

STEAK FRITES

• LE BISTRO •

Restaurant Week Dinner Menu

Please choose a starter, an entree and a dessert **60**

Starters

PÂTÉ DE CAMPAGNE
country style pâté of duck & pork, cassis mustard

ONION SOUP GRATINEE

ESCARGOTS DE BOURGOGNE
burgundy snails, parsley-garlic butter, croûtons

ENDIVE SALAD
winter citrus, roquefort, roasted hazelnut vinaigrette

Plats Principaux

STEAK FRITES
petite filet mignon au poivre, pomme frites

BEEF CHEEKS BOURGUIGNON
red wine sauce, bacon lardons, pearl onions, pommes purée

STEAK FRITES POR DEUX +20pp SUPP.
32 oz. Cote de Boeuf, pommes frites, maître d'hôtel butter,

ORGANIC SALMON BEARNAISE
roasted brussels sprouts & bacon lardons

TARTE AUX CHAMPIGNONS
crispy vegan pastry, petite mushroom mix, vegan cheese, truffle oil

DESSERTS

CHOCOLAT GANACHE TARTE
with Chantilly Cream

CRÈME BRÛLÉE
vanilla bean and fresh raspberry

Cocktails

LAVENDER 75 17
lavender infused citadelle gin
st-germain, lemon, sparkling wine

ROARING TWENTIES MARG 18
tequila, mathilde orange xo, cynar, lime,
grape syrup, espelette-lime salt

KIR ROYAL 17
cassis liqueur, sparkling wine

PARISIAN NIGHTS 18
gin, green chartreuse
st-germain, rosemary

MOULIN ROUGE 18
vodka, grand marnier, cranberry
blackcurrant, lime

Wines

WHITE
Domaine Olivier frere
Muscadet, Loire 2023 **55**

RED
Vignerons d'Estézargues,
Côtes du Rhône Villages 2021 **55**

Boissons

BOTTLED WATER 10
SODAS 6
FRESH JUICES 6
FRESH LEMONADE 6
ICED TEA 5
ICED COFFEE 5
AMERICANO 5

SÉLECTION OF HOT TEAS 5
ESPRESSO 6
CAPPUCCINO 7
LATTE 8
CAFÉ AU LAIT 8
MOCHA 8
CAFÉ VIETNAMESE 7

A gratuity of 20% will be added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

STEAK FRITES

• LE BISTRO •

Restaurant Week Lunch Menu

Please choose a starter, an entree and dessert **30**

Starters

PÂTÉ DE CAMPAGNE
country style pâté of duck & pork, cassis mustard

ONION SOUP GRATINÉE

SALADE VERTE
butter lettuce, haricots verts
radishes, red wine vinaigrette

Plats Principaux

STEAK FRITES +18
petite filet mignon au poivre, pommes frites

PRIME RIB FRENCH DIP +12
slow roasted prime rib au jus, garlic baguette,
gruyère, horseradish crème fraîche

GRATIN DE GNOCCHI À LA PARISIENNE
mushroom fricassée, roasted garlic, mornay

SMOKED SALMON, BEURRE NOISETTE CRÊPES
cucumber, fennel & red onion salade, crème fraîche

BURGER FRANÇAIS
dry aged blend, gruyère, dijonnaise, onion, brioche

Cocktails

LAVENDER 75 17
lavender infused citadelle gin
st-germain, lemon, sparkling wine

ROARING TWENTIES MARG 18
tequila, mathilde orange xo, cynar, lime
concord grape syrup, espelette-lime salt

KIR ROYAL 17
cassis liqueur, sparkling wine

PARISIAN NIGHTS 18
gin, green chartreuse
st-germain, rosemary

MOULIN ROUGE 18
vodka, grand marnier, cranberry

Wines

WHITE
Domaine Olivier frere
Muscadet, Loire 2023 **55**

RED
Vignerons d'Estézargues
Côtes du Rhône Villages 2021 **55**

Desserts

CHOCOLAT GANACHE TARTE

CRÈME BRÛLÉE

BOISSONS

BOTTLED WATER 10
SODAS 6
FRESH JUICES 6
FRESH LEMONADE 6
ICED TEA 5
ICED COFFEE 5
COFFEE 5

SÉLECTION OF HOT TEAS 5
ESPRESSO 6
CAPPUCCINO 7
LATTE 8
CAFÉ AU LAIT 8
MOCHA 8
CAFÉ VIETNAMESE 7

A gratuity of 20% will be added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness