

# Bistro Du Marché

## SUNDAY LUNCH MENU

### Brunch

#### **Viennoiseries "Comme à Paris"**

Butter French Croissant Or Pain Au Chocolat 4

#### **Omelette "A Votre Goût", Pommes "Coin de Rue"**

Organic Eggs Omelette, choice of :  
Spinach or Mushrooms & Gruyere Cheese or Ratatouille 12

#### **Oeufs "Sur Le Plat" Pommes "Coin De Rue"**

3 Organic Eggs Sunny Side Up, Artisanal Bacon 12

### ASSIETTES "DEJEUNER"

#### **Pâté de Campagne "Grand-Mère"**

Country Style Pork Pâté, Pickled Vegetables, Mesclun Salad 14

#### **Escargots de Bourgogne, Beurre à l'Ail et Herbes**

Burgundy escargots, Fresh Herbs & Garlic Butter 14

#### **Saumon D'Ecosse Fumé**

Scottish Smoked Salmon, Cucumber Sour Cream, Condiments 15

#### **Vraie Salade Nicoise**

Baby Lettuce, Fresh Tuna, Tomato, Onion, Bell Pepper, Fennel,  
Haricot Verts, Eggs, Niçoise Olives 18

#### **Caesar Salad**

Organic Romaine, Parmesan, Croutons, Anchovies  
Add Chicken or Shrimp (Add 8.00) 11

#### **Quiche Lorraine**

Artisanal Bacon, Caramelized Onions, Baby Greens 15

#### **Croque Monsieur or Madame**

Parisian Classic, Artisanal Ham, Cheese Bechamel, Lettuce,  
Add one egg +1 16

#### **Raviolis aux Champignons, Sauce Porto, Parmesan**

Our Famous Homemade Mushroom Ravioli 16

#### **Assiette de Légumes du Moment**

Seasonal Organic Vegetables, Olive Oil, Parmesan Reggiano 15

#### **Saumon d'Alaska, Sauce Simple**

King Salmon, Creamy Baby Spinach, Potatoes, Sauce Simple 22

#### **Burger d'Agneau "A la Marocaine"**

Lamb Sliders, Ratatouille, Conté Cheese, Harissa Aioli, Fries 18

#### **La Pâte Fraîche "Au Gout du Jour"**

Seasonal Pasta Preparation 22

#### **Poitrine de Poulet "Au Jus"**

Organic Chicken Breast, Mashed Potato, Végétales, "Au Jus" 18

#### **Steak au Poivre, Frites, Salade**

6 oz. Aged New York Steak "Au Poivre", Fries, Salad 24

#### **Steak Tartare, Frites, Salade**

Knife Cut Beef, Classic Tartar Seasoning, Fries Salad 24

### DESSERTS 9

#### **Sorbets & Ice Cream**

Au Gout du Jour

#### **Ile Flottante**

Light Meringue, Creme Anglaise, Caramel Sauce, Almonds

#### **Mixed Berries "Melba"**

Vanilla Ice Cream, Red Berry Coulis

#### **Chocolat "Fondant"**

Warm Chocolate "Fondant", Vanilla Ice Cream, Berry Coulis

#### **Profiterolles**

Choux Puff, Vanilla Ice Cream, Chocolate Sauce

### **Wines By The Glass**

#### **Sparkling**

Jacquard Champagne 14  
Cremant Bourgogne "Rose" 12

#### **Chardonnay**

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

#### **Sauvignon Blanc**

Canyon Road (California) 9  
Sancerre (Loire) 14

#### **Rose**

Bandol (Provence) 14

#### **Others White**

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 Reynier (Bord) 11

#### **Cabernet Sauvignon**

Castle Rock (Paso Robles) 9  
Chateau St Ahon (Bord) 14  
Synthesis (Napa) 18

#### **Rhone Varietals**

Guigal (Rhône) 12  
Vacqueyras (Rhône) 14

#### **Parisian "Rendez Vous"**

Tuesday Moules Frites  
Wednesday steak Frites  
Thursday "Classics"

#### **Happy Hours**

Daily 5 to 6

#### **Chef de Cuisine**

Alain Delahaye

#### **Maitre D'**

Hadrien Paquet  
Julien Cebrassa

Split Charge \$2.50

18% Gratuity Included  
For Parties of 6 or More

