

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	4/pc	Smoked Salmon Lyonnaise	18
Blue Point, NY ~ Shigoku, WA		Frisee, Poached Egg, Mustard Vinaigrette	
Tiger Prawn Cocktail	26	Our French Onion Soup	18
House Sauces		Sourdough Croutons, Trois Fromages	
Caesar Salad	19	Steak Tartare Rossini	24
Little Gems, Arugula, Chili Breadcrumbs		Foie Gras, Burgundy Truffles	
Detroit Tarte Flambée	16	Crab Cake	26
Lardons, Grilled Onions, Herbes de Provence		Charred Lemon Aioli, Pickled Peppers	
Green Garlic Escargot	19/29	Rouge & Bleu	19
Six or twelve		Red Beets, Shaved Cabbage, Candied Pecans	

ENTRÉES

Chicken Paillard	28	Grilled Branzino	45
Fresh Herb Yoghurt		Brûlée Lemon	
Steak Frites	49	Lobster Frites	52
Signature Dijon Steak Sauce		Old Bay Beurre Blanc	
Filet Mignon Au Poivre	55	French Onion Burger	25
Cognac Peppercorn Sauce		Caramelized Onions, Comté, Gruyère	
Big Glory Bay King Salmon	46		
Truffled Leeks, Sauce Perrier-Jouët			

LES GRANDES SALADES

Spicy Caesar Poulet	28	Spiced Tuna Niçoise	33
Steak Salad	42	Whole Maine Lobster Salad	39
Arugula, Comté Cheese		Hearts of Palm, Avocado, Tarragon Dressing	

LES SPÉCIAUX

Moroccan Fried Chicken

39pp

Pour Deux Personnes

ROSÉ

125

Domaines Ott
"Château de Selle"
Côtes de Provence
2020

SIDES

14

Corn Crème Brûlée
Bistro Frites
Haricots Verts
Charred Brussels

PASTIS

12

Our Dry-Infused
House Pastis

SPARKLING

Crémant d'Alsace

Joseph Cattin
Alsace, FR

Champagne

Perrier-Jouët
Champagne, FR

WHITES

Viognier Blend

Perrin & Fils "Réserve"
Côtes-du-Rhône Blanc, FR 2018

Riesling

Pierre Sparr,
Alsace, FR 2018

Pinot Gris

Eyrie Vineyards
Dundee Hills, OR 2017

Chardonnay

Routstock "Route 121"
Carmos, CA 2019

Sauvignon Blanc

Paul Buisse, Touraine
Loire Valley, FR 2020

ROSÉ

13 Grenache Rosé Blend

Anne-Brigitte
Languedoc, FR 2018

28 REDS

Grenache

Bonny Doon Vineyard "Clos de Gilroy"
Monterey, CA 2018

14 Gamay

Domaine de la Prébende
Beaujolais, FR 2018

16 Cabernet Blend

Quality Wine, Médoc,
Bordeaux, FR 2018

17 Zinfandel

Ridge "Three Valleys"
Sonoma, CA 2018

19 Pinot Noir

Faiveley Bourgogne
Burgundy, FR 2017

20 Cabernet Sauvignon

Robert Craig "Mountain Cuvée"
Howell Mountain, CA 2018

DESSERT

DU JOUR

Cinnamon Toast Brioche

Espresso Sabayon

12

Mousse au Chocolat

Malted Milk Chantilly, Shaved Chocolate

11

Île Flottante

Crème Anglaise, Praline Roses

18

Lemon Sorbet

8

◦ SIGNATURES DE MAISON ◦

Amer Américain

Our French-style Amaro with Bitter Orange Peel

12

Le Shandy

Top it with Kronenbourg Lager to make it a Le Shandy +4

FRENCHY LIQUORS

Salers

Bigallet China China

Chartreuse, Yellow & Green

Suze

Lillet

Masion Prunier Pineau des Carentes Blanc

Duplais Absinthe Verte

Giffard Abricot

Massenez Poire Williams

Huard Calvados

