

## Eggs, etc.

(Eggs served with roasted potatoes & salad)

### **Oeufs Pochés Bénédictine \$13**

English muffin, poached eggs, canadian bacon & hollandaise sauce

### **Oeufs Pochés Florentine \$13**

English muffin, poached eggs, creamy spinach & hollandaise sauce

### **Smoked Salmon Florentine \$16**

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

### **La Crêpe Salé \$13<sup>50</sup>**

Crêpe with 2 eggs, canadian bacon & gruyère cheese

### **L'Omlette \$13**

3 Egg omelette, with choice of 3 items (+ \$1.50 for each additional item): mushroom, spinach, tomato, onion, eggplant, red pepper, scallions or zucchini. Goat cheese or fresh mozzarella (+ \$2). Smoked salmon (+ \$3)

### **3 Oeufs Comme Vous Voulez \$12**

3 Eggs any style

### **Granola, Yogurt & Fresh Fruit \$12**

Organic yogurt, market fresh fruit & granola

### **Pancakes \$13**

Served with market fresh fruit

### **French Toast \$13**

Served with market fresh fruit

### **L'assiette de Saumon Fumé \$16**

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

**Sides:** Toasted bagel, toasted english muffin, bacon, roasted potatoes, french fries, market fresh fruit

## Sandwiches

(Served with french fries & mixed greens)

### **Panini Vegetariano \$12<sup>50</sup>**

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

### **Croque Monsieur \$13<sup>50</sup>**

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

### **Merguez Sandwich \$14**

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<sup>50</sup>**

Topped with sautéed onions, assorted mushrooms & roquefort cheese

### **Rossini Burger \$19**

Topped with truffle foie gras & onion confit

## Soups

### La Soupe de Poisson \$8<sup>50</sup>

Rich fish soup served with crostini, rouille & gruyère cheese

### La Soupe à l'Oignon \$8

French onion soup

## Sides

Sautéed Artichoke Hearts \$9

Brussels Sprouts \$9 ♦ Sautéed Mushrooms \$10

Mixed Baby Vegetables \$7

Creamy Roquefort Spinach 10<sup>50</sup>

Sautéed Spinach \$8 ♦ Sautéed String Beans \$8

French Fries \$6 ♦ Truffle Mashed Potato \$6<sup>50</sup>

## Salads and Appetizers

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

### La Salade Verte (sm./Lg.) \$8/\$12

Mixed green salad, tomato & balsamic vinaigrette

### La Romaine \$9

Classic caesar salad

or topped with mild cajun grilled chicken (+ \$6)

### La Salade d'Endive \$13<sup>50</sup>

Endive, red apple, crushed pistachios, dried cranberry & toasted gorgonzola crostini, balsamic vinaigrette

### La Salade Du Chef \$13

Mixed greens with cucumber, hearts of palm, shaved carrot, red onions, tomato & avocado, xeres vinaigrette

### L'Assiette Marocaine \$14

Warm ratatouille, tapenade, hummus, merguez sausage & toasted pita bread

### Le Tartare de Thon aux Noisettes \$15

Sushi grade tuna with hazelnuts, avocado, pineapple, baby greens, radish & sesame soy sauce

### La Terrine de Foie Gras à la Truffe Noire \$18

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

## Pastas & Risotto

### Linguine alle Vongole \$20<sup>50</sup>

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

### Risotto ai Funghi \$16<sup>50</sup>

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

## Entrées

### Le Demi Poulet Rôti \$21<sup>50</sup>

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

### Le Saumon Grillé \$21<sup>50</sup>

Grilled Atlantic salmon served with sautéed brussel sprouts & lemon caper sauce

### Le Steak Frites \$23

Grilled hanger steak served sliced with french fries & mixed greens.

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

Topped with truffle foie gras (+ \$6)

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

If you have any allergies, kindly let your server know.

No substitutions, please.