



PETIT LOUIS BISTRO



PRIX FIXE



\$29 PER PERSON

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BISQUE DE MOULE

Mussel Bisque...\$9

SAUMON POCHÉ

Poached Salmon, Fingerling Potato, Local Asparagus.

Sauce Girondine...\$28

BRIOCHE À LA CRÈME

Brioche, Cream, Strawberry Red Wine Sauce.

Strawberry Ice Cream...\$9



SUGGESTED WINE PAIRING

CHAMPAGNE



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
CALAMARS FRITS Crispy Calamari, Basil Aioli.....	14
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 CONCOMBRES Cucumber Salad, Red Onion, Radishes, Capers, Upland Cress, Dill Crème Fraîche.....	12
BRIOCHE aux MORILLES Toasted Brioche, Morel Mushrooms, Poached Egg, Veal Reduction.....	15
SALADE DE BETTEREAVES Beets, Apples, Local Fresh Sheep's Cheese, Basil, Frisée, Lemon Vinaigrette.....	12
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	13
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 Purées, Spinach, Sorrel Cream Sauce.....	28
GIGOT D'AGNEAU Grilled Lamb Steak, Baby Carrots, Fingerling Potatoes, Wild Ramp Butter.....	28
NOIX DE SAINT JACQUES Pan Roasted Scallops, English Peas, Morels, Crispy Shallots, Beurre Blanc.....	28
POULET GRILLÉ Chicken Breast, Pommes Purées, Haricots Verts, Morel Cream Sauce.....	24
BAR RÔTIE Rockfish, Fingerling Potatoes & Wild Ramp Purées, Frisée, Lardon, Fiddlehead Ferns, Persillade.....	28
DAURADE GRILLÉE Grilled Daurade, Spinach, Beets, Golden Raisins, Lemon Caper Vinaigrette.....	28
MAGRET de CANARD Duck Breast, Spinach, Beets, Baby Carrots, Huckleberry Compote.....	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.