

## Amuses Bouche – Fun Food to snack on while you decide on dinner

- EGG MAYO.** \$3.25  
Found in many Bistrots Parisiens, this appetizer even has an official fan club. Hard-boiled farm eggs, house mayonnaise and macédoine of diced vegetables as a garnish.
- SAUCISSON ET OLIVES** \$3.25  
Slices of French salami and imported Cerignola green olives.
- PA AMB TOMÀQUET** \$2.25  
We're showing off by using the Catalan name for the Barcelona version of delicious crusty baguette rubbed with fresh tomato and drizzled with olive oil.  
Two slices to snack on as you read the menu.
- FILET DE THON EN ESCABÈCHE** \$5.25  
Ahi tuna loin in a quick marinade of olive oil, Sherry vinegar and aromatics.

## Hors d'œuvres Classiques – Traditional Appetizers

👉 *look at our seasonal appetizers, soup and salads on the back page* 👈

- LA DOUZAINÉ D'ESCARGOTS COMME EN BOURGOGNE** \$21.25  
Snails in garlic and parsley butter you will see in every restaurant in Burgundy. One dozen presented in shells. *Limited to a total of four orders per evening...plus one "I know Bernard" order.*
- PATÉ DE CAMPAGNE** \$8.25  
There are many good pâtés recipes, some are smooth other coarse, made with pork, rabbit, duck or venison, presented in terrines or en croûte...you get the idea. They all have this in common: it's a great way to start dinner at your favorite bistro.  
Enjoy tonight's version with cornichons and Dijon mustard. Don't forget the Beaujolais.
- STEAK TARTARE** \$9.25  
Hand-chopped beef tenderloin served raw with the customary condiments. House chips. complete this classic appetizer. We can double the size if you want it as a main course.
- LES MOULES** \$8.25  
Steamed mussels, details on the preparation inside the menu.

## Hors d'œuvres saisonniers – Seasonal appetizers

*these are made daily in small quantities, it can happen that we run out*

- ESCARGOTS A LA PROVENÇALE** \$9.25  
We would not be a real French restaurant if we did not have snails. Six\* of these delicacies are cooked with plenty garlic, tomatoes, shallots and thyme.  
*\*Did I say six? we'll make it seven, just to be different!*
- GRATIN DE PÉTONCLES AUX POIREAUX** \$ 9.25  
Bay scallops and leeks in a light cream sauce finished au gratin
- CHAMPIGNON AUX FROMAGES** \$ 8.25  
Roasted portabello filled with melting French cheeses, drizzled with balsamic-fig glaze

## Soupe, Salades, Assiettes légères – Soup and salads, light plates

- POTAGE DU JOUR** \$ 7.25  
Country style soup
- SALADE MAISON** \$ 5.25  
House salad
- SALADE de BETTERAVES** \$ 9.25  
Roasted red and golden beets, goat cheese croquette, apple and candied pecans, house vinaigrette
- SALADE BASQUAISE** petite: \$9.25 grande: \$ 17.25  
Bayonne prosciutto, Spanish chorizo, Manchego cheese, tomatoes, shallot, olives, walnuts and mixed lettuce dressed in red pepper and Xéres vinaigrette

## Le Meilleur CROQUE-MONSIEUR de Fort Worth

\$ 13.25

Brioche sandwich with rosemary ham, Gruyère, Dijon and sauce Mornay, alongside mixed greens. *You prefer a Croque Madame ? Pas de problème, same price...*

### ASSIETTE DE FROMAGES

We never get tired of cheese. So many varieties, flavors and textures. There are over 350 distinct types in France alone!

Try our selection of imported and interesting cheeses, presented with fruits, nuts and fig compote

☞ Three cheeses: \$ 13.25 ☞ ☞ Five cheeses: \$ 19.25 ☞

## Les Moules – Fresh Mussels

### MOUCLADE à la CHARENTAISE

Mussels are one of the most satisfying dishes on any menu. This recipe comes from the port of La Rochelle. The mussels are steamed with a touch of Cognac, saffron, and curry then finished with a little cream. Enjoy an order for appetizer or choose a larger serving to share or as your main course.

