

PETIT LOUIS

B I S T R O

RESTAURANT WEEK

Friday, January 23rd – Sunday, February 1st

\$55 PER PERSON

(Plus Tax and Gratuity)

No substitutions available

All menu items are subject to change according to availability

PREMIERS

SALADE DE BETTERAVES

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

SALADE VERTE

Mesclun Greens, Reggiano, Red Wine Vinaigrette

AUBERGINES CROQUANTES

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

PRINCIPAUX

POITRINE DE POULET

Chicken Breast, Brussels Sprouts Lardons, Chanterelle Red Wine Reduction

BAR GRILLÉ

Grilled Rockish, Zucchini, Cherry Tomato, Shiitake, Pistou

BOEUF BOURGUIGNON

Braised Beef Cheek, Pommes Purées, Lardons
Pearl Onion, Carrots, Mushrooms

ASSIETTE VÉGÉTARIENNE

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

DESSERTS

MOUSSE AU CHOCOLAT

Chocolate Mousse, Espresso, Chantilly Cream

TARTE TATIN

Warmed Apple Tart Tatin, Vanilla Bean Ice Cream, Crème Anglaise

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