

BISTRO61

Eggs

(Eggs served with roasted potatoes & salad)

Oeufs Pochés Bénédicté \$12

English muffin, poached eggs, canadian bacon & hollandaise sauce

Oeufs Pochés Florentine \$12

English muffin, poached eggs, creamy spinach & hollandaise sauce

Smoked Salmon Florentine \$15

English muffin, poached eggs, smoked salmon, creamy spinach, capers, red onions, dill & hollandaise sauce

L'Omlette \$12

3 Egg omelette, with choice of 3 items (add \$1.50 for each additional selection)
mushroom, spinach, tomato, eggplant, onion, red pepper, scallions or zucchini.

Goat cheese or fresh mozzarella (add \$2). Smoked salmon (add \$3)

3 Oeufs Comme Vous Voulez \$11

3 Eggs any style

Granola, Yogurt & Fresh Fruit \$11

Greek yogurt, market fresh fruit & organic granola

Pancakes \$12

Served with market fresh fruit

French Toast \$12

Served with market fresh fruit

L'assiette de Saumon Fumé \$15

Smoked salmon platter served with toasted bagel, cream cheese, capers, red onions & lox

Crêpes

La Crêpe Salé \$12.50

Crêpe with 2 eggs, canadian bacon & gruyère cheese. Served with roasted potatoes & salad

Crêpes au Nutella \$9

2 crêpes filled with bananas & nutella chocolate, served with ice cream

Crêpes à la Confiture \$9

2 crêpes topped with jam & fresh strawberries, served with ice cream

Sides

Toasted bagel, toasted english muffin, bacon, roasted potatoes, french fries, fresh fruit

Sandwiches

(Served with french fries & salad)

Panini Vegetariano \$12

Grilled vegetables, arugula, tomato & fresh mozzarella, balsamic vinaigrette. Pressed on a baguette

Croque Monsieur \$13

Whole wheat bread filled with parisian ham, béchamel sauce, topped with gruyère cheese

Merguez Sandwich \$13

Spicy lamb sausage with ratatouille, harissa & lemon confit. Pressed on a baguette

Panini al Pollo e Pesto \$13

Grilled chicken, pesto, sun dried tomato & eggplant caviar. Pressed on a bun

Bistro61 Burger \$15

Topped with sautéed onions, assorted mushrooms & roquefort cheese

Rossini Burger \$18.50

Topped with truffle foie gras & onion confit

Ask your server about our Children's Menu

Soups

La Soupe de Poisson \$8

Rich fish soup served with crostini, rouille & gruyère cheese

La Soupe à l'Oignon \$8

French onion soup

Salads and Appetizers

Add to your salad: Grilled Chicken \$6 ♦ Grilled Shrimp \$8

La Salade Verte (sm./Lg.) \$7/\$10.50

Mixed green salad, tomato & balsamic vinaigrette

La Romaine \$9.50

Classic caesar salad

Or topped with mild cajun grilled chicken \$14.50

La Salade d'Endive \$12.50

Endive, apple, walnuts, raisins & crumble bleu cheese, balsamic vinaigrette

La Tarte aux Poireaux \$13

Homemade tart with onion & leek confit in a puff pastry, mixed greens

La Terrine de Foie Gras à la Truffe Noire \$17.50

Homemade foie gras terrine, served with fig & black truffle marmalade, port wine reduction & toasted points

Mussels

(French fries served with large portion)

Les Moules Marinières (sm./Lg.) \$9.50/\$15.50

Steamed mussels with garlic, shallots & parsley in white wine sauce

Les Moules Marseillaise (sm./Lg.) \$9.50/\$15.50

Steamed mussels with bouillabaisse broth, crostini & rouille

Les Moules à la Sauce Piquante (sm./Lg.) \$9.50/\$15.50

Steamed mussels in a spicy marinara sauce

Les Moules à la Crème Saffranée (sm./Lg.) \$9.50/\$15.50

Steamed mussels in a light cream sauce with saffron, leeks & dill

Les Moules à la Provençale (sm./Lg.) \$9.50/\$15.50

Steamed mussels with garlic, tomato, basil, fennel & saffron

Les Moules à la Moutarde (sm./Lg.) \$9.50/\$15.50

Steamed mussels in a grained & dijon mustard sauce, touch of cream

Pasta

Linguine alle Vongole \$18

Linguine with manila clams in a white wine sauce with garlic, parsley & crushed red pepper

Risotto ai Funghi \$15.50

Risotto with assorted wild mushrooms, parmesan cheese & black truffle oil (**vegetarian**)

Entrees

Le Demi Poulet Rôti \$18.50

Free-range roast ½ chicken served with mixed vegetables, truffle mashed potato & rosemary sauce

Le Saumon Grillé \$19

Grilled Atlantic salmon served with brussel sprouts, asparagus & roasted tomato coulis

Entrecote Grillée aux Herbes de Provence \$27.50

Grilled 13 oz. ribeye served with french fries & touch of mixed greens.

Choice of sauces + \$2: shallot, bleu cheese, green peppercorn, porcini or mustard

Topped with truffle foie gras (+ \$6)

Any changes, substitutions or sharing may be subject to a minimum charge of \$2

A 20% gratuity will be added to all parties of six or more