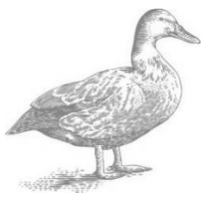


Bistro Jeanty

Cuisine Traditionelle
Depuis 1998



APPETIZERS

Crême de Tomate en Croute
Tomato soup in puff pastry
19

Soupe à l'Oignon
Onion soup gratinée
18

Coeur de Laitue
Butter lettuce salad
w/mustard vinaigrette
18

Salade de Betteraves
Heirloom beets w/arugula,
feta cheese & citrus dressing
19

Salade Maraîchère
Warm goat cheese & haricots verts
salad w/roasted tomatoes & honey
vinaigrette
19

Pâté de Campagne Maison
Country style pâté w/cornichons
23

Parfait de Foie Blond
Duck liver mousse w/brioche
21

Œufs Mimosa Truffés
Black truffle deviled eggs
26

Carpaccio de Saumon Fumé Maison
House-smoked salmon carpaccio
w/ capers, red onions,
& trout caviar
26

Salade Lyonnaise
Escarole salad w/soft boiled egg
& warm bacon vinaigrette
21

Pieds de Cochons à la Moutarde
Crispy pig's feet w/mustard sauce
21

Quenelles de Brochet
Pike dumplings w/lobster sauce
28

Six Escargots de Bourgogne
w/garlic pastis butter
23

Rillettes de Canard
Duck & goat cheese rillettes
w/pickled vegetables and
caramelized onion jam
23

MAINS

Sole Meunière
Petrale sole filet w/mashed potatoes
& lemon caper butter sauce
38

Moules à la Normande
Mussels, steamed in cider w/crème fraiche
& grilled bread
35

Tartare de Bavette
Flank steak tartare (not cooked)
w/croutons
28

Coq au Vin
Chicken, mushrooms, pearl onions, bacon
& red wine stew
38

Joue de Boeuf aux Carottes
Beef cheeks with mashed potatoes,
peas & carrots
42

Boeuf Bourguignon
Short rib bourguignon w/lardons
& pearl onions
46

Suprême de Poularde aux Morilles
Chicken breast with morel
mushroom sauce and rice pilaf
48

Blanquette de Lapin
Rabbit loin wrapped in pancetta
w/braised leg, pappardelle pasta
and mushroom sauce
58

Cassoulet
Baked beans w/duck confit, bacon
sausage, pork belly & ham hock
48

Paleron Grillé Béarnaise
Wagyu flat iron steak (8 oz)
w/fries & béarnaise sauce
58

Steak au Poivre
Fillet of beef (8oz) with
black pepper & cognac sauce
65

SIDES

Gratin Dauphinois 14
Mashed Potatoes 10
Morels in Cream Sauce 21
Spinach au Beurre 12
Peas & Carrots 12

Ratatouille 16
Haricots Verts 13
Frites 12
Buttered Egg Noodles w/Parmesan 14
Rice Pilaf 9

Béarnaise Sauce 5
Spicy Aioli 3.5
Steak au Poivre Cognac Sauce 7.5
Truffle Salt 5
Roasted Garlic & Bone Marrow Butter 6

CHEF DE CUISINE EDGAR SIERRA

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
20% gratuity will be added to parties of 6 or more. (2% "BOH appreciation" is added to all parties but not required.)

wines by the glass

vin mousseux, champagne

	gls	btl
domaine chandon, brut, california NV	17	68
domaine carneros, "cuvée de la pompadour", brut rosé, NV	22	88
mangin et fils, brut, champagne NV	22	88
j lassalle, brut, premier cru, "cachet or", NV	24	96
schramsberg, blanc de blancs, north coast '23	24	96
mangin et fils, brut nature, champagne NV	25	100

vin blanc, vin rosé

	gls	carafe 250ml	carafe 500ml	btl 750ml
buehler, chardonnay, "russian river valley" sonoma '22	10	15	30	40
groth, sauvignon blanc, napa '24	16	24	48	64
hendry, "barrel fermented", chardonnay, napa '23	16	24	48	64
cliff lede, sauvignon blanc, napa '24	18	27	54	72
aix, rosé of grenache,syrah,cinsault, counoise, coteaux d'aix en provence,'25	15	23	46	60
keuntz-bas, pinot blanc, alsace '24	16	24	48	64
château dauzac, semillon/sauvignon blanc,bordeaux, '24	18	27	54	72
domaine perraud, chardonnay, macon-villages, bourgogne, '24	18	27	54	72
domaine curot, sancerre, sauvignon blanc, loire '25	22	33	66	88
famille gueguen, chablis, "saint martin", chardonnay, bourgogne '25	22	33	66	88

vin rouge

lang & reed, cabernet franc, north coast '24	16	24	48	64
hill family estate, merlot, "beau terre" vineyard, napa valley '22	16	24	48	65
carpe diem, pinot noir, anderson valley '21	18	27	54	72
frog's leap, zinfandel, napa valley '23	19	28	56	76
ballentine, cabernet sauvignon, napa valley '22	20	30	60	80
robert foley, cabernet sauvignon, napa valley '19	20	30	60	80
el molino, pinot noir, napa valley '21	24	36	72	96
jadot, gamay, beaujolais-villages, '24	10	15	30	40
jean-louis chave selections, "mon cœur", côtes-du-rhône, '24	16	22	42	64
olivier morin, "coquette", pinot noir, bourgogne, '22	18	27	54	72
château moulin de blanchon, cru bourgeois, haut médoc, '22	18	27	54	72
château thivin, côte-de-brouilly, gamay, beaujolais '24	22	33	66	88

vin doux

	gls	375ml
domaine de durban, muscat de beaumes-de-venise, france '21	10	42
royal tokaji, "5 puttonyos aszú", hungary (500ml)'19	21	145
château laribotte, sauternes, france '22	22	60
dolce, late harvest semillon/sauvignon blanc, napa valley '21	22	110

bistro pitcher (red /white or rosé) 750ml 32

Corkage is $35 per 750 ml $45 for an additional 750 ml.
(we will waive one corkage for every bottle purchased from our list)

The corkage fee helps cover the cost of providing the service for patrons who bring their own wine. It includes expenses like glassware, breakage, cleaning of glassware, storage, and service the restaurant would typically make revenue from if you purchased from our wine list. We strive to provide the best experience possible while also managing our costs.