

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

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

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

Fortified Blackberry Brandy Sangria Vodka, blackberry cordial, red vermouth, red verjus, cherry bitters, fresh lemon, fresh lime, fresh pears

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

Minette Nouveau (hard seltzer, the Minette way) Vodka, house bitters #3, lemon, Perrier, choice of cassis or blackberry

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> Chateau La Mour	\$16/64

Prix Fixe \$39

Les Entrées

(Choose One)

Salade Verte

Bibb lettuce, mustard tarragon vinaigrette, chives

Soupe Froide au Concombre

Cucumber, fromage blanc, mint, Espelette pepper, shaved radish

Salade de Pentoncles crus

Raw scallops, orange, mint, basil oil, Espelette pepper, citrus Fumet (add \$5)

Salade Nicoise

Mesculun lettuce mix, tuna confit, radish, anchovies, red pepper, haricot verts, egg, olives, roasted garlic vinaigrette (add \$5)

Œuf du Pêcheur

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

Escargots à la Bourguignonne

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

Caille Basquaise

Seared Quail, piperade, basil oil (add \$5)

Foie Gras Pôelée

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

Les Plats

(Choose One)

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

Faux Filet et Pommes Anna

Pan seared NY Strip, Tomatoes Provençale, Pommes Anna, beef jus (add \$9)

Pétoncles à la Sauce Américaine

Pan-seared scallops, sauce Américaine, pommes puree, crispy garlic, roasted red pepper, English peas (add \$7)

Poulet au Ratatouille

Pan-seared chicken, ratatouille, rosemary jus

Gigot au Ratatouille

Pan-seared lamb roulade, ratatouille, rosemary jus (add \$8)

Tarte Provençale

Summer vegetable tart of tomato and zucchini, goat cheese, charred eggplant purée, summer greens

Accompagnements

Gratin de Pâtes Façon Peggy

Macaroni and cheese \$8

Haricot Verts

French green beans, butter, shallots \$7

Ratatouille

Classic Provençal vegetable stew \$8

A 20% Service fee will be added to groups of 5 or more.

Desserts

(Choose One)

Mille Feuille aux Framboises

Caramelized puff pastry, vanilla pastry cream, raspberries

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

Mousse au Citron Meyer Surgelée

Frozen Meyer lemon mousse, almond cookie crumble, crème chantilly, blueberries, honey

Peach Verrine

Peach compote, fresh peaches, almond sponge cake, mousseline cream, almond crumble

Crème Caramel

Vanilla custard, caramel, blueberry sauce, blueberries, raspberries, mint

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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