CABISTRO

LE PETIT FRANÇAIS

« Les rires éclatent mieux lorsque la nourriture est bonne »

SPECIALS

MARDI

Hachis **Parmentier** \$24.99

MERCREDI

Poulet Basquaise \$24.99

<u>JEUDI</u>

Bourguignon \$24.99

VENDREDI

Paëlla

\$24.99

Hours:

Tuesday - Thursday: 10:00 a.m. – 10:00 p.m. Friday - Saturday:

10:00 a.m. – 11:00 p.m.

Sunday Brunch: 10:00 A.m. - 2:00 p.m.



Connect with us! lucabistro.com



513-621-5822



The inspiration for Luca Bistro comes from the chef's life in Vaucluse, the 84th department located in the heart of Provence. One of the most desirable and naturally beautiful areas in the country, Provence is known for year-round sunshine and the north-blowing mistral winds that have shaped the architecture and culture of cities like Avignon in

the region.



SOUP

Tomato Gazpacho \$5.99 Soup au Pistou \$6.99

STARTERS

Charcuterie Board

assortment of cheeses and cured meats



Tarte Tomatoes Provençale \$8.99

Tomato and gruyère flatbread

Mixed Green Salad.... \$7.99 Goat cheese, walnuts, grapes, honey balsamic vinaigrette

Pissaladière Flatbread_ \$9.99

Basil Boursin Crostini \$9.99

Basil, boursin cheese spread

\$6.99 Maraichère Salad....

Tomato, cucumber, carrots, cheese, Dijon vinaigrette

Onion compote, black olives, anchovies

LA CIGALE



La cigale – the cicada – is symbolic of summers in Provence. Residents hear the sound of cicadas from May to October yet rarely see the insects. Locals use cicada imagery on their textiles and visitors can find cicada décor in all the shops.

SALADS

Avocado Shrimp Salad.... \$17.99

Grilled Shrimp, avocado, tomatoes, croutons, Dijon vinaigrette

Niçoise Salad....

Pan seared yellowfin Tuna, tomato, green beans, olives, hard boiled eggs, potatoes, Dijon vinaigrette

Roasted Goat Cheese Salad... \$15.99

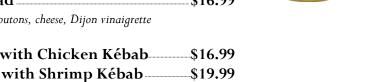
Goat cheese, grapes, bacon, honey vinaigrette

Grilled Chicken Salad \$16.99

Chicken, tomato, cucumber, croutons, cheese, Dijon vinaigrette

Taboulé Provençal with Chicken Kébab

Couscous vegetable salad with fresh mint



« L'ésprit est le sel de la convérsation, non sa nourriture .

UCA BISTRO LE PETIT FRANÇAIS MT. ADAMS

« La gastronomie est l'art d'utiliser la nourriture pour créer le bonheur »

STEAKS

STEAK AU POIVRE



\$21,99

STEAK FRITE

\$20,99

SIDES

Ratatouille \$3.59

Frites \$3.99

French

Green Beans......\$3.99

Bread &

Butter..... \$3.25

Cauliflower

Gratin..... \$3.99

Mashed

Potatoes..... \$3.59

Cream of

Spinach..... \$3.99

Peas &

Carrots \$3.99

Taboulé

Provençal \$3.99





ENTREES

Pan Seared Salmon \$18.99

Seared salmon, fresh herb cream sauce

\$16.99 Chicken à la Provençal___

Chicken, tomato, olives, cream, white wine

Lamb Kébab \$18.99

Marinated grilled lamb with harissa sauce

\$17.99 Cod à la Provençal

Roasted cod, tomato compote, basil

Shrimp Kébab \$19.99

Grilled shrimp, herb butter sauce

Bouchée à la Reine \$16.99

Chicken, mushroom, peas, béchamel sauce, puff pastry

Tagliatelle Pasta Bolognaise \$16.99

Pasta, tomato meat sauce, gruyère

Tomato Zucchini Garlic

Tagliatelle Pasta **\$15.99**

84 Burger

Lettuce, tomato, gruyère, harissa sauce

APPRENEZ LE FRANÇAS PROVENCALA

Learn French from Provence!

PITCHOUNE: Enfant (Child)

CACOU: Frimeur, Fanfaron (Show-off)

COUILLON: Imbécile (Idiot)

LE JAUNE, LE PASTAGA : Le Pastis

FADA: Littéralement fou (crazy)

ENSUQUE : Assommé par la chaleur

(overtaken by the heat)

COQUIN DE SORT : exprimant la

surprise (expression of surprise)







Grilled ham and cheese with fries

Sautéed chicken with peas and carrots, mashed potatoes

Mash and eggs with French green beans

