

Bistro Du Marché

Dinner - Sep 2020

Pour Commencer / Appetizers

Gaspacho de Tomate, Pasteque, Avocat, Croutons	12
Chilled Soup "Gaspacho" Tomato, Watermelon, Avocado, Croutons	
Poulpe Grillé, Salade de Haricots "Cannellini"	18
Grilled Méditerranéan Octopus, Citrus Olive Oil Cannellini Beans Salad, Fresh Herbs	
Salade De Roquette, Figs Roties au Gorgonzola, Fenouil, Pastèque, Lard Fumé, Croutons	16
Roasted California Figs, Gorgonzola, Arugula Salad, Fennel, Water Melon, Bacon, Croutons	
Salade du Marché	12
Baby Greens, Tomatoes, Peas, Haricots Verts, Beets, Citrus	
Escargots de Bourgogne, Beurre d'Ail & Herbes Potagères	15
Burgundy Escargots, Fresh Herb & Garlic Butter	
Pâté de Campagne "Grand-Mère"	16
Country Style Pork Pâté, Pickled Vegetables, Baby Green	
Ravioli aux Champignons, Sauce Porto, Parmesan Reggiano	18
Wild Mushroom Ravioli, Port Sauce, Parmigiano Reggiano	
Salade de Crabe à la Mangue, Lait de Coco au Citron Vert	22
Blue Crab & Mango Salad, Coconut & Lime Emulsion	
Moules Marinieres, Pommes frites	24
P.E.I Mussels "Marinieres", French Fries	

Plats Principaux / Entrées

Saumon des Iles Faroes, Sauce Simple	30
Faroes Island Salmon, Creamy Baby Spinach, Fingerling Potatoes, Sauce Simple	
Bar de Méditerranée En Ecailles De Pomme de Terre	34
Méditerranéen "Branzino" Potato Crust, Two colors Zucchini "Chunky Mashed", Flower Shishito Pepper, Lemon "Beurre Blanc"	
Saint Jacques du Maine, Risotto au Mais Doux	38
Maine Diver Scallops, White Corn Risotto, Sea Beans, Fresh Herbs "Beurre Blanc"	
Quenelles De Brochet à la Lyonnaise, Sauce Nantua	28
Pike "Quenelles", Lobster & Crayfish Sauce, Spinach, Asparagus, Rice Pilaf	
Filet de Boeuf en Tournedos au Poivre Noir	38
Beef Tenderloin "au Poivre", French Fries, Mesclun Salad	
Poitrine de Poulet Fermier Jus Aux Chanterelles d'Oregon	30
Roasted Organic Chicken Breast, Pappardelle, Peas, Artichoke, Asparagus, Yellow Chanterelles, "Albufera" Sauce	
Magret de Canard Roti aux Figs	36
Roasted Duck Magret, California Figs, Farmers Market Harvest	
Duo d'Agneau Provençal, Tomate Farcie Niçoise	38
Rack of Lamb, Braised Shoulder, Tomato Niçoise, Sweet Garlic, Chickpea Panisse	
Confit de Canard	32
Duck Confit, Tomato Provençale, Mashed Potatoes	
Spaghetti "Bolognaise", Sauce a la Tomate San Marzano, Parmesan	28
Artisanal Spaghetti, Braised Beef "Bolognaise", Marzano Tomato Sauce, Parmesan Reggiano	

Bistro du Marché is named after the Farmer's Market in La Jolla,
One of our sources of our produce & inspiration.

Hors d'Oeuvres For the Table

Les Fromages & Accompagnements	
Tomme de Savoie Brie Fermier Sheep Milk Basque Cheese	
Selection Of:	
One / 6	
Two / 9	
Three / 12	
Crevettes "Cocktail"	14
Shrimp Grilled à la Plancha, French Cocktail Sauce	
Gougères au Conte	6
Swiss Cheese Puffs	
Vraie Tapenade	8
Our Classic Tapenade	
Saumon Fumé	22
Smoked Salmon, Onion, Cucumber, Toast Points	

Les Garnitures Side Orders

Pomme de Terre Purée	6
Yukon Gold Mashed Potatoes	
Pommes Frites	6
French Fries	
Epinard à la Crème	8
Creamy Baby Spinach	
Ratatouille	8
Provençal Vegetables	

Rendez-Vous "Parisien"

Tuesday	
Moules Frites	24
Wednesday	
Steak Frites or Steak Tartar	28
Maitre d'	
Hadrien Paquet / Julien Crébassa	
Jean Michel Diot	
Chef Owner	
Alain Delahaye	
Chef de Cuisine	

Split Charge \$2.50

18% Gratuïty Included
For Parties of 6 or More