

STEAK FRITES

• LE BISTRO •

Summer Restaurant Week Lunch

Please choose a starter, an entree and dessert **45**

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
hanger steak, pommes frites

PRIME RIB FRENCH DIP
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
Mon P'Tit Camion
Côtes du Rhône Villages 2024 **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