



PETIT LOUIS BISTRO



PRIX FIXE

\$29 PER PERSON

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VELOUTÉ DE CHOU-FLEUR

Cauliflower Soup, Chives, Olive Oil...\$10

BAVETTE GRILLÉE

Grilled Bavette Steak, Red Potatoes, Onion Beignets, Persillade...\$28

ÉCLAIR AU CHOCOLAT

Chocolate Eclair, Vanilla Crème Pâtissière, Hazelnut Crumble...\$9

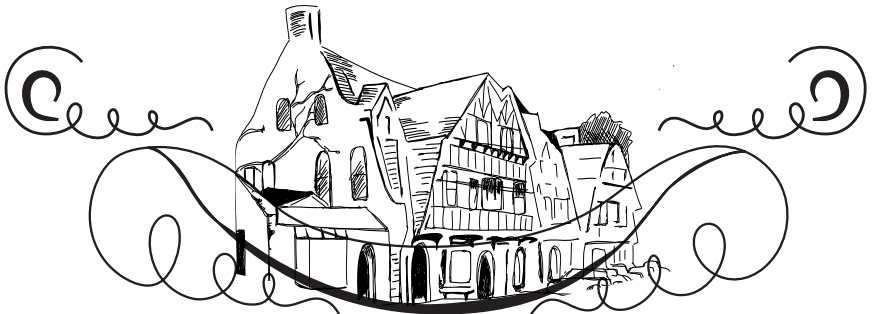


SUGGESTED WINE PAIRING

**BOURGOGNE ROUGE**

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

SALADE de LENTILLES Warm Lentils Salad, Duck Confit, Frisée, Sherry Vinaigrette.....	14
PÂTÉ MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette.....	13
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 & Butternut Squash 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
RIS de VEAU GRILLÉS Grilled Veal Sweetbreads, Roasted Cauliflower, Bayonne Ham, Smoked Paprika Aioli.....	14
SALADE de BETTERAVES Beets, Honeycrisp Apples, Chèvre, Frisée, Dijon Vinaigrette.....	12
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	13

## principaux

POULET à L'ESTRAGON (serves two) Whole Roasted Chicken, Pommes Frites.....	56
BAVETTE de VEAU GRILLÉ Veal Flank Steak, Mushrooms, Haricots Verts, Black Truffle Butter, Veal Reduction Sauce...	28
POULET GRILLÉ Chicken Breast, Brussels Sprouts, Aligot Potatoes, Whole Grain Mustard Reduction Sauce.....	26
AILE de RAIE RÔTIE Pan Roasted Skate, Spinach, Brioche Crouton, Lime, Capers Brown Butter.....	26
CONFIT de CANARD Duck Confit, Pommes Lyonnaise, Reduction Sauce.....	27
SAUMON GRILLÉ Scottish Salmon, Pomme Purée, Spinach, Beurre Rouge.....	28
GIGOT D'AGNEAU Grilled Lamb Steak, Pommes Frites, Red Wine Shallot Butter.....	28
THON POËLÉ Pan Seared Tuna, Roasted Red Potatoes, Haricots Verts, Niçoise Olive Aioli.....	28
MAGRET de CANARD Duck Breast, Red Wine Braised Lentils, Spinach, Seared Foie Gras.....	29
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, Beets, Honeycrisp Apples, Parmesan Vinaigrette.....	18
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 / Pommes Purées...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.