

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 8.75

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

CRUDITÉS

Assorted vegetable salads 8.50

SALADE AUX LARDONS ET OEUF MOLLET

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

PETIT SALÉ AUX LENTILLES

Home cured pork belly with
a lentil balsamic vinegar
and foie gras ragout 14.50

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 12.00

PIEDS DE COCHON PERSILLÉS

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

CRÔUTONS DE FOIE BLOND

Duck foie gras paté with
a port poached pear 12.50

LANGUE D'AGNEAU

warm Lamb tongue and
potato salad 10.75

RILLETTES DE CANARD

Duck and goat cheese pate
with cornichons 9.50

TERRINE DE LAPIN

Homemade rabbit pâté with
a celery root apple salad and
mustard dressing 12.00

Main Courses

MOULES AU VIN ROUGE

Mussels steamed in red wine
with grilled bread 17.50

SOLE MEUNIÈRE

sole fillet, mashed potatoes
lemon-caper butter sauce 19.50

COQ AU VIN

Chicken, mushrooms, bacon
and red wine stew 17.50

CÔTE DE PORC

Double cut pork chop with mashed
potatoes, spinach and caramelized
onion sauce 21.50

SALADE NICOISE

Tuna, butter lettuce, olives, tomatoes
(anchovies optional) 17.50

STEAK TARTARE

Ground to order (not cooked)
with fries 18.50

DAUBE DE BOEUF

Beef stew with mashed potatoes
and buttered peas and carrots
18.50

QUICHE AUX POIREAUX

Ham and leek quiche with
a butter lettuce salad 16.50

ROGNONS DE VEAU AU POIVRE VERT

Veal kidneys with a creamy
green peppercorn sauce 24.50

CASSOULET

Baked beans with
duck confit, sausage and
apple smoked bacon 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 5.50

Spinach au Beurre 5.50

Frites 4.50

Carottes Mignonette 4.50

Buttered Egg Noodles (Yummy with Coq au Vin) 5.50

Creamy Potato Gratin 5.50

Bearnaise Sauce 2.50

WE ACCEPT VISA, MASTERCARD, AND AMERICAN EXPRESS (NO CHECKS PLEASE)

18% GRATUITY MAY BE ADDED FOR PARTIES OF 7 OR MORE

CORKAGE IS \$15 (750ML) AND \$25 (1500ML) FOR THE FIRST THREE BOTTLES & \$25 FOR ADDITIONAL BOTTLES

ONE CORKAGE IS WAIVED FOR EVERY BOTTLE BOUGHT FROM OUR LIST

NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS

PLEASE NO PARKING IN THE RANCH MARKET OR MEDICAL CLINIC LOTS (THEY DO TOW CARS)