

Bistro Du Marché

SUNDAY LUNCH MENU

Brunch

Viennoiseries "Comme a Paris"

Butter French Croissant Or Pain Au Chocolat 4

Omellette "A Votre Gout", Pommes "Coin de Rue"

Organic Eggs Omelet, choice of :
Spinach or Mushrooms & Gruyere Cheese or Ratatouille 12

Oeufs "Sur Le Plat" Pommes "Coin De Rue"

3 Organic Eggs Sunny Side Up, Artisanal Bacon 12

ASSIETTES "DEJEUNER"

Pâté de Campagne "Grand-Mère"

Country Style Pork Pâté, Pickled Vegetables, Mesclun Salad 14

Escargots de Bourgogne, Beurre a l' Ail et Herbes

Burgundy Snails, Fresh Herb & Garlic Butter 12

Saumon D'Ecosse Fumé

Scottish Smoked Salmon, Cucumber Sour Cream, Condiments, Toast 15

Vraie Salade Nicoise

Baby Lettuce, Fresh Tuna, Tomato, Onion, Bell Pepper, Fennel, Haricot Verts, Eggs, Niçoise Olives 18

Caesar Salad

Organic Romaine, Parmesan, Croutons, Anchovies
Add Chicken or Shrimp (Add 8.00) 10

Quiche Lorraine

Artisanal Bacon, Caramelized Onions, Baby Greens 14

Croque Monsieur or Madame

Parisian Classic, Artisanal Ham, Cheese Bechamel, Lettuce 16

Raviolis aux Champignons, Sauce Porto, Parmesan

Our Famous Homemade Mushroom Ravioli 15

Assiette de Légumes du Moment

Seasonal Organic Vegetables, Olive Oil, Parmesan Reggiano 14

Saumon d'Alaska, Sauce Simple

King Salmon, Creamy Baby Spinach, Potatoes, Sauce Simple 22

Burger d'Agneau "A la Marocaine"

Lamb Sliders, Ratatouille, Conté Cheese, Harissa Aioli, Fries 18

La Pâte Fraîche "Au Gout du Jour"

Seasonal Pasta Preparation 20

Poitrine de Poulet "Au Jus"

Organic Chicken Breast, Mashed Potato, Vegetables, "Au Jus" 18

Steak au Poivre, Frites Salade

6 oz. Aged New York Steak "Au Poivre", Fries, Salad 22

Steak Tartare

Knife Cut Beef, Classic Tartar Seasoning, Fries Salad 22

DESSERTS 8

Sorbets & Ice Cream

Au Gout du Jour

Ile Flottante

Light Meringue, Creme Anglaise, Caramel Sauce, Almonds

Mixed Berries "Melba"

Vanilla Ice Cream, Red Berry Coulis

Chocolat "Fondant"

Warm Chocolate "Fondant", Vanilla Ice Cream, Berry Coulis

Wines By The Glass

Sparkling

Jacquard Champagne 14
Cremant Bourgogne "Rose" 11

Chardonnay

Paul Mas (Languedoc) 9
Hahn Estate (California) 12
Trefethen (Napa) 14
Montagny (Burgundy) 15

Sauvignon Blanc

Canyon Road (California) 9
Sancerre (Loire) 14

Rose

Bandol (Provence) 14
Sancerre (Loire) 14

Others White

Pinot Grigio (Italy) 9
Location (Corse) 11
Guigal (Rhône) 12
Vouvray (Loire) 10

Pinot Noir

Dark Horse (California) 9
Talbot (Monterey) 14
Chorey Les Beaunes (Burg) 18

Merlot

Canyon Road (California) 9
Chateau Pasquet (Bord) 11

Cabernet Sauvignon

Castle Rock (Paso Robles) 9
Chateau St Ahon (Bord) 14
White Oak (Napa) 18

Rhone Varietals

Guigal (Rhône) 12
Vacqueyras (Rhône) 14

Parisian "Rendez Vous"

Tuesday Moules Frites
Wednesday steak Frites
Thursday "Classics"

Happy Hours

Daily 5 to 6

Chef de Cuisine

Alain Delahaye

Maitre D'

Hadrien Paquet
Julien Cebrassa

Split Charge \$2.50

18% Gratuity Included
For Parties of 6 or More

