

STEAK FRITES

• LE BISTRO •

RESTAURANT WEEK DINNER MENU

Please choose a starter, an entree and a dessert **60**

STARTERS

PÂTÉ DE CAMPAGNE
country style pâté of duck & pork, cassis mustard

SALADE VERTE
butter lettuce, haricots verts
radishes, red wine vinaigrette

ONION SOUP GRATINÉE

GRILLED MERGUEZ SAUCISSE
beef & lamb sausage, harissa
marinated gigante beans, frisée



PLATS PRINCIPAUX

STEAK FRITES
faux-filet, au poivre, pommes frites

HAND HARVESTED DIVER SCALLOPS
banyuls brown butter vinaigrette, pomme purée

MAITAKE AU POIVRE
au poivre, pommes frites

ORGANIC SALMON
sungold vinaigrette, marinated summer tomatoes,
grilled asparagus

COCKTAILS

LAVENDER 75 17
lavender infused citadelle gin
st-germain, lemon, sparkling wine

ROARING TWENTIES MARG 18
tequila, mathilde orange xo, cynar, lime,
grape syrup, espelette-lime salt

KIR ROYAL 17
cassis liqueur, sparkling wine

AMERICAN IN PARIS 17
dubonnet, campari
nolly pratt sweet vermouth, soda, orange

MOULIN ROUGE 18
vodka, grand marnier, cranberry
blackcurrant, lime

WINES GLASS/BOTTLE

WHITE
La Camensarde, Sauvignon Blanc,
Loire 2023 **13 / 50**

RED
Vignerons d'Estézargues,
Côtes du Rhône Villages 2022 **13 / 50**

ROSÉ
Domaine Raimbault-Pineau, Coteaux de
Giennois, Loire 2023 **13 / 50**

DESSERTS

SOUFFLÉ AU CHOCOLAT

CRÈME BRÛLÉE

DESSERT DU JOUR

BOISSONS

BOTTLED WATER 10

SODAS 6

FRESH JUICES 5

FRESH LEMONADE 5

ICED TEA 5

ICED COFFEE 4

COFFEE 4

SÉLECTION OF HOT TEAS 4

ESPRESSO 5

CAPPUCCINO 5.50

LATTE 6

CAFÉ AU LAIT 6

MOCHA 6.50

CAFÉ VIETNAMESE 5

A gratuity of 18% 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

STEAK FRITES

• LE BISTRO •

RESTAURANT WEEK LUNCH MENU

Please choose a starter, an entree 30

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 +12
hanger steak, pommes frites, maître d'hôtel butter

GRATIN DE GNOCCHI À LA PARISIENNE
mushroom fricassée, roasted garlic, mornay

POULET CURRY GRILLÉ ON CROISSANT
vadouvan spices, dried apricot & raisins
toasted almonds, fried shallot

SMOKED SALMON, BEURRE NOISETTE CRÊPES
cucumber, fennel & red onion salade, crème fraîche

DESSERTS

SOUFFLÉ AU CHOCOLAT +8

CRÈME BRÛLÉE +6

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

AMERICAN IN PARIS 17
dubonnet, campari
nolly pratt sweet vermouth, soda, orange

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