

APPETIZERS/SALADS

HAPPY HOUR
EVERYDAY
5-7 PM
W-E 12-7PM



FRENCH ONION SOUP -14 (V)

Veggie broth, Caramelized Onion, Crouton, Swiss Cheese

TUNA-AVOCADO TARTARE -25

Loin Tuna, Soja sauce, Caramelized Avocado, Pickles Red Onions, Arugula, Citrus Dressing

ESCARGOTS -14 (G-F)

Garlic, Pastis, Butter, Parsley

BURRATINA -18 (V)

Concassed Tomatoes, Pesto Coulis, Parmesan Chips, Olive Oil

CHEESE BOARD -25 (V)

Assortment of Cheeses, Walnut, Apple

CHARCUTERIE BOARD -26

Cured Meats, Pâtés, Grained Mustard, Cornichons

FOIE GRAS -27

Duck Liver Mousse au Torchon

QUINOA KALE SALAD -19 (V)

Baby Kale, Romaine, Quinoa, Caramelized Avocado, Cherry Tomato, Corn, Citrus dressing

MESCLUN ARUGULA SALAD -14 (V)

Toasted Caramelized Almonds, Shaved Parmesan, Raspberry-Truffle Vinaigrette
chicken +5 shrimp +7

CAMEMBERT FONDUE -24 (V)

Served with apple, Walnut, Honey, Baguette

WEDNESDAY NIGHT
WINE BOTTLE
20%OFF

THURSDAY
NIGHT
GYPSIE JAZZ
MUSIC
8-11PM

ENTRÉES



STEAK AU POIVRE -32 (GF)

N-Z, Grass Fed, Hanger, Green peppercorn sauce, served with French fries

ORGANIC GRILLED CHICKEN -27 (GF)

Dijon Mustard sauce, Mashed Potato

BISTRO SO BURGER -24

Gluten free option +3

8.5oz Grass Fed beef, Bbq glazed bacon, Swiss Cheese, Pickles onion, Tomato, Arugula, Harissa Mayo

MUSTARD CHICKEN PENNE -25

Chicken Breast on Dijon Mustard Creamy Sauce, served with Penne Pasta

MAGRET DE CANARD -38 (GF)

Duck Breast, Red Wine Reduction, Dauphinois Gratin, String Beans

MUSHROOM RISOTTO (V) (GF) -26

Oyster Mushrooms, Shitake, Truffle oil, Shaved Parmesan

BEEF BOURGUIGNON -31 (GF)

Slow Cooking Beef, Red Wine Reduction Sauce, Baby Carrots, Mushrooms, Mashed Potatoes

SEAFOOD FETTUCCINE -36

Lobster-Fish Broth, Fresh Fettuccinis, Shrimps, Scallops, Mussels

MUSSELS, MARINIÈRE, CURRY, POULETTE -25 (GF)

PEI Mussels/ Served with French Fries.

BEEF TARTARE, FRENCH FRIES -25 (G_F)

Grass-Fed Hand Chopped Ground Beef, shallots, Parsley, Capers, Cornichons, Quail Egg

GRILLED SALMON -31 (GF)

Seared Salmon, Lemon Caper Meunière Sauce, Herbs, Served with Ratatouille

SEARED SCALLOPS RISOTTO -36 (GF)

Seared Scallops, Asparagus, Cherry Tomatoes Quinoa Risotto

RAVIOLES DE ROYAN (V) -25

French Ravioles, filled with Comte Cheese & Herbs, Tomato Sauce

SIDES



TRUFFLE FRENCH FRIES -10

FRENCH FRIES -8

RATATOUILLE -9

POTATO GRATIN -10

SAUTEED VEGGIES -10

MIXED GREEN SALAD -8