

BISTROT LA MINETTE

Les Entrées

Soupe de Potiron Roasted butternut squash soup, crème fraîche, sage, nutmeg, pumpkin seed	\$10
Escargots à la Bourguignonne Burgundy snails, garlic herb butter, croutons	\$16
Terrine de foie gras Housemade foie gras terrine, brioche toast, apple butter, crème fraîche, black pepper honey, toasted pecans, frisee	\$20
Salade verte Bibb lettuce, mustard tarragon vinaigrette, chives	\$9
Salade de choufleur Roasted cauliflower, thyme, crème fraîche, pickled shallot, watercress, comte cheese, pine nuts, espellete pepper	\$14
Œuf du pêcheur Fisherman's style poached egg, toast, mussels, tarragon cream	\$14
Poitrine de porc confite Confit pork belly, green apple, celery root, crème fraîche, mustard, pear-cognac gastrique	\$16

Les Plats

Joues de Porc Braised pork cheeks, warm spice, Puy lentils, flageolet beans, carrots, Brussels sprouts, orange, hazelnuts	\$27
Lapin rôti à la moutarde Mustard-braised rabbit, house-made tagliatelle, rabbit jus	\$28
Truite meunière Miller-style trout, haricots verts, fingerling potatoes, toasted almonds, lemon brown butter	\$27
Poulet à la Provençale White wine-braised chicken, tomato, olives, garlic confit, shallot confit, capers, lemon, potatoes	\$26
Bœuf Bourguignon Red wine-braised beef short rib, fingerling potatoes, classic Burgundian garnish	\$33
Gnocchis de betteraves Beet gnocchi, celeriac purée, carrots, lemon, toasted walnuts, micro arugula	\$25

Accompagnements

Gratin de pâtes façon Peggy Macaroni and cheese	\$8
Haricots verts French green beans, butter, shallots	\$7
Choux de Bruxelles Duck fat roasted brussel sprouts, lemon, espelette pepper	\$8