Sauce...\$10

THON GRILLÉ

Grilled Tuna, Pommes Pailles , Niçoise Olive Tapenade,
Basil Aioli....\$27

GATEAU AUX FRAISES

Hazelnut Dacquoise, Strawberry Ganache, Chocolate Mousse,
Strawberry Compote...\$9



SUGGESTED WINE PAIRING

ROSÉ



All bottles of wine from this region will be half price
with the order of one full menu.

(No substitutions available for this menu)





hors d'oeuvres

PÂTÉ MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette.....	13
SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup.....	11
SALADE VERTE Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	10
MOULES aux FINES HERBES Mussels, Roasted Tomato, Garlic, Fines Herbes Butter.....	13
BRIOCHE aux MORILLES Morel Mushrooms, Brioche, Quail Egg, Veal Stock Reduction, Garlic, Herbs.....	15
AUBERCINES CROQUANTES Eggplant Napoléon, Niçoise Olive Tapenade, Tomato, Chèvre, Pistou.....	10
BEIGNETS d'ASPERGES Crispy Local Asparagus, Lemon Aioli.....	11
FRISÉE aux LARDONS Frisée, Poached Egg, Lardons, Roquefort.....	14
TERRINE à la mode LANDAISE Foie Gras Terrine, Grilled Baguette.....	21
GRAVLAX House Cured Salmon, Lemon, Capers, Chives, Crème Fraîche, Grilled Baguette.....	13
SALADE d'ASPERGES Local Asparagus, Cucumber, Dill, Shallot, Upland Cress, Mustard Vinaigrette.....	11
RIS de VEAU Veal Sweetbreads, Local Asparagus, Bayonne Ham, Lemon Brown Butter.....	15
SALADE de ROQUEFORT Romaine, Roquefort, Pickled Fennel, Toasted Almonds, Fines Herbes Vinaigrette.....	11
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	12

principaux

POULET à L'ESTRAGON (serves two) Whole Roasted Chicken, Pommes Frites.....	56
SAUMON GRILLÉ Scottish Salmon, Artichoke, Baby Carrots, Fava Beans, English Peas, Chive Beurre Blanc.....	27
SAINT-JACQUES RÔTIES Scallops, Crumbled Egg, Lardons, Fava Beans, Fingerling Potato, Saffron Oil.....	28
LONGE d'AGNEAU GRILLÉE Lamb Tenderloin, Zucchini, Pommes Pailles, Curry Mayonnaise, Lamb Reduction....	27
POULET GRILLÉ Chicken Breast, Pommes Purées, Brussels Sprouts, Royal Trumpet Mushrooms, Sage Jus.....	24
CREVETTES GRILLÉES Grilled Shrimp, Merguez, Zucchini, Grilled Red Onion, Saffron Beurre Blanc.....	26
MAGRET de CANARD Duck Breast, Morels, Pommes Purées, English Peas, Whole Grain Mustard Reduction..	27
TRUITE AMANDINE Rainbow Trout, Almond Brown Butter, Rice Pilaf.....	23
ESPADON GRILLÉ Swordfish, Olive Oil Crushed Potatoes, Grilled Scallions, Lemon Caper Vinaigrette.....	27
STEAK FRITES New York Strip, Beurre Maître d'Hôtel, Pommes Frites.....	30
SALADE de SAUMON Salmon, Baby Kale, Radishes, Apples, Beets, Crouton, Parmesan Vinaigrette.....	18
BAVETTE de VEAU GRILLÉE Veal Flank Steak, Local Asparagus, Crispy Onion, Persillade.....	26
CONFIT de CANARD Duck Confit, Lyonnaise Potatoes, Reduction Sauce.....	27
CROQUE-MONSIEUR Brioche, Madrange Ham, Gruyère, Pommes Frites.....	16
OMELETTE du JOUR Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	Market Price
QUICHE LORRAINE Bacon, Gruyère, Mesclun Greens.....	14

suppléments

Riz Pilaf...4 / Champignons...5 / Epinards...6
 Pommes Frites... 6 / Haricots Verts... 6/ Asperges...6

OOH LA LA! SUNDAY BRUNCH

We invite you to join us on Sundays
 for Brunch 10:30 am to 2:00 pm
 see the Maître d'Hôtel to reserve your table

RESTAURATEURS: Tony Foreman and Cindy Wolf
CHEF de CUISINE: Christopher Scanga

A Gratuity of 19% is suggested to parties larger than 7.
 For Substitutions & Custom Preparations please add \$1 per dish.
 We fry in 100% peanut oil.