*(traditional mussels marinières are also available, upon request)*

**Appetizer size order: \$ 8.25 - Large order, with fries: \$ 19.25**

## Garnitures – Sides

### POMMES PONT-NEUF

\$ 5.25

This is the official culinary term for French fries, but you can call them FRITES. They are hand cut, fried to golden perfection and served with green mayo. *We also have ketchup.*

### GNOCCHIS PARISIENS

\$ 6.25

Made with Pâte à Choux, not potato like its Italian homonym. Sauté in brown butter with lemon and parsley.

### CHANGEMENT DE GARNITURE

\$ 3.25

*Substitution of vegetable with main course instead of potato.*

## Plats de Résistance – Main Courses

### Servis sur assiette – Plates, portioned for 1

#### FILET DE BŒUF, SAUCE AU DEUX POIVRES

\$ 32.25

Generously sized beef tenderloin, cooked at the order (*no well done, please*) topped with two-peppercorns and Cognac cream sauce. Find a good Cabernet and you're all set.

#### COQ AU VIN

\$ 24.25

One of the most loved bistro dishes, chicken thighs are slowly braised in a richly flavored red wine sauce with mushrooms, carrots, pearl onions and lardons. This favorite pairs well with Pinot Noir and Malbec.

#### POISSON FRAIS

\$ 25.25

Today's fresh fish. A nice fillet prepared in a traditional way such as Meunière, Amandine, Grenobloise, Dijonnaise, etc.

#### BOURRIDE A LA SÉTOISE

\$ 28.25

This dish from the working-class port of Sète is the forgotten cousin to BOUILLABAISSE. We'll poach monkfish, cod or similar white fish and a couple of shrimp in a flavorful fish stock with plenty of tomatoes, garlic and spices. Aioli and baguette toasts are part of the bourride. A dry rosé or a flavorful white Rhône would be a good choice.

## Servis sur plateau – Family Style, enough for 2

### ENTRECÔTE CAFÉ DE PARIS

\$ 48.25

16oz Angus Rib Eye. The steak is seared, sliced, topped with a blue cheese crust. Plenty fries of course plus crusty French bread to soak up the sauce. We'll cook it medium rare toward medium unless you specify otherwise.

### LE CANARD DU SAINT-EMILION

\$ 38.25

The famous duck Saint-Emilion has featured on the menu since March 1985. Half a bird roasted in a wood fired oven and served with a "sauce à l'orange".

*Enough for two but you might want it just for yourself.*

### POULET À LA MAROCAINE

\$ 36.25

Morocco was a French province for forty years. Its cuisine is now part of the culinary fabric of France. We love the abundance of spices and contrast of exotic flavors. The free-range chicken is marinated, roasted, served with lemons, olives, dried fruits and of course spices and herbs. This recipe uses little fat, making it a very healthy, flavorful dish.

## Plats du Jour – Daily Specials

**MARDI / Tuesday:** Onglet aux Roquefort – Hanger steak Bordelaise

**MERCREDI / Wednesday:** Escalope de Veau – Veal scallopini

**JEUDI / Thursday:** Confit de Canard – Duck leg confit

**VENDREDI ET SAMEDI / Friday and Saturday:** Côtes d'Agneau - Grilled lamb chops

**DIMANCHE / Sunday:** Pâtes du Chef – Chef's pasta plate

## Desserts – Desserts

### CRÊPES

\$ 7.25

Homemade French crêpes, three of one kind per serving.

*(assorted: \$9.25)*

Choice of: Grand Marnier, Cherries Preserve or Nutella and Bananas.

### TARTE AUX POMMES

\$ 7.25

Apple tarte.

### CRÈME CARAMEL

\$ 6.25

Caramel custard.

### CAFÉ LIEGEOIS

\$ 8.25

Coffee Ice cream, coffee liquor, espresso and whipped cream.

### FONDANT AU CHOCOLAT

\$ 7.25

Soft chocolate cake.