

LE DÉJEUNER ~ OF THE ~ JOUR AT ~ Quality Bistro

LES COCKTAILS 18



HANDCRAFTED

Provence & Tonic

Lavender Tito's, Mediterranean Tonic

Old Fashioned Au Poivre

Courvoisier, Peppercorn Peychaud's

Whiskey À L'Orange

Smoked Duckfat Russell's Reserve Bourbon,
Orange Seville Bitters

French Bird

Zacapa Rum, Suze,
Pineapple, Angostura

ON DRAFT

Bistro Spritz

Grey Goose, St-Germain
Grapefruit, Prosecco

Le Spicy

Ancho Verde, Sapphire Gin
Cucumber, Lime, Tarragon

Lillet Cup

Lillet, Aviation Gin, Strawberry, Mint

El Diablo

Don Julio Tequila, Ginger, Cassis Ice

POUR LA TABLE

East & West Oysters

Blue Point, NY ~ Shigoku, WA

4/pc

Smoked Salmon Lyonnaise

Friseé, Poached Egg, Mustard Vinaigrette

21

Tiger Prawn Cocktail

House Sauces

24

Our French Onion Soup

Braised Short Rib, Duck Fat Croutons

18

Caesar Salad

Little Gems, Arugula, Chili Breadcrumbs

16

Charred Steak Tartare

Cornichons, BBQ Garni

18

Detroit Tarte Flambée

Lardons, Grilled Onions, Herbes de Provence

16

Crab Cake

Charred Lemon Aioli, Pickled Peppers

26

ENTRÉES

Chicken Paillard

Fresh Herb Yoghurt

28

Grilled Branzino

Brûléed Lemon

41

Steak Frites

Signature Dijon Steak Sauce

48

Lobster Frites

Old Bay Beurre Blanc

52

Filet Mignon Au Poivre

Cognac Peppercorn Sauce

53

French Onion Burger

Caramelized Onions, Comté, Gruyère

25

LES GRANDES SALADES

Spicy Caesar Poulet

24

Spiced Tuna Niçoise

33

Steak & Artichoke Salad

Wild Arugula, Roquefort

31

Whole Maine Lobster Salad

Hearts of Palm, Avocado-Tarragon Dressing

39

LE SPÉCIAUX

Moroccan Fried Chicken

34pp

Pour Deux Personnes

ROSÉ

19/76

Pre Memorial Day
Pierre-Yves Colin-Morey
Rosé Pinot Noir

SIDES

14

Corn Crème Brûlée
Bistro Frites
Haricots Verts
Charred Brussels

PASTIS

12

Our Dry-Infused
House Pastis