

French Restaurant's Week Menu

From Friday, July 9th to Thursday, July 15th

♠ Lunch Menu ♠

♠ Appetizers ♠

Parmentière de moules et poireaux
Mussel soup with leeks and potatoes

Soupe de légumes et haricots au pistou
Provençale vegetable soup with canellini beans and pesto

Gazpacho de tomate, sorbet au concombre
Tomato gazpacho served with cucumber sorbet

La terrine de betterave et fromage de chèvre
Beet and farm goat cheese terrine with balsamic dressing

Le tartare de saumon à l'aneth et aux algues orientales
Salmon tartar with dill and oriental seaweed

Le pâté de campagne aux pruneaux et Armagnac
Homemade country pâté with prunes and Armagnac

La fricassée de champignons sauvages
Wild mushrooms fricassée persillade

Risotto aux crevettes parfumé au citron
Lemon lime risotto with shrimp

Salade de langue de veau, sauce Gribiche
Veal tongue salad, tartare of beet and field green salad, mustard dressing

La tarte à l'oignon et sa petite salade
Onion tart with bacon and baby green salad

Salade de truite fumée, radicchio et pamplemousses
Smoked trout salad with radicchio and fresh grapefruit

La salade Bistrot Lepic
Mixed baby green salad

Pied de cochon désossé et croustillant
Crusty boneless pig's feet with onion sauce

♠ Entrees ♠

Le paillasson de saumon aux raisins

Salmon in potato crust, fresh grapes and ouzo grape sauce

Truite grillée, tomate, olive verte, herbes et sauce au balsamique

Grilled rainbow trout with tomato, green olive, caper, herbs, baby squash and balsamic vinegar reduction

Salade printanière de poissons grillés

Spring green salad with grilled salmon, shrimp, scallops, fish of the day and fresh mango

Le cassoulet du Bistrot Lepic

Duck confit, lamb, Toulouse garlic sausage, and cannellini bean stew

La grande salade de volaille tiède

Warm organic chicken salad with poached egg, wild mushrooms and balsamic vinegar

Le foie de veau Provençale

Calf liver with capers, garlic, black olives and Jerez vinegar

Médailles de boeuf, polenta et jus aux shitaki

Beef medallions with polenta and shitaki mushroom sauce

Poulet fermier organique aux deux vinaigres

Free range organic chicken braised with white and red wine vinegar, tomato light cream sauce, rice Pilaf

Les rognons de veau, pomme de terre au four écrasée, moutarde à l'ancienne

Veal kidneys with chunky yukon gold potatoes and old fashioned mustard sauce

♠ Desserts ♠

Dessert au choix

\$24.95 pp

Excluding tax and Gratuities

♠ *For parties of six or more, an 18% gratuity will be added to the bill.* ♠

♠ **Simon Ndjiki-nya, Chef de Cuisine** ♠

Le Wine Bar