

Seb'On

French Bistro

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 (812)997-0693

Hors d'Oeuvres

Soupe à l'Oignon 3

Foie Gras Saisie 6.5
Porcini dusted pan seared foie gras, fig-dry porcini purée, sunchoke velouté, fried pickled mushrooms, fig gastrique, micro arugula.

Assiette de Charcuterie 7.5
Foie gras crème brûlée, grape, pickled red onion. Pâté de campagnard, olives, cornichons. Shaved prosciutto, melon.

Escargots à la Moëlle 7
Brûléed bone marrow, bordelaise escargot, radicchio salad, grilled baguette.

Crêpes Vendôme 4.5
Roasted chicken, Roma tomato, olives, herbs. Topped with a fried egg, béarnaise, fried capers.

Steak Tartare 8
Beef tenderloin combined with aioli, Dijon mustard, capers, red onion. Topped with fried quail egg, grilled baguette.

Moules 7.5
Mussels, garlic, herbs, white wine, grilled sourdough baguette.

Assiette de Fromages 8.5
A daily selection of artisan cheeses.

Gnocchis à la Truffe 9.5
Truffle parmesan pâte à choux gnocchi, roasted mushrooms, asparagus, shaved parmesan, beurre rouge.

Osso Buco d'Agneau 14
Braised center cut lamb shank, crispy white cheddar polenta, haricot verts, lamb consommé, red onion-kalamata compote.

Limande en Papillote 13
Petrale sole, salad of sautéed Brussels sprouts, frisée, yams, bacon, bacon vinaigrette, parsley oil.

Blanquette de Lapin 13
Prosciutto wrapped loin and confit of rabbit leg, braised fennel, roasted pearl onions, wildmushrooms, mustard tarragon sauce.

Canard de Deux Façons 14
Seared duck breast and crisp duck leg confit with tart of Roquefort and black mission figs, fig port gastrique, arugula.

Les Petit Plats

13 each

Classique
Béarnaise.

Au Poivre
Green peppercorn sauce.

Roquefort
Port reduction.

Les Salades

Salade de Frisée Tiède 6
Wilted frisée, Chablis Feuille goat cheese, grapefruit jam, toasted almonds, Castelvetrano olives, olive pistou, grapefruit vinaigrette.

Salade Campagnarde 5.5
Seasonal greens, redskin potatoes, bacon, fried egg, mushroom duxelle, white truffle oil, Dijonvinaigrette.

Simple Salade 4
Mixed greens, grape tomatoes, herb croutons, tarragon vinaigrette.

Steak frites

Cauliflower Gratin 4

Pommes Frites 3

Macaroni & Cheese with Ham 4

Plats Principaux

Poulet Rôti aux Herbes 8
Herb roasted half chicken, cauliflower gratin, mâche salad, chicken jus.

St. Jacques Saises 14
Pan seared scallops, butternut squash, purée, celeriac salad, fresh pears, orange gastrique, orangechip.

