



Prix Fixe

Entrées

(First Courses)

POTAGE PARMENTIER

Potato and leek soup, parsley oil, brown butter croutons

ESCARGOTS À LA BOURGUIGNONNE

Burgundy snails, garlic herb butter, croutons

RILLONS DE PORC CONFIT ET RHUBARBE

Pork belly confit, rhubarb confiture, shaved fennel, frisée, mint, shallot jus

SALADE D'ASPERGES AUX TRUFFES

Warm green asparagus, frisée, soft-boiled egg, black truffle crème fraîche, croutons, frisée

Plats Principaux

(Main Courses)

TRUITE MEUNIÈRE

Miller-style trout, haricots verts, fingerling potatoes, lemon brown butter

CONFIT DE CANARD

Duck leg confit, wilted arugula, fingerling potatoes, English peas, haricots verts, Banyuls-honey jus

JARRET D'AGNEAU AUX FLAGEOLETS

White wine-braised lamb shank, flageolet beans, fava beans, fennel, spring onions, curry

POULET JARDINIÈRE

White wine-braised chicken, bacon lardons, pearl onions, turnips, English peas, baby carrots, potatoes, lemon, fresh herb

Desserts

BABA AU RHUM

Rum and orange-soaked pastry, pistachios, cherries, golden raisins, figs, fresh blueberries, crème Chantilly

MILLE FEUILLE AUX FRAMBOISES

Caramelized puff pastry, vanilla pastry cream, raspberries

TERRINE DE MOUSSE AU CHOCOLAT

Chocolate mousse "terrine", meringue, candied hazelnuts, sea salt, fromage blanc sorbet

Peter WOOLSEY, Chef/Proprietor

Kenneth BUSH, Executive Chef

Bret LYONS General Manager

623 South 6th Street, Philadelphia, PA 19147 · 215-925-8000

www.BistrotLaMinette.com