

PREMIERS PLATS

APPETIZERS

Escargots BZ

French snails, herb garlic butter, Pernod 8⁹⁵

Pâté Traditionnel

House pâté with red wine mustard and crouton 6⁹⁵

Moules Marinières

West coast mussels steamed with white wine, shallots, cream, parsley 12⁹⁵

Soupe à l'Oignon

Classic French onion soup with Gruyère cheese 7⁹⁵

Soupe du Jour

5⁹⁵



LES SALADES

Salade Anchoïde

Romaine, white anchovy, shaved parmesan, fromage croutons, anchovy vinaigrette 7⁹⁵

Salade Lyonnaise

Frisée, smoked bacon, and poached egg 8⁹⁵

Salade du Bistrot

Boston lettuce, lemon-dijon dressing 6⁹⁵

Salade au Chèvre

Mixed baby greens with goat cheese fondue, toasted hazelnuts, roasted pears, red onion, sherry-walnut vinaigrette 8⁹⁵

PLATS PRINCIPAUX

ENTRÉES

POULET GRAND MÈRE

ROASTED CHICKEN "Grandmother Style," smoked bacon, mushrooms, Parisian potatoes, pearl onions, roasted garlic, rosemary-garlic jus 18⁹⁵

TRUITE SAUTÉE

Pan-fried TROUT on a bed of sautéed spinach with tomato-caper vinaigrette 19⁹⁵

STEAK FRITES

Bistrot STEAK, maitre d'hotel butter, pommes frites 21⁹⁵

VOL-AU-VENT

STEW du jour in puff pastry, crème fraîche mashed potatoes 18⁹⁵

STEAK AU POIVRE

Peppercorn crusted New York Strip STEAK with crème fraîche mashed potatoes, haricots verts, cognac-cream sauce 30⁹⁵

FOIE DE VEAU

Sautéed CALF'S LIVER, smoked bacon, fried onions, crème fraîche mashed potatoes, port sauce 16⁹⁵

Les Petites Assiettes

SMALLER PLATES

TAGINE DE LÉGUMES

Moroccan-spiced vegetable & chickpea stew with toasted almonds, served with cous cous 16⁹⁵

LA CRÊPE AU POULET

Chicken & mushrooms braised in a sherry-cream sauce 10⁹⁵

LA CRÊPE À LA RATATOUILLE

Mediterranean vegetables, fresh goat cheese, basil 9⁹⁵

QUICHE DU JOUR

With mixed greens, sherry-walnut vinaigrette 11⁹⁵

LE ROYAL

Char-grilled hamburger, bleu cheese, sauce BZ, pommes frites 10⁹⁵

CROQUE MONSIEUR

Grilled ham and Gruyère cheese sandwich, pomme frites 10⁹⁵

An 18% gratuity will be added to parties of 6 or more.