



Bistro Français

Appetizers

OXTAIL TERRINE - 12

Topped with Mole paste scoop, red wine simmered pear, with Brittany concassée, roast caper grandes

BIG TINY CURRY MUSSELS - 15

Cream, curry, garlic, cumin, crushed red pepper, garlic country breadbread

SAKE BUTTER ESCARGOT - 12

Caputo multigrain bread toasted

FILET MIGNON CARPACCIO - 13

Breton salt, lime pith, Meyer Lemon, olive oil, topped with Arugula, Beaufort ribbon, Pickled onions, capers

SALMON TARTARE - 14

Shallots, chive, lime, truffle oil ,soy sauce, arugula, topped with Dijon mustard

PESTO BURRATA - 13

Pine-nuts, house made pesto topped with Comte Chips, tomato accent

HOUSE MADE FOIE GRAS MEDALLIONS - 16

Fennel apple concassée & caramelized onions chutney

ASPARAGUS GAZPACHO - 12

With pine nuts

CLASSIC FRENCH ONION SOUP - 10

Prairie breeze cheddar gratinée

Salad

QUINOA & KALE SALAD - 15

Dijon soy vinaigrette, caramelized almonds, dry cranberry, purple cabbage, topped with Scharfe Maxx cheese

HEIRLOOM TOMATO SALAD - 13

Capers, achiote, garlic, arugula, virgin olive oil

LA NIÇOISE - 16

Julienned snow peas, pickled cauliflower, cherry tomato, fingerling potato, spicy olives, boiled quail egg, pickled onion, marinated sushi tuna chunk, maize, topped with white Anchovy and roast red pepper

BABY GOLDEN BEET - 11

Arugula, chive, shallot, raw almond, Dijon rice vinaigrette

Les Tartines

STEAK TARTARE - 8

Hand-cut rustic sirloin, Cognac, capers, fresh shallot, cornichon

3 MUSHROOM - 7

Morrel, truffle, shitake, topped with thyme honey

ROAST EGGPLANT CAVIAR - 7

Garlic thyme herbs, shaved smoked salmon, topped with pine nut and topped with creme fraiche and salmon roe

TUNA TARTARE - 9

Truffle soy sauce

#FrenchPizza

4 CHEESE PIZZA - 13

Buffalo mozzarella, Raclette, fourme d'ambert, Beaufort - atop fennel onion with crushed pepper

BIG TINY MEAT BALLS - 12

Buffalo mozzarella, shitake, onions, zucchini, bell pepper, tomato sauce

LA CLASSIQUE - 11

Roasted tomato, Buffalo Mozzarella, caramelized shallot, fennel, atop Glazed goat cheese

Sandwiches

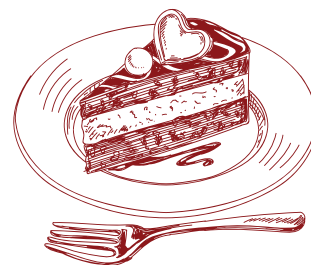
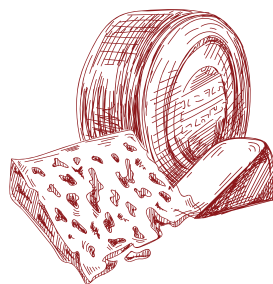
RACLETTE - 12

Thyme honey & truffle oil touched Garlic rye bread, raclet & Beaufort polenta glazed crushed pepper cheese

PULL PORK SHOULDER - 18

Garlic aioli, caramelized onions, gruyère cheese

We offer a wide selection of gluten free dishes. Food prepared in these premises may come into contact with tree nuts, soy, eggs, fish, shellfish, milk, peanuts. Risks are associated with eating raw or undercooked foods.



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Cheeses

All served with Caputo's multi-grain and French Country bread, house made-onion chutney, Brittany concassée, toasted almonds (**nut allergy**)

ONE - 6 / THREE - 15 / FIVE - 20

WABASH CANNONBALL

Pasteurized goat's milk, grass fed, animal rennet, Capriole in Greenville, IN

BREBIROUSSE D'ARGENTAL

Pasteurized sheep milk, microbial rennet, Fromi France S.A.R.L. in Lyons

FOURME D'AMBERT

Pasteurized cow milk, animal rennet, Milledome in France

CONTÉ

Cow milk, Franche-Conté, France

PRAIRIE BREEZE CHEDDAR

Pasteurized cow, grass fed, microbial rennet, Milton Creamery in Iowa

KUNIK

Pasteurized cow & goat, microbial rennet, Nettle Meadow in NY

CHEESE OF THE DAY

Charcuterie

McClure's Garlic & Dill pickles, Dijon mayonnaise, with Caputo's multi-grain and French Country bread, house made-onion chutney, & Brittany compote, toasted almonds (**nut allergy alert**)

THREE - 20 / FOUR - 25

DELAWARE FIREBALL - 7

Dry aged spicy salami wrapped in caul fat chili piment d'Esplette

BAYONNE HAM - 9

Authentic French dry-cured ham

MOLE SALAMI - 7

Pork from Salumi Artisan in Seattle WA

MADRANGE RUBAN BLEU HAM - 8

Delicious ham from authentic French recipe

CHORIZO IBÉRICO - 7

Authentic Spain mild

CHEF SELECTION'S CHARCUTERIE AND CHEESES - 29

Main Course

BIG TINY CASSOULET - 19

Cannellini beans (cooked with tomato, rosemary, thyme, garlic onions), duck confit, braised short rib, Merguez, pork belly chicharrones, topped with shallot confit, panco

ORGANIC CHICKEN BREAST - 20

Maiz puree, fingerling potatoes, whole almond, pickled baby zucchini, grained mustard jus

VEGETARIAN LASAGNA - 14

Mixed mushrooms, zucchini, tomato oregano shallots garlic sauce, French Comte & Parmesan cheese

FRENCH RAVIOLE DU ROYANS - 14

Mini french ravioli, choice of sake tomato-lemon sauce or garlic pesto, parmesan cheese

ROAST BRANZINO FILET - 20

Parsnip puree, roasted baby carrot, provencal sauce

BLACK ANGUS MEATBALLS - 19

Red wine rosemary sauce with shallots shiitake mushrooms
Served with market vegetable purée

Dessert

CHOCOLATE MARQUISE - 10

Passion pistachio sauce topped with whipped cream

CLASSIC VANILLA BEAN CRÈME BRULÉE - 9

LEMON TART - 9

Topped with Vanilla whipped cream, atop citron sirop



Chef Eliseo Gonzaga