



PETIT LOUIS BISTRO

PRIX FIXE

\$29 PER PERSON

POTAGE CRÉCY

Carrot Soup, Crème Fraiche, Chives...\$10

SURLONGE D'AGNEAU GRILLÉE

Grilled Lamb Sirloin, English Peas, Grilled Ramp Purée,
Blonde Morels...\$28

MOUSSE AU CHOCOLAT BLANC

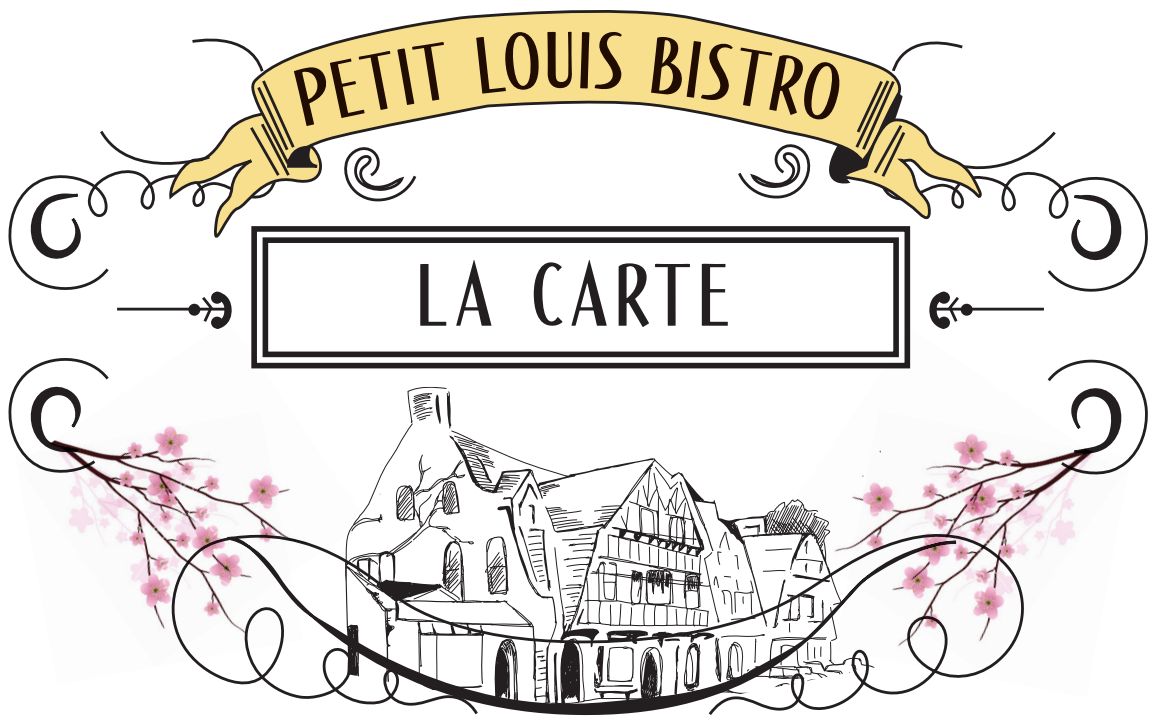
White Chocolate Mousse, Citrus Tuile, Roasted Orange Segments...\$9

—→ **SUGGESTED WINE PAIRING** ←—
CHATEAUNEUF-DU-PAPE

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

BRANDE de MORUE FRITES Salt Cod Beignets, Rémoulade.....	13
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
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
POULET GRILLÉ Chicken Breast, Royal Trumpet Mushrooms, Pommes Persillade, Chicken Reduction Sauce.....	26
AILE de RAIE RÔTIE Pan Roasted Skate, Spinach, Brioche Crouton, Lime, Caper Brown Butter.....	26
ONGLET GRILLÉ Hangar Steak, Baby Carrots, Cipollini Onions, Charred Ramp Butter.....	28
CONFIT de CANARD Duck Confit, Pommes Lyonnaise, Reduction Sauce.....	27
SAUMON GRILLÉ Scottish Salmon, Pomme Purée, English Peas, Sorrel Cream.....	28
GIGOT D'AGNEAU Grilled Lamb Steak, Pommes Frites, Red Wine Shallot Butter.....	28
NOIX DE SAINT-JACQUES POÊLÉES Scallops, Seared Foie Gras, Carrots, Sauternes Sauce.....	30
MAGRET de CANARD Duck Breast, Broccolini, Beets, Cipollini Onions, Sauce Bigarade.....	28
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.