

LE BISTRO

APPETIZERS

Norwegian seafood timbale

Smoked salmon with avocado, shrimp and scallops filling on dill and chervil cream sauce

Warm green asparagus

With hollandaise sauce

French escargots in garlic butter

Braised in fresh herbs and vegetables brunoise oven-baked with Le Bistro garlic butter

SOUPS

Traditional French onion soup

Baked with a gruyere-parmesan cheese crouton

Cream of forest mushroom

Served in a crusty sour dough loaf

Beef consommé with julienne of vegetables en crouste

Sealed with a golden pastry dome

SALADS

"Nicoise style" seared yellow fin tuna

with green beans, red bliss potatoes, boiled eggs and roma tomatoes

Spinach salad with warm goats cheese croutons

crispy onion rings, pine nuts, sun dried tomato dressing

Caesar salad

Romaine lettuce and all the classical ingredients tossed table side

ENTRÉE

Filet Mignon

*Rossini Style with Foie Gras and Truffled Veal Jus
or*

Bearnaise Barigold on a Red Wine Jus

Salmon à L' Oseille

Salmon Fillet in Sorrel Cream Sauce

Steamed Chicken Breast filled with a Tiger Prawn Mousse

On a Bed of Wild Rice, Cognac-Thyme Beurre Blanc

Mille-Feuille of Seabass with Tomato Concassé and Mushroom Duxelles

Vegetarian Four Season

Gratin Dauphinoise in Baked Potato, Sautéed Mushrooms in Grilled Tomato

Creamy Spinach in Roasted Onion and Ratatouille in Courgette

A LA CARTE SPECIALS

FIRE STAR

A unique experience!

Fire star combos:

Beef tenderloin, lamb medallions, free range chicken breast filet

Beef tenderloin, veal tenderloin, pork tenderloin medallions

Monkfish medallions, black tiger shrimp

And ocean sea scallops

Sidings and Dips

Dirty rice, onion rings, cherry tomatoes and asparagus

Pommery mustard mayonnaise

Tomato and red onion salsa

Café de paris butter

Béarnaise sauce

Red wine jus

\$18.00 per person

PAN SEARED FOIE GRAS

With roasted apple and cider beurre blanc

\$8.00

DESSERTS

Trolley du Jour

Our pastry chef's selection of sweet delights from the trolley

Chocolate Fondue

The house specialty

Fresh fruits dipped in the richest chocolate

Tarte au Citron

The classical French lemon tart

Crème Brulée

Cover Charge \$15.00