

# BISTROT LA MINETTE

## Les Entrées

<b>Soupe de Potiron</b> Roasted butternut squash soup, crème fraîche, sage, nutmeg, pumpkin seed	\$11
<b>Escargots à la Bourguignonne</b> Burgundy snails, garlic herb butter, croutons	\$16
<b>Terrine de foie gras</b> Housemade foie gras terrine, brioche toast, apple butter, crème fraîche, black pepper honey, toasted pecans, frisee	\$20
<b>Salade verte</b> Bibb lettuce, mustard tarragon vinaigrette, chives	\$9
<b>Salade de choufleur</b> Roasted cauliflower, thyme, crème fraîche, pickled shallot, watercress, comte cheese, pine nuts, espellete pepper	\$14
<b>Œuf du pêcheur</b> Fisherman's style poached egg, toast, mussels, tarragon cream	\$14
<b>Poitrine de porc confite</b> Confit pork belly, green apple, celery root, crème fraîche, mustard, pear-cognac gastrique	\$16

## Les Plats

<b>Joues de porc</b> Braised pork cheeks, warm spice, Puy lentils, flageolet beans, carrots, Brussels sprouts, orange, hazelnuts	\$27
<b>Lapin rôti à la moutarde</b> Mustard-braised rabbit, house-made tagliatelle, rabbit jus	\$28
<b>Truite meunière</b> Miller-style trout, haricots verts, fingerling potatoes, toasted almonds, lemon brown butter	\$27
<b>Poulet rôti</b> Pan-seared half chicken, duck fat Brussel Sprouts, currants, pommes purée, foie gras sauce	\$26
<b>Bœuf Bourguignon</b> Red wine-braised beef short rib, fingerling potatoes, classic Burgundian garnish	\$33
<b>Gnocchis de betteraves</b> Beet gnocchi, celeriac purée, carrots, lemon, toasted walnuts, micro arugula	\$25

## Accompagnements

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