

Bistro Du Marché

LUNCH MENU

POUR COMMENCER / APPETIZERS

Soupe "au Goût du Jour" Daily Soup Preparation	10
Salade Verte Mesclun Classique Baby Greens, Extra Virgin Olive Oil, Red Wine Vinegar	10
Tiger Shrimp "Cocktail" Grilled "à la Plancha", French Cocktail Sauce	12
Escargots de Bourgogne, Beurre a l'Ail et Herbes Burgundy Snails, Fresh Herb & Garlic Butter	12
Pâté de Campagne "Grand-Mère" Country Style Pork Pâté, Pickled Vegetables, Mesclun Salad	14
Caesar Salad Organic Romaine, Parmesan, Croutons, Anchovies Add Chicken Or Shrimp – Add 8.00	11

ASSIETTES "DEJEUNER"

Vraie Salade Nicoise Baby Lettuce, Fresh Tuna, Tomato, Onion, Bell Pepper, Fennel, Haricot Verts, Eggs, Niçoise Olives	18
Quiche Lorraine Artisanal Bacon, Caramelized Onions, Baby Greens	14
Croque Monsieur Parisian Classic, Artisan Ham, Cheese Bechamel, Lettuce Croque Madame – Add Egg – 1.00	16
Raviolis aux Champignons, Sauce Porto, Parmesan "Our Famous" Homemade Mushroom Ravioli	15
Assiette de Legumes 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 "à 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 Tartare Seasoning, Fries, Salad	22

DESSERTS – 8

Sorbets & Ice Cream Au Gout du Jour	
Ile Flottante Light Meringue, Crème Anglaise, Caramel Sauce, Almonds	
Mixed Berry "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 "Rosé" 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

Rosé

Bandol (Provence) 14

Other Whites

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
Château 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 Hour

Daily at the Bar & Patio
5:00pm to 6:30pm

Chef de Cuisine

Alain Delahaye

Maître D'

Hadrien Paquet
Julien Crebassa

Split Charge \$2.50

18% Gratuity Included
For Parties of 6 or More



@BistroDuMarche.SD



Bistro du Marché by
Tapenade