



PETIT LOUIS

BISTRO

POINT

DÉJEUNER (LUNCH)

hors d'œuvre

CHOICE OF

SOUP du JOUR

Soup of the Day

SALADE VERTE

Mesclun Greens, Reggiano, Red Wine Vinaigrette

principaux

CHOICE OF

SALADE de SAUMON

Salmon, Spinach, Roasted Shallot, Dill Vinaigrette

CONFIT de POULET

Chicken Confit, *Chef's Seasonal Preparation*

CROQUES MONSIEUR

Comté Cheese, Madrange Ham, Brioche, Pommes Frites

QUICHE aux LÉGUMES

Seasonal Vegetable, Chèvre, Salad Verte

cheese (optional)

SELECTION OF ARTISANAL CHEESES

\$5/person Supplement

dessert

CHOICE OF

MOUSSE au CHOCOLAT

Chocolate Mousse, Espresso, Grand Marnier

FRUIT de SAISON

Seasonal Fruit

CRÈME BRÛLÉE

Seasonal Preparation

Served with freshly ground & brewed coffee & decaf

The *Point* menu is priced at \$29 (++) per guest for food & coffee service

6% MD tax, 9% beverage tax, 20% service gratuity, espresso drinks & alcoholic beverages are in addition

Groups of 20-40 are limited to 3 options for main course.

Groups of 40-60 are limited to 2 options for main course and dessert.

Menus are seasonal and subject to change