

PETIT LOUIS

B I S T R O

RESTAURANT WEEK \$55

(Plus Tax and Gratuity)

FRIDAY, JULY 25TH – SUNDAY, AUGUST 3RD

All menu items are subject to change according to availability.

No substitutions available for this menu.

premiers

SOUPE GLACÉE DE CONCOMBRES

Chilled Cucumber & Honeydew Soup, Mint Pistou

AUBERGINES CROQUANTES

Eggplant Napoléon, Niçoise Olive Tapenade, Tomato, Chèvre, Pistou

SALADE VERTE

Mesclun Greens, Reggiano, Red Wine Vinaigrette

principaux

FLANC DE VEAU GRILLÉ

Grilled Veal Flank Steak, Caper Brown Butter
Fennel & Arugula Salad, Red Wine Vinaigrette

POITRINE DE POULET

Chicken Breast, Couscous, Pistou

FILET DE SAUMON

Grilled Salmon, Cucumber Salad, Crème Fraîche Vinaigrette

ASSIETTE VÉGÉTARIENNE

Parisian Gnocchi, Summer Vegetable, Reggiano, Tarragon Beurre Blanc

desserts

STONE FRUIT GALETTE

Crème Fraîche Chantilly, Lemon Anglaise

PROFITEROLES

Honeycomb Cherry Ice Cream, Caramel Sauce

MOUSSE AU CHOCOLAT

Chocolate Mousse, Espresso, Chantilly Cream