

## Soups

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

Rich fish soup served with crostini, rouille & gruyère cheese

### La Soupe à l'Oignon \$8<sup>50</sup>

French onion soup

### Fromage du Jour \$7

Chef's selected fine cheese of the day

### Cochonaille du Jour \$9

Chef's selected cold cut of the day

### La Combinaison \$15

Chef's selected fine cheese & cold cut

## Salads and Appetizers

### La Salade d'Endive \$14<sup>50</sup>

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

### La Salade de Langue de Cochon \$13<sup>50</sup>

Braised pork tongue, frisée salad, potato, cornichons, parsley & red onion, dijon dressing

### Poulpe à la Basquaise \$15<sup>50</sup>

Octopus, artichoke hearts, chorizo, roasted red peppers, cherry tomato & roasted garlic, simmered & served in a cast iron dish

### Le Tartare de Thon aux Noisettes \$16

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

### Escargot Bourguignon \$13<sup>50</sup>

Jumbo Burgundy snails baked in garlic & parsley butter

### Le Tartare de Bœuf \$15<sup>50</sup> sm/\$24 lg

Hand cut ribeye served raw with assorted condiments & raw quail egg, mixed greens

### La Tartine de Foie de Volaille \$14<sup>50</sup>

Chicken liver flambée with cognac, sautéed with olives, artichokes, garlic, shallots & cumin, served over toasted country bread, poached pear & frisée salad

### La Terrine de Foie Gras à la Truffe Noire \$19

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

## Mussels

*Small order = 1 lb. \$12<sup>50</sup>*

*Large order = 2 lbs + side of fries \$20<sup>50</sup>*

### Les Moules Marinières

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

### Les Moules Marseillaise

Steamed mussels with bouillabaisse broth, crostini & rouille

### Les Moules à la Sauce Piquante

Steamed mussels in a spicy marinara sauce

### Les Moules à la Crème Saffranée

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

### Les Moules à la Provençale

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

### Les Moules à la Moutarde

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

## Pastas & Risotto

### Linguine alle Vongole \$21<sup>50</sup>

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

### Risotto ai Funghi \$17<sup>50</sup>

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

### Venison & Pappardelle \$24

Braised wild venison in a red wine sauce with carrot, pearl onions, celery, juniper berries & fresh herbs over fresh pappardelle pasta

## Entrées

### Bistro61 Burger \$16<sup>50</sup>

Topped with sautéed onions, assorted mushrooms & roquefort cheese. French fries & mixed greens

### Rossini Burger \$20

Topped with truffle foie gras & onion confit. French fries & mixed greens

### Jaret de Porc 'Berkshire' \$26

Slow cooked pork shank in a ginger orange sauce, topped with prunes & pearl onions, served with braised cabbage, lardons & butternut squash purée

### La Bouillabaisse "Bistro61" \$30

Sea robin, codfish, shrimp, octopus, clams & mussels in a traditional bouillabaisse broth with potato & assorted julienne of vegetables, served with rouille crostini

### Le Saumon Grillé \$22<sup>50</sup>

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

### Hachis Parmentier \$21

Sautéed beef with fresh herbs & onion, topped with garlic mashed potato & gruyère cheese, baked & served in a cassuela, side of baby greens

### Le Demi Poulet Rôti \$22<sup>50</sup>

Natural Free-range roast ½ chicken served with assorted market vegetables, truffle mashed potato & rosemary jus

### Le Steak Frites \$24

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)**

## Sides

Sautéed Artichoke Hearts \$9 ♦ Mixed Baby Vegetables \$7

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

Brussels Sprouts \$9 ♦ Sautéed Mushrooms \$10

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

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

Ask your server  
about our  
Children's Menu

*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.*