



PETIT LOUIS BISTRO



PRIX FIXE

\$29 PER PERSON

BISQUE AUX FRUITS DE MER

Shellfish Bisque. Chives. Crème Fraiche...\$12

NOIX DE SAINT-JACQUES RÔTIES

Roasted Scallops. Pomme Purée. Baby Carrots. Broccoli.
Tarragon Beurre Blanc...\$28

GATEAU AU FROMAGE ET D'ÉRABLE

Maple Cheesecake. Chantilly Cream. Cranberry Compote
Candied Pecans...\$9



SUGGESTED WINE PAIRING

BORDEAUX BLANC

All bottles of wine in this style 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
SALADE de LENTILLES Puy Lentils, Duck Confit, Frisée, Aged Sherry Vinaigrette.....	13
RIS de VEAU Veal Sweetbreads, Puff Pastry, Mushroom Duxelles, Cognac Cream.....	15
GNOCCHI à la PARISIENNE 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, Squash Purée, Black Trumpet Mushrooms, Brussels Sprouts, Sage Jus.....	24
BLANQUETTE de VEAU Braised Veal, Carrots, Button Mushrooms, Cipollini Onion, Cream Sauce.....	26
VIVANEAU RÔTI Pan Roasted Red Snapper, Spinach, Puy Lentil Cream.....	28
MAGRET de CANARD Duck Breast, Puff Pastry, Mushroom Duxelles, Picholine Olive, Red Wine 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, Lyonnaise Potatoes, House Reduction.....	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.