



## **P'tit Louis Bistro**

### **Dinner**

*(\$45 per person)*

**Prix Fixe Menu, 3 Courses \$45, includes a glass of Wine or Champagne**

### **Appetizer**

Mussels Marineres - Steamed in White Wine and Shallots

Beet and Goat Cheese Salad -

Onion Soup Gratinee -

### **Entree**

Boeuf Bourguignon - Beef stew with Carrots, Onions, Celery over Potato Puree

Magret De Canard Aux Cerises - Oven Roasted Duck Breast, Cherry Sauce, Potato Au Gratin, Green Beans

Côtelette d'Agneau - Lamb Chop, Potato Puree, Asparagus

Saumon Oscar - Salmon stuffed with Crab, Saffron Risotto, Asparagus, Hollandaise sauce

### **Dessert**

Molten Lava Chocolate Cake -

### **P'tit Louis Bistro**

3218 Silver Ave Se

(505) 314-1110

<http://www.ptitlouisbistro.com>



## **P'tit Louis Bistro**

### **Lunch**

*(\$25.00 per person)*

**Prix Fixe Menu, 3 Courses \$25, includes a glass of Wine or Champagne**

### **Appetizers**

Le Pâté Maison - house pâté served with cornichons

Soupe a L'Onion Gratinee - french onion soup

Crêpe De Saumon Fumé - smoked salmon crêpe, capers, brie, shallots

Crêpe Aux Pommes De Jellee - sweet crêpe, apple, cherrie and almonds

Pain Perdu - french toast, chantilly crème, fruit, syrup

### **Entrees**

Crabe Bénédicte - crab cake, poached eggs, sauce béarnaise

Croque Madame - grilled ham and swiss cheese on sourdough, sauce béchamel, topped with an egg

Moules Marinières - mussels steamed in white wine and shallots

Omlette Du Terrior - omlette with ham, bell peppers and brie

La Quiche Du Jour - quiche special of the day

Le Steak Maitre D'Hotel - 6 oz. strip, french fries

### **Dessert**

Cherry Clafoutis, Creme Brulee, Chocolate Mousse, Crème Caramel -

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