



PETIT LOUIS BISTRO

PRIX FIXE

\$29 PER PERSON

SALADE DE CHOU FRIÉ

Kale Salad, Pickled Onion, Carrots, Radishes, Golden Raisins,
Herb Croutons, Red Wine Vinaigrette...\$12

TAGLIATELLES AUX CÉPES

Fresh Tagliatelle, Cèpes, Crème Fraiche, Pistou, Reggiano...\$20

TARTE À LA MANGUE

Mango & Cherry Tart, Coconut Whipped Cream, Chocolate Lime Sauce...\$9

—→ **SUGGESTED WINE PAIRING** ←—
CÔTES DU RHÔNE 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

TARTARE de SAUMON Raw Salmon ,Avocado, Pickled Cucumber, Crème Fraîche, Pommes Gauffrettes.....	14
SALADE de LENTILLES Puy Lentils, Duck Confit, Frisée, Aged 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 Butternut Squash & Shrimp 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 de FOIE GRAS 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, Clementine, Pistachio, Chèvre, Frisée, Saffron Citronette.....	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
NOIX de ST. JACQUES RÔTIES Scallops, Butter Poached Lobster, Pommes Purée, Lobster Cream Sauce.....	30
CONFIT de CANARD Duck Confit, Swiss Chard, Red Wine Braised Lentils.....	27
SAUMON GRILLÉ Scottish Salmon, Pommes Purée, Spinach, Moutarde Violette Sauce.....	28
GIGOT D'AGNEAU Grilled Lamb Steak, Pommes Frites, Red Wine Shallot Butter.....	28
MAGRET de CANARD Duck Breast, Hazelnuts, Cipollini, Baby Carrots, Honey Rosemary Reduction Sauce.....	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, Cucumber, Red Onion, Radishes, Capers, Upland Cress, Dill Crème Fraîche.....	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
ASSIETTE de LEGUMES Grilled Cauliflower, Lentils, Carrots, Cipollini, Swiss Chard, Beurre Maître d'Hôtel.....	20

suppléments

Riz Pilaf...6 / Champignons...6 / Epinards...6
 Pommes Frites...6 / Haricots Verts...6/ Pommes Purée...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.