

PETIT LOUIS

B I S T R O

RESTAURANT WEEK

Friday, July 24th – Sunday, August 2nd

\$55 PER PERSON

(Plus Tax and Gratuity)

No substitutions available

All menu items are subject to change according to availability

PREMIERS

SALADE DE SAISON

Baby Arugula, Frisée, Fresh Peaches, Red Onions,
Chèvre, Peach Mustard Vinaigrette

VICHYSOISE

Chilled Potato & Leek Soup, Chive Oil

AUBERGINES CROQUANTES

Eggplant Napoléon, Niçoise Olive Tapenade, Tomato, Chèvre, Pistou

SALADE VERTE

Mesclun Greens, Reggiano, Red Wine Vinaigrette

PRINCIPAUX

COLLIER DE PORC BRAISÉ

Braised Pork Collar, Pommes Purées, Grilled Zucchini, Pork Reduction

FILET DE SAUMON GRILLÉ

Grilled Salmon, Cauliflower, Marbled Potatoes, Béarnaise Sauce

POULET À LA MOUTARDE

Chicken Breast, Local Cauliflower Gratin, Haricots Verts,
Mustard Cream Sauce

ASSIETTE VÉGÉTARIENNE

Parisian Gnocchi, Brussels Sprouts, Baby Carrot,
Chanterelle Mushrooms, Reggiano, Beurre Blanc

DESSERTS

PROFITEROLES

Ice Cream Of The Day, Warm Chocolate Sauce

CARAMEL PEACH COCONUT GATEAUX

Coconut Sponge, Caramelized Peaches, Caramel Glaze

SPICED PLUM CREME CARAMEL

Vanilla Spiced Custard, Plum Compote, Cardamom Tuille

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