

LES ENTRÉES

MAGRET DE CANARD.....24,75
*SAUTÉED BREAST OF DUCK AND LEG CONFIT,
 BRAISED RED CABBAGE AND WILD RICE
 GREEN PEPPERCORN SAUCE*

**NAVARIN D'AGNEAU
 PRINTANIER**.....20,75
*TRADITIONAL LAMB STEW WITH POTATOES, GREEN
 BEANS, CARROTS AND TURNIPS*

STEAK AU POIVRE.....29,75
*12 OZ. NEW YORK STRIP STEAK WITH CRACKED
 PEPPERCORNS, ASSORTED VEGETABLES
 COGNAC CREAM SAUCE*

RACK OF LAMB.....28,75
*OVEN ROASTED WITH ENCRUSTED GARLIC CRUMBS,
 MASHED POTATOES, RATATOUILLE, GREEN BEANS*

GRILLED BEEF TENDERLOIN...29,75
*8 OZ. FILET, POTATOES AU GRATIN, SAUTÉED
 SPINACH
 CLASSIC BÉARNAISE SAUCE*

ROASTED PORK TENDERLOIN...19,75
*POLENTA, BRAISED RED CABBAGE, GREEN BEANS,
 CARROTS AND TURNIPS
 CALVADOS CREAM SAUCE*

COQ AU VIN.....19,75
*MARINATED CHICKEN LEGS, LARDON, MUSHROOMS
 AND ASSORTED VEGETABLES, SLOWLY COOKED IN
 RED WINE*

SHRIMP PASTA "PROVENÇALE".18,75
*PENNE PASTA, SAUTÉED SHRIMP, TRIO OF BELL
 PEPPERS, RED ONIONS
 TOMATO GARLIC SAUCE*

LES PLATS DU JOUR

MONDAY

SKATE WING 23,50
LEMON BROWN BUTTER CAPER SAUCE

TUESDAY

DOVER SOLE MEUNIÈRE
 31,75

WEDNESDAY

VENISON SIRLOIN 27,00
SPAETZLE & BLACK CURRANT SAUCE

THURSDAY

LAMB SHANK 25,75
AU JUS WITH COUSCOUS

FRIDAY

BOUILLABAISSE 29,50
MARSEILLAISE *ET SON AIOLI*

BISTRO FAVORITES

POULET ROTI.....18,95

*ROASTED CHICKEN MARINATED IN
 OLIVE OIL, GARLIC AND PROVENÇAL
 HERBS, SERVED WITH MIXED
 VEGETABLES AND MASHED POTATOES*

STEAK POMMES FRITES
19,95

*GRILLED TOP BUTT STEAK SERVED
 WITH HAND CUT SHOE STRING
 POTATOES & BEURRE MAITRE D'HÔTEL*

FOIE DE VEAU.....19,95

*SAUTÉED CALF'S LIVER WITH PEARL
 ONIONS & BRAISED RED CABBAGE
 RED WINE VINEGAR SAUCE*

LES PETITS PLATS

MASHED POTATOES 3,75
 SAUTÉED SPINACH 4,00
 SAUTÉED MUSHROOMS 5,50
 MIXED VEGETABLES 5,50

POMMES FRITES 3,75
 RATATOUILLE 5,50
 WILD RICE 4,50
 GREEN BEANS 5,50
 ASPARAGUS 5,50