

# Les Boissons

## Kir Royale \$12

Cassis (Black currant)	Orange XO (Orange with cognac)
Poire (Pear)	Domaine de Canton (Ginger)
Pamplemousse (Grapefruit)	St Germain (Elderflower)

## Les Cocktails \$12

**French 75** Cognac, sugar, lemon, Alsatian sparkling wine

**Minette Nouveau** Vodka, house bitters #3, lemon, Perrier, choice of cassis, blackberry, or elderflower

**Rum & Absinthe Punch** Rum, brandy, green chartreuse, absinthe, lime, lemon, simple syrup, fruit

**Brandy and Vermouth Sangria** Dry vermouth, verjus, brandy, lime, simple syrup, fruit

**Slapdash Aperol Navy Punch** White rum, spiced rum, aperol, fresh pineapple, grapefruit, lime, verjus, touch of heat

**L'essence Vert** Cucumber, mint and basil vodka, gin, verjus, Cocchi Americano

**Sazerac Maison** Pennsylvania rye whiskey, VS cognac, simple syrup, herb saint

## Pichets de Vin de la Maison

(Wines by the pitcher)

	375 ml (1/2 bottle)	750 ml (bottle)
Blanc	18	32
Rouge	18	32

## Pichets de Vin du Château

(Wines by the pitcher)

	375 ml (1/2 bottle)	750 ml (bottle)
Blanc	23	42
Rouge	23	42
Rosé	23	42

## Vin au Verre

(Wine by the glass)

Sparkling Rosé De Perrier Rosé	\$11/44
Semillon/Savignon Blanc <i>Bordeaux</i> Chateau Pilet	\$14/56
Chardonnay <i>Languedoc</i> Montsable	\$14/56
Pinot Noir <i>Languedoc</i> Montsable	\$14/56
Bordeaux Blend <i>Bordeaux</i>	\$16/64

# Prix Fixe \$39

## Les Entrées

(Choose One)

### Salade Verte

Bibb lettuce, mustard tarragon vinaigrette, chives

### Potage Parmentier

Potato Leek Soup, brown butter croutons, chive oil, served hot or cold

### Terrine de Capagne

House made pork and chicken liver terrine, salad, cornichon, mustard, toast

### Salad Dauphinoise

Mesclun lettuce mix, Bayonne Ham, Comte cheese, walnuts, walnut vinaigrette

### Œuf du Pêcheur

Fisherman's style poached egg, toast, mussels, tarragon cream

### Escargots à la Bourguignonne

Burgundy snails, garlic herb butter, croutons (\$5 supplement)

### Foie Gras Pôelée

Pan seared duck liver, black pepper crème fraîche, frisée, honey, figs (\$15 supplement)

# Les Plats

(Choose One)

### Bœuf Bourguignon

Red wine-braised beef, roasted cremini mushrooms, pearl onions, fingerling potatoes, bacon lardons

### Truite Meunière

Miller-style trout, green beans, fingerling potatoes, lemon brown butter, almonds

### Lapin Rôti à la Moutarde

Mustard-braised Rabbit, house made tagliatelle, Rabbit jus

### Poulet à la Catalan

White wine-braised Chicken, roasted tomato, caramelized onion, lemon, bacon lardons, rice pilaf

### Quenelles Natures à la Sauce Provençal

Vegetarian dumplings, Provençal tomato sauce, Cantal cheese, olives

### Bourride

Poached Monkfish, fumet, pearl onions, fingerling potatoes, roasted fennel, lemon aioli

## Accompagnements

### Gratin de Pâtes Façon Peggy

Macaroni and cheese \$8

### Haricot Verts

French green beans, butter, shallots \$7

# Desserts

(Choose One)

## Mille Feuille aux Framboises

Caramelized puff pastry, vanilla pastry cream, raspberries

## Tarte au Rhubarbe

Pate brisee, rhubarb, strawberry and raspberry compote, Apricot glaze, Chantilly cream, praline

## Chocolate Gateau

Almond chiffon cake, coffee buttercream, chocolate ganache, toasted hazelnuts, chocolate cookie crumble, Chantilly cream

## Assiette de Fromage

1 oz Pierre Robert (French triple cream), toast, salad, rhubarb strawberry jam

## Crème Caramel

Vanilla custard, caramel, blackberry sauce, blackberry

# Guidelines

## Guest Guidelines

In accordance with the City of Philadelphia's outside dining protocol Bistrot La Minette will only have two tables available to our guests for outdoor dining. As such, we will only accept reservations for parties of 4 to 6 for the time being. Please, respect our 90 minute seating limit, as this gives us enough time to properly clean and sterilize the tables between guests and will prevent a crowd from forming, since we have no outside space for guests to wait.

## Masks are Necessary

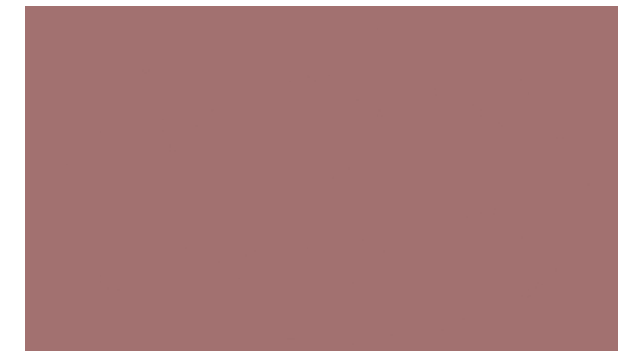
When your server approaches the table. Whenever you are not seated, including trips to the bathroom.

## Safe Distancing

Whenever not seated please maintain a 6 ft distance between yourself, other guests, and any Bistrot La Minette staff. We will be avoiding reaching across guest and ask your help poring and passing. Think of it as a more interactive Bistrot experience.

## Limited Contact

We will be limiting contact as much as possible with your table. Please raise the paddle on your table to alert us when you require attention.



Peter Woolsey, Chef/Proprietor

Grant Lloyd, Executive Chef

Edward Dattilo, General Manager

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215.925.8000 / [www.BistrotLaMinette.com](http://www.BistrotLaMinette.com)

