

BISTRO JEANTY

Bistro Jeanty

In every day French life, it is the Bistro that is woven into the daily pattern of meals and celebrations. The Bistro is that little neighborhood restaurant where they know who you are, greet you warmly, and serve you satisfying foods that change with the seasons and define regional homey French cuisine.

APPETIZERS

Crème de Tomate en Croute

Tomato soup in puff pastry 10.50

Salade de Laitue

Butter lettuce salad with mustard vinaigrette 8.75

Salade de Betteraves

Beet and mâche salad with feta cheese and citrus dressing 9.50

Salade aux Lardons

et Oeuf Mollet

Escarole and soft boiled egg salad with a warm apple smoked bacon dressing 10.50

Salade de Haricots Verts

Green bean salad with oven roasted tomatoes and parmesan cheese 10.50

Petit Salé aux Lentilles

Pork belly with a lentil and foie gras ragout 16.50

Escargots

With garlic pastis butter 13.50

Saumon Fumé au Bistro

Home smoked salmon carpaccio style 13.00

Quenelles de Brochet

Pike dumplings with lobster sauce 14.00

Truite Fumée a L'huile

Home smoked trout and potato salad with olive oil 12.50

Pieds de Cochon Persillés

Pigs feet and haricots verts salad with a shallot mustard vinaigrette 10.50

Croûtons de Foie Blond

Duck foie blond pâté with a port poached pear 12.50

Langue D'agneau

Warm lamb tongue and potato salad 10.75

Terrine de Lapin

Rabbit pâté with a celery root apple salad and mustard dressing 12.50

Rillettes de Canard

Duck and goat cheese pâté with cornichons 9.50

MAIN COURSES

Moules au Vin Rouge

Mussels steamed in red wine with grilled bread 18.50

Sole Meunière

Petrale sole fillet, mashed potatoes lemon-caper butter sauce 22.50

Coq au Vin

Chicken, mushrooms, bacon and red wine stew 18.50

Daube de Boeuf

Beef stew with mashed potatoes, buttered peas and carrots 19.50

Steak Tartare

Ground to order (not cooked) with fries 22.50

Quiche aux Poireaux

Ham and leek quiche with a butter lettuce salad 17.50

Bœuf Bourguignon

With roasted carrots and onions 26.50

Epaule de Porc

Slow roasted pork shoulder with butternut squash gratin brussels sprouts & bacon 22.50

Cassoulet

Baked beans with duck confit, Toulouse sausage & bacon 26.50

Rognons de Veau au Poivre Vert

Veal kidneys with a creamy green peppercorn-mushroom sauce 24.50

Entrecôte Frites

Grilled rib eye steak with fries and béarnaise sauce 28.50

Filet au Poivre

Tournedos with a black pepper crust and creamy mushroom sauce 38.00

SIDE DISHES

Haricots Verts 6.50

Spinach au Beurre 5.50

Creamy Potato Gratin 6.50

Frites 4.50

Brussels Sprouts with Bacon 6.50

Buttered Egg Noodles (Yummy with Coq au Vin) 6.50

Petits Pois (peas, pearl onions, bacon & lettuce) 6.50

Carottes en Mignonette 4.50

Ratatouille 6.50

18% Gratuity may be added for parties of 7 or more

Corkage is \$20 for the first two bottles & \$25 for additional bottles

One corkage is waived for every bottle bought from our list

Please no parking in the ranch market or medical clinic lots (they do tow cars)

6510 Washington St. Yountville CA, 94599

707-944-0103

BISTRO JEANTY

SPECIALTY DRINKS

Monti Cristi

Spiced rum, apple juice, cassis and maple syrup. Served up
\$10.50

Urban Bourbon

Bourbon & Sweet Vermouth muddled with an orange slice and brandied cherries. Served up
\$9.50

Vin Chaud

Warm spiced wine with a splash of calvados
\$8.00

Fleur de lys

Gin, Pimms No. 1, lemon juice & lavender syrup topped with Ginger Ale & served on the rocks.
\$10.50

Tea Thyme

Vodka, english breakfast honey syrup, thyme & lemon juice. Served up
\$9.50

Champagne Cocktails

Belle du Jour - St. Germaine

French 75 – Cognac, Lemon & Sugar

Sparkling Blush – Crème de Cassis & Grapefruit juice

Lavender Sparkler-Lavender syrup & Lemon

\$13.50

Pastis

Ricard	\$7.50
Pernod	\$7.50
Henri Bardouin	\$7.50
Pastis 51	\$9.00
St. George Absinthe	\$10.00

Apéritifs

Lillet Blanc	\$7.00
Dubonnet Blanc	\$7.00
Dubonnet Rouge	\$7.00
Noilly Prat Blanc	\$7.00
Noilly Prat Rouge	\$7.00
Punt e Mes	\$7.00
Pimms No. 1	\$7.00
Vermoise, Liquoristerie de Provence	\$7.50
Suze	\$9.00

BIERE

Draft

Stella Artois	\$6.00
Pilsner Urquell	\$6.50
Anchor Steam	\$6.00
Chimay (Cinq Cents)	\$10.00

Bottle

Amstel Light	\$4.50
Kronenbourg 1664	\$5.50
Guinness	\$6.50
St Pauli (NA)	\$4.00