

BISTROT LA MINETTE

Les Entrées

Soupe de Melon	\$10
Chilled cantaloupe soup, aged balsamic vinegar, crispy Rosette de Lyon, mint, lemon zest	
Salade verte	\$9
Bibb lettuce, mustard tarragon vinaigrette, chives	
Escargots à la Bourguignonne	\$16
Burgundy snails, garlic herb butter, croutons	
Œuf du pêcheur	\$14
Fisherman's style poached egg, toast, mussels, tarragon cream	
Tartare de bœuf	\$18
Grass-fed ribeye, shallot, parsley, capers, raw egg yolk, cornichons, mustard, lemon aioli, toast, Porcini butter	
Salade Niçoise	\$17
Mesclun lettuces, tuna confit, anchovies, peppers, haricot verts, radish, potatoes, egg, olives, roasted garlic vinaigrette	
Salade de homard	\$24
Butter poached-lobster, frisée, lemon crème fraîche, chervil, haricot verts, red pepper, pickled mustard seed, basil oil	

Les Plats

Rôti de porc aux figues	\$26
Fig-stuffed pork loin, peewee potatoes, haricot verts, candied pecans, sherry vinegar jus	
Lapin rôti à la moutarde	\$28
Mustard-braised rabbit, house-made tagliatelle, rabbit jus	
Truite meunière	\$27
Miller-style trout, haricots verts, fingerling potatoes, toasted almonds, lemon brown butter	
Poulet à la Provençale	\$26
White wine-braised chicken, tomato, olives, garlic confit, shallot confit, capers, lemon, potatoes	
Magret de canard	\$33
Peppered duck breast, charred plum, tomato, fennel, grilled endive, honey lavender jus	
Gnocchis de betteraves	\$25
Beet gnocchi, celeriac purée, carrots, goat cheese, lemon, toasted walnuts, micro arugula	

Accompagnements

Gratin de pâtes façon Peggy	\$8
Macaroni and cheese	
Haricots verts	\$7
French green beans, butter, shallots	
Ratatouille	\$8
Classic Provençal vegetable stew	