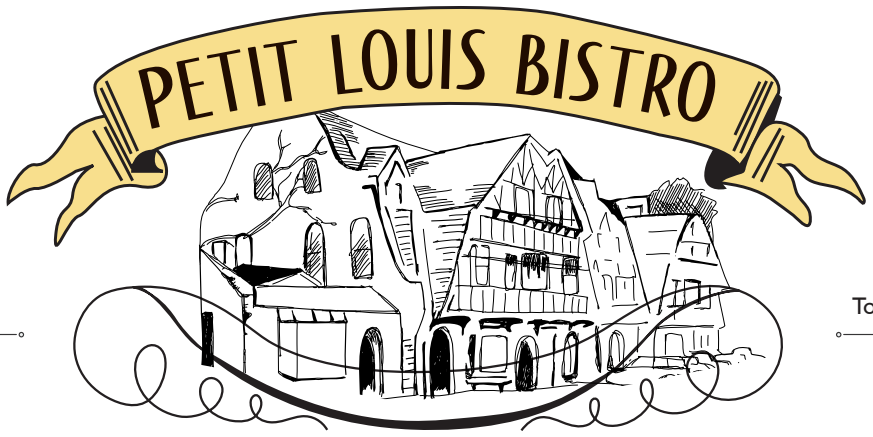
PETIT LOUIS BISTRO



CHEF DE CUISINE:
Antonio Burrell

RESTAURATEURS:
Tony Foreman & Cindy Wolf

PETIT DÉJEUNER

hors-d'œuvre

ASSORTIMENT de VIENNOISERIES **8/12**
CHARCUTERIE du JOUR ..... **Market Price**
SOUPE du JOUR **8**
SOUPE à l'OIGNON GRATINÉE Louis' Famous Onion Soup **11**
SALADE de BETERAVES Roasted Baby Beets, Baby Red Sorrel, Chèvre, Citrus, Hazelnuts **12**
AUBERGINES CROQUANTES Crispy Eggplant Napoléon, Tomato, Chèvre, Pistou **9**
PARFAIT de FOIE GRAS Foie Gras, Strawberry, Pickled Rhubarb, Quinoa Crumble **18**
BEIGNETS de CREVETTES Crispy Shrimp, Zucchini, Onion, Saffron Aioli **13**
MOULES au SAFRAN Sautéed Mussels, Saffron, Fennel, Ricard **13**
FRISÉE aux LARDONS Warm Frisée, Lardons, Sherry Vinaigrette, Poached Egg **11**
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic **12**
SALADE VERTE Mesclun Greens, Reggiano, Red Wine Vinaigrette **9**
GRAVLAX House-Cured Salmon, Capers, Crème Fraîche, Shallots **12**
SALADE de ROQUETTE Farm Arugula, Fourme d'Ambert, Strawberries, Honey Mustard **11**

principaux

OMELETTE du JOUR ..... **Market Price**
PAIN PERDU Brioche French Toast, Braised Apples, Honey Crème Fraîche **10**
ŒUFS en MEURETTE Burgundian Poached Eggs, Lardons, Mushroom, Onion, Brioche **13**
CRÊPE à la BASQUAISE Crêpe, Spanish Chorizo, Roasted Peppers, Basil, Tomato Coulis **16**
QUICHE LORRAINE Lardons, Comté, Salade Verte **12**
QUICHE du MARCHÉ Market Vegetables, Chèvre, Salad Verte **12**
CROQUE-MONSIEUR Brioche, Madrange Ham, Comté, Pommes Frites (add Egg **2.00**) **15**
SALADE de SAUMON Grilled Salmon, Spinach, Roasted Tomato, Egg, Dill Vinaigrette **16**
CONFIT de POULET Chicken Confit, Forest Mushroom, Roasted Carrot, Red Wine Reduction **16**
POULET à l'ESTRAGON Whole Roasted Chicken, Pomme du Jour(serves two) **54**
BROCHETTE de CREVETTES Grilled Shrimp, Ratatouille, Tomato Coulis, Garlic Beurre Blanc **25**
CONFIT de CANARD Duck Leg Confit, Green Puy Lentils, Parsnips, Baby Carrots, Mustard Jus **30**
TRUITE à l'ARDENNAISE Rainbow Trout, Lemon Caper Butter, Haricots Verts, Crispy Ham **22**
COUSCOUS au SAFRAN Saffron Couscous, Grilled Squash, Tomato, Lemon, Eggplant, Rouille **16**
MAGRET de CANARD Duck Breast, Grilled Radicchio, Blueberry Compote, Parsnip Purée, Duck Jus **29**
POULET PAILLARD Roasted Chicken, Fava Beans, Asparagus, Pearl Onions, Mushroom Cream **24**
STEAK FRITES Grilled Sirloin, Sauce Bavaroise, Pommes Frites (add Egg **2.00**) **29**

suppléments

Pommes Croquettes...6 / Champignons des Bois...14

VISITEZ LE COMPTOIR

PÂTISSERIES, VIENNOISERIES, LIGHT FARE & SERIOUS COFFEE PROGRAM
Le Comptoir opens daily at 9 AM

A Gratuity of 19% is suggested to parties larger than 7.
We fry in 100% peanut oil.