



PETIT LOUIS BISTRO

PRIX FIXE

\$29 PER PERSON

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VELOUTÉ DE CAROTTES

Carrot Soup, Crème Fraiche, Saffron Oil...\$9

CREVETTES GRILLÉES

Grilled Shrimp, Sweet Potato Purée, Roasted Cauliflower,  
Grilled Scallions, Marcona Almonds, Lemon Vinaigrette...\$28

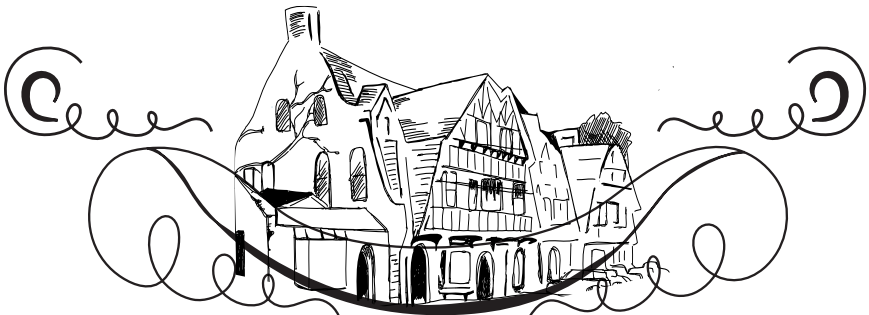
PARFAIT GLACÉ

White Peach Parfait, Shortbread Crumble, Peach Compote,  
Tarragon Crème Anglaise.....\$9

—> **SUGGESTED WINE PAIRING** <—  
**CÔTES DU RHÔNE BLANC**

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.....	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
RIS de VEAU Veal Sweetbreads, Puff Pastry, Mushroom Duxelles, Cognac Cream.....	15
GNOCCHI à la PARIISIENNE Parisian Gnocchi, Crispy Carrots, Chanterelle Mushrooms, Sage Brown Butter.....	14
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	12
SALADE de ROMAINE Romaine Salad, Belgian Endive, Apples, Pecans, Fourme d'Ambert, Cider Vinaigrette.....	12

## principaux

POULET à L'ESTRAGON (serves two) Whole Roasted Chicken, Pommes Frites.....	56
SAUMON GRILLÉ Scottish Salmon, Pommes Purée, Spinach, Beurre Rouge.....	28
ONGLET GRILLÉ Grilled Hanger Steak, Red Potatoes, Onion Beignets, Aioli, Persillade.....	28
AILE DE RAIE Pan Roasted Skate, Spinach, Brioche Crouton, Lime Supremes, Capers, Brown Butter.....	26
POULET GRILLÉ Chicken Breast, Spaetzle, Braised Red Cabbage, Whole Grain Mustard Beurre Blanc.....	24
THON GRILLÉ Grilled Tuna, Fingerling Potato, Grilled Scallion, Niçoise Olive Aioli.....	28
MAGRET de CANARD Duck Breast, Squash, Cipollini Onion, Brussels Sprouts, Black Garlic Vinaigrette.....	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, Haricots 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.