

PETIT LOUIS

B I S T R O



SAINT-VALENTIN

VENDREDI 13 & SAMEDI 14 FÉVRIER 2026

\$119.00 (Plus Tax, Alcohol & Gratuity)

All menu items are subject to change according to availability

premier

SOUPE DE BETTERAVES

Beet & Leek Soup, Herbs Crème Fraîche

VOL-AU-VENT AUX ESCARGOTS

Puff Pastry, Escargots, Garlic Butter, Red Wine Reduction

HUÎTRES SAUCE MIGNONETTE

Wellfleet Oysters, Cucumber Champagne Mignonette

CALAMARS FRITS

Fried Calamari, Saffron Aioli

deuxième

SALADE DE BETTERAVES

Roasted Beets, Frisée, Chèvre, Pistachio, Truffle Oil Vinaigrette

SALADE VERTE

Mesclun Greens, Reggiano, Red Wine Vinaigrette

SALADE DE CHÈVRE

Romaine, Frisée, Strawberry, Roasted Walnuts, Chèvre, Strawberry Vinaigrette

troisième

FILET DE BAR

Pan Seared Rockfish, Pomme Rösti, Brussel Sprout, Garlic Confit Purée, Dijon Beurre Blanc

CHEVREUIL GRILLÉ

Grilled Venison, Trumpet Mushroom, Fig Marmelade, Red Wine Apple Cider Reduction

NOIX DE SAINT-JACQUES RÔTIES

Pan Seared Sea Scallops, Black Truffle Oil Pommes Purées, Zucchini Relish, Saffron Beurre Blanc

FILET D'AGNEAU GRILLÉ

Grilled Lamb Tenderloin, Carrot Purée, Broccolini, Red Wine Reduction

ASSIETTE VÉGÉTARIENNE

Parisian Gnocchi, Baby Carrots, Chanterelles, Brussels Sprouts, Reggiano, Saffron Beurre Blanc

desserts

PARIS-BREST

Pâte à Choux with White Chocolate Ganache, Strawberry Compote

GÂTEAU AU CHOCOLAT

Chocolat Cake, Raspberry Powder, Crème Chantilly

FINANCIER AU CITRON VERT

Financier Layer, Lime White Chocolate Mousse, Cherry Compote

RESTAURATEUR: Tony Foreman

A Gratuity of 20% is suggested to parties larger than 6