

Bistro Du Marché

LUNCH MENU

POUR COMMENCER / APPETIZERS

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

ASSIETTES "DEJEUNER"

Vraie Salade Nicoise Baby Lettuce, Fresh Tuna, Tomato, Onion, Bell Pepper, Fennel, Haricot Verts, Eggs, Niçoise Olives	18
Quiche Lorraine Artisanal Bacon, Caramelized Onions, Baby Greens	15
Croque Monsieur Parisian Classic, Artisan Ham, Cheese Bechamel, Lettuce Croque Madame – Add Egg – 1.00	16
Raviolis aux Champignons, Sauce Porto, Parmesan "Our Famous" Homemade Mushroom Ravioli	16
Assiette de Legumes du Moment Seasonal Organic Vegetables, Olive Oil, Parmesan Reggiano	14
Saumon d'Alaska, Sauce Simple King Salmon, Creamy Baby Spinach, Potatoes, Sauce Simple	22
Burger d'Agneau "à la Marocaine" Lamb Sliders, Ratatouille, Conté Cheese, Harissa Aioli, Fries	18
La Pâte Fraîche "Au Goût du Jour" Seasonal Pasta Preparation	22
Poitrine de Poulet "Au Jus" Organic Chicken Breast, Mashed Potato, Vegetables, "Au Jus"	18
Steak au Poivre, Frites, Salade 6 oz. Aged New York Steak "Au Poivre", Fries, Salad	24
Steak Tartare Knife Cut Beef, Classic Tartare Seasoning, Fries, Salad	24

DESSERTS – 9

Sorbets & Ice Cream Au Goût du Jour	
Ile Flottante Light Meringue, Crème Anglaise, Caramel Sauce, Almonds	
Mixed Berry "Melba" Vanilla Ice Cream, Red Berry Coulis	
Chocolat "Fondant" Warm Chocolate "Fondant", Vanilla Ice Cream, Berry Coulis	
Profiteroles vanille, Sauce Chocolat Choux, Vanilla Ice Cream, Chocolate Sauce	

Wines By The Glass

Sparkling

Jacquard Champagne 14
Crémant Bourgogne "Rosé" 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

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
Level Five (Santa Lucia) 16
Chorey Les Beaunes (Burg) 18

Merlot

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

Cabernet Sauvignon

Castle Rock (Paso Robles) 9
Château 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 Hour

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

Chef de Cuisine

Alain Delahaye

Maitre D'

Hadrien Paquet
Julien Crebassa

Split Charge \$2.50
18% Gratuity Included
For Parties of 6 or more



@BistroDuMarche.SD



Bistro du Marché by
Tapenade

