

Soups

La Soupe de Poisson \$8⁵⁰

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 10⁵⁰

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

French Fries \$6 ♦ Truffle Mashed Potato \$6⁵⁰

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 \$13⁵⁰

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

Escargot Bourguignon \$12⁵⁰

Jumbo Burgundy snails baked in garlic & parsley butter

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

Mussels

Small order = 1 lb. \$11⁵⁰

Large order = 2 lbs + side of fries \$19⁵⁰

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

Sandwiches

(Served with french fries & mixed greens)

Panini Vegetariano \$12⁵⁰

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

Croque Monsieur \$13⁵⁰

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

Merguez Sandwich \$14

Mild 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 \$15⁵⁰

Topped with sautéed onions, assorted mushrooms & roquefort cheese

Rossini Burger \$19

Topped with truffle foie gras & onion confit

Pastas & Risotto

Linguine alle Vongole \$20⁵⁰

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

Risotto ai Funghi \$16⁵⁰

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

Entrées

L'Omelette au Chèvre et Poivron Rouge \$13⁵⁰

Goat cheese, roasted red pepper, onion, spinach & fresh herbs. French fries & mixed greens

Le Saumon Grillé \$21⁵⁰

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

Hachis Parmentier \$20

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

Le Demi Poulet Rôti \$21⁵⁰

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