

PETIT LOUIS BISTRO

PRIX FIXE

\$29 PER PERSON

BISQUE DE TOMATE

Tomato Bisque, Creme Fraiche, Basil...\$9

NOIX DE SAINT-JACQUES POËLÉE

Seared Scallops, Local Heirloom Tomatoes, Baby Greens,
Lardon, Crispy Shallots, Dijon Vinaigrette..\$27

TARTE AUX FRAISES

White Chocolate Strawberry Tart, Caramel Tuile
Strawberry Sauce...\$9

SUGGESTED WINE PAIRING

ALL 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

VICHYSOISE Chilled Potato & Leek Soup.....	10
PÂTÉ MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette.....	12
SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup.....	12
SALADE VERTE Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	10
MOULES aux FINES HERBES Mussels, Roasted Tomato, Garlic, Fines Herbes Butter.....	14
AUBERGINES CROQUANTES Eggplant Napoléon, Niçoise Olive Tapenade, Tomato, Chèvre, Pistou.....	10
BEIGNETS de CREVETTES Shrimp & Zucchini Beignets, Saffron Aioli.....	14
FRISÉE aux LARDONS Frisée, Poached Egg, Lardons, Dijon Vinaigrette.....	14
GRAVLAX House Cured Salmon, Lemon, Capers, Chives, Crème Fraîche, Grilled Baguette.....	14
TERRINE à la mode LANDAISE Foie Gras Terrine, Grilled Baguette.....	21
SALADE de CONCOMBRE Cucumber Salad, Red Onion, Upland Cress, Dill Crème Fraiche.....	12
GNOCCHI à la PARIESIENNE Parisian Gnocchi, English Peas, Crispy Carrots, Brown Butter, Lemon, Lavender....	14
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	12
SALADE de ROMAINE GRILLÉ Grilled Romaine Salad, Peaches, Pickled Fennel, Almonds, Herb Vinaigrette.....	12

principaux

POULET à L'ESTRAGON (serves two) Whole Roasted Chicken, Pommes Frites.....	56
SAUMON GRILLÉ Scottish Salmon, Piperade, English Peas, Bayonne Ham.....	28
LONGE d'AGNEAU GRILLÉE Lamb Tenderloin, Zucchini, Pommes Pailles, Curry Mayonnaise, Lamb Reduction....	28
AILE DE RAIE Pan Roasted Skate Wing, Spinach, Royal Trumpet Mushrooms, English Peas, Brown Butter.....	26
POULET GRILLÉ Chicken Breast, Summer Vegetable Tian, Chèvre, Niçoise Olive Tapenade, Tomato Cream...	24
SALADE NIÇOISE Grilled Tuna, Olives, Egg, Tomato, Mesclun Greens, Fingerlings, Red Wine Vinaigrette.....	28
CREVETTES GRILLÉES Grilled Shrimp, Merguez, Zucchini, Grilled Red Onion, Saffron Beurre Blanc.....	26
MAGRET de CANARD Duck Breast, Pommes Fondantes, Spinach, Peaches, Whole Grain Mustard Reduction..	27
TRUITE AMANDINE Rainbow Trout, Almond Brown Butter, Rice Pilaf.....	24
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
CONFIT de CANARD Duck Confit, Red Potatoes, Lavender Honey, Frisée, Haricot Verts, Dijon Vinaigrette....	27
CROQUE-MONSIEUR Brioche, Madrange Ham, Gruyère, Pommes Frites.....	16
OMELETTE du JOUR Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	15
QUICHE LORRAINE Bacon, Gruyère, Mesclun Greens.....	15

suppléments

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