

# Bistro Du Marché

## LUNCH MENU

### POUR COMMENCER / APPETIZERS

<b>Soupe "au Goût du Jour"</b> Daily Soup Preparation	10
<b>Salade Verte Mesclun Classique</b> Baby Greens, Extra Virgin Olive Oil, Red Wine Vinegar	10
<b>Tiger Shrimp "Cocktail"</b> Grilled "à la Plancha", French Cocktail Sauce	12
<b>Escargots de Bourgogne, Beurre a l'Ail et Herbes</b> Burgundy Snails, Fresh Herb & Garlic Butter	12
<b>Pâté de Campagne "Grand-Mère"</b> Country Style Pork Pâté, Pickled Vegetables, Mesclun Salad	14
<b>Caesar Salad</b> Organic Romaine, Parmesan, Croutons, Anchovies Add Chicken Or Shrimp – Add 8.00	11

### ASSIETTES "DEJEUNER"

<b>Vraie Salade Nicoise</b> Baby Lettuce, Fresh Tuna, Tomato, Onion, Bell Pepper, Fennel, Haricot Verts, Eggs, Niçoise Olives	18
<b>Quiche Lorraine</b> Artisanal Bacon, Caramelized Onions, Baby Greens	14
<b>Croque Monsieur</b> Parisian Classic, Artisan Ham, Cheese Bechamel, Lettuce Croque Madame – Add Egg – 1.00	16
<b>Raviolis aux Champignons, Sauce Porto, Parmesan</b> "Our Famous" Homemade Mushroom Ravioli	15
<b>Assiette de Legumes du Moment</b> Seasonal Organic Vegetables, Olive Oil, Parmesan Reggiano	14
<b>Saumon d'Alaska, Sauce Simple</b> King Salmon, Creamy Baby Spinach, Potatoes, Sauce Simple	22
<b>Burger d'Agneau "à la Marocaine"</b> Lamb Sliders, Ratatouille, Conté Cheese, Harissa Aioli, Fries	18
<b>La Pâte Fraîche "Au Gout du Jour"</b> Seasonal Pasta Preparation	20
<b>Poitrine de Poulet "Au Jus"</b> Organic Chicken Breast, Mashed Potato, Vegetables, "Au Jus"	18
<b>Steak au Poivre, Frites, Salade</b> 6 oz. Aged New York Steak "Au Poivre", Fries, Salad	22
<b>Steak Tartare</b> Knife Cut Beef, Classic Tartare Seasoning, Fries, Salad	22

### DESSERTS – 8

<b>Sorbets &amp; Ice Cream</b> Au Gout du Jour	
<b>Ile Flottante</b> Light Meringue, Crème Anglaise, Caramel Sauce, Almonds	
<b>Mixed Berry "Melba"</b> Vanilla Ice Cream, Red Berry Coulis	
<b>Chocolat "Fondant"</b> Warm Chocolate "Fondant", Vanilla Ice Cream, Berry Coulis	

### Wines By The Glass

#### Sparkling

Jacquard Champagne 14  
Cremant Bourgogne "Rosé" 11

#### Chardonnay

Paul Mas (Languedoc) 9  
Hahn Estate (California) 12  
Trefethen (Napa) 14  
Montagny (Burgundy) 15

#### Sauvignon Blanc

Canyon Road (California) 9  
Sancerre (Loire) 14

#### Rosé

Bandol (Provence) 14

#### Other Whites

Pinot Grigio (Italy) 9  
Location (Corse) 11  
Guigal (Rhône) 12  
Vouvray (Loire) 10

#### Pinot Noir

Dark Horse (California) 9  
Talbot (Monterey) 14  
Chorey Les Beaunes (Burg) 18

#### Merlot

Canyon Road (California) 9  
Chateau Pasquet (Bord) 11

#### Cabernet Sauvignon

Castle Rock (Paso Robles) 9  
Château St. Ahon (Bord) 14  
White Oak (Napa) 18

#### Rhone Varietals

Guigal (Rhône) 12  
Vacqueyras (Rhône) 14

#### Parisian "Rendez Vous"

Tuesday – Moules Frites  
Wednesday – Steak Frites  
Thursday – "Classics"

#### Happy Hour

Daily at the Bar & Patio  
5:00pm to 6:30pm

#### Chef de Cuisine

Alain Delahaye

#### Maître D'

Hadrien Paquet  
Julien Crebassa

Split Charge \$2.50

18% Gratuity Included  
For Parties of 6 or More



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Bistro du Marché by  
Tapenade