



## Hors d'oeuvres

### Soupe à l'Oignon

The classic French onion soup 6.95

### Steak Tartare

Always cold, tartar-style beefsteak 9.50

### Pâté de Foie

Truffled chicken livers, toast points 7.75

### Pot d'Escargots

Snails with garlic & parsley butter 7.50

### Saumon Mariné

House-cured Scottish salmon 8.50

### Ratatouille

Provençal vegetables, couscous 9.00

### Tartare de Thon

Tuna tartar with tapenade 8.95

### Cuisses de Grenouilles

Fricasséed frog's legs in tomato sauce 8.75

### Foie Gras Sauté

Duck liver, truffle madeira sauce 12.50

## Fruits de Mer

### Huîtres Chaud

Seared oysters Parisienne 9.00

### La Mouclade

Mussels with saffron and cream 9.00

### Gambas Grillées

Sauteed prawns with lemon beurre blanc 7.75

### Calmars Frites

Calamari served with bistro sauce 8.00

### Bonne Femme

The "good wife's" scallop dish 7.75

## Salades

### Salade Verte

Mesclun, dijon vinaigrette 4.25

## Viandes

### Steak Frites

NY Strip, parsley butter, pommes frites 23.00

### Steak Béarnaise

NY Strip and potato gratin 24.00

### Tournedos de Boeuf

Filet of beef, foie gras, truffle 26.00

### Jarret de Porc

24 oz pork shank, white bean cassoulet 23.00

### Magret au Poivre

Grilled duck breast, 3 peppercorn cream 21.00

### Poulette au Pastis

Game hen with saffron, tomato, fennel, & Pernod

½ 16.00/Whole 23.00

### Couscous Maghreb

Algerian style lamb and beef grille 24.00

## Poissons

### Coquilles St. Jacques

Scallops, whisky cream sauce 23.00

### Saumon au Four

Salmon, hollandaise, asparagus 20.00

### Thon au Pipérade

Grilled rare tuna, basque pepper sauce 20.00

### Moules à la Diablé

Mussels with pasta in spicy tomato sauce 19.00

### Saumon à la Ancienne

Salmon, French lentils, slab bacon 20.00

### Gambas Grillé

Sautéed shrimp, citrus marinade, egg pasta 21.00

## Plats Pour Deux

24 hour advance orders only

### Chateaubriand

Center cut filet of beef for two 54.00

### Côte de Boeuf

26oz Bone-in Ribeye for two 54.00



## Les Oeufs

- French Omelet Ham, spinach, gruyere 9.50  
 Peasant Omelet Ham, gruyere, potatoes 9.50  
 Truffled Omelet Mousse de foie, gruyere 9.95  
 Tunny Omelet Genova tuna, capers 9.50  
 Omelet Ratatouille Provencal vegetables 9.95  
 Omelet Pannequet Ham, cheese, hollandaise 9.95  
 Croque Madame Ham, cheese, bechamel 9.50  
 Saucisson Lentilles Grilled sausage, dijon 9.95  
 Oeufs Africaine Spiced romesco, couscous 9.95  
 Oeufs Norwegien Gravlox, hollandaise 9.75  
 Eggs Benedict Canadian bacon, hollandaise 9.50  
 Oeufs Henri IV Beef filet, artichoke, bearnaise 14.95  
 Steak Meurette NY Strip, red wine sauce 14.95

## Les Sucrées

- French Pancake Strawberry or banana nutella 8.75  
 French Waffle Strawberry, or banana nutella 8.75  
 Friture de Pain Bananas, cinnamon, chantilly 8.75  
 Crêpe Georgette Pineapple, caramel, chantilly 6.50  
 Crêpe Sucrées Assorted confitures 6.50  
 Beignets French doughnuts 6.00

## Le Menu Enfants

- Petite Pancake  
 French Toast Sticks  
 Ham Roll-Up  
 Cheese Pizza  
 Pepperoni Pizza  
 Macaroni and Cheese  
 Bebe Waffle  
 Kiddy Scramble  
 Grilled Cheese  
 Banana Nutella Sandwich  
 Cheese Omelet 4.75 ea

Split plate charge 2.00.

18% gratuity added to parties of 6 or more

237 Lake Ave, Traverse City, Michigan 231.922.9645

## Hors d'oeuvres

- Soupe du Jour Chef's selection 4.50  
 Pot d'escargots Snails with garlic butter 7.50  
 Tarte Flambée Fromage blanc, bacon 6.25  
 Pâté de Foie Truffled liver mousse 7.25  
 Gambas Grillée Prawns, lemon buerre blanc 7.25  
 Rillettes de Porc Shredded pork confit 7.75  
 Bagel Plat Gravlox, cream cheese, capers 6.50  
 Coquetiel de Crevettes Shrimp cocktail 8.95

## Crêpes Saveur

- Au Saumon Creme fraiche, capers, greens 8.50  
 Normande Ham, apple, bleu cheese, walnuts 8.00  
 Asperges Ham, cheese, bechamel 8.25  
 Crevettes Shrimp, aioli, bibb lettuce 8.00  
 Aux Lentilles Potatoes, bacon, vinaigrette 8.25  
 Galette Ouef frite, ham, cheese, buckwheat 7.75  
 Florentine Chicken, spinach, bechamel 8.00

## Sandwiches

- Jambon au Beurre Ham on buttered baguette 8.25  
 Parisian Ham, brie, apple, dijon mustard 8.75  
 French Dip Roast beef, au jus, dijon 9.75  
 Muffuletta salamis, olive tapenade 9.00  
 Pan Bagna Tuna, nicoise vegetables 9.00  
 Vegetarian Eggplant caviar, peppers 8.75  
 Demi Parisian With cup of soup du jour 8.75  
 Shrimp Bistrot Shrimp, capers, remoulade 9.75  
 Bistro Burger Gruyere, fried egg, bacon 11.50

## Salades

- Lyonnaise Bacon, poached egg, and mesclun 8.25  
 Dauphinoise Ham, bleu cheese, walnuts 8.25  
 Niçoise Genova tuna, provence vegetables 10.75  
 Chèvre Mesclun, toasted goat cheese, tomato 7.00  
 Bibb Anglaise English cucumber, tomato 5.25  
 Salade Vertes Mesclun, dijon vinaigrette 4.25

Notice: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.