

# PEŒSCADOU

## BISTRO



### LE BOULART 7

A Demi-Baguette with  
Maison Bordier Butter

### LES MOULES

STEAMED  
PEI MUSSELS

MARINIERE 16/26

Shallots, Garlic White Wine, Parsley

POULETTE 17/27

Shallots, Garlic, White Wine,

French Dose of Crème Fraiche

SAFRAN 19/29

Shallots, White Wine, Crème Fraiche

Infused with Saffron

### SIDES 9

Puree | French Fries  
Haricots Verts  
Spinach | Ratatouille

## STARTERS

---

---

POTAGE DU JOUR 12

Soup Selection of the Day

ONION SOUP 15

French Onion Soup "Gratinee"

SALADE VERTE AU CHEVRE ROTI 16

Butter Lettuce, Fennel, Tomatoes, Roasted Goat Cheese, Hazelnut

SALADE D'ENDIVES AU BLEU 18

Belgian Endive, Pear, Apple, Blue Cheese, Walnuts, Vinaigrette

ESCARGOTS 18

Baked in Garlic - Shallots - Parsley Butter

CUISSES DE GRENOUILLE 24

Frogs legs, Black Olives, Tomato Confit, Garlic, Herbs, Butter

CHARCUTERIE BOARD 29

Combination of Country Pate, Duck Rillettes, Saucisson, Condiments

FRENCH CHEESE BOARD 26

Selection of 3 cheeses, ; fuyg Honeyž: || 'La , Fruit-Nut Bread

## MAIN COURSES

---

---

SAUMON D'ECOSSE 38

"Loch Duart" Salmon, Lemon Butter, Sauce Vierge, Spinach

ESPADON NICOISE 36

Sword Fish, Ratatouille, Black Olives, Roasted Creamers Potatoes

TRUITE AMANDINE 34

Idaho Trout, Lemon Butter, Almonds, Haricots Verts

COQ AU VIN 35

Red Wine Braised "Petaluma Farm" Chicken, Pearl Onions,  
Mushrooms, Bacon, Mashed Potato

LAPIN DIJONAISE 38

Rabbit Braised in White Wine-Dijon Mustard, Mashed Potatoes

MAGRET 39

Maple Leaf Farms Duck Breast, Green Peppercorn, Haricots Verts

COTES D'AGNEAU GRILLEES 45

New Zealand Lamb Chops, Herbs de Provence and Garlic, Fries

MERGUEZ 29

Lamb Sausages, roasted tomato, Harissa, Fries

STEAK AU POIVRE 42

Hanger Steak, Peppercorn Sauce, roasted tomato, Fries

# DESSERTS

## **NAPOLEON AUX FRAISES 14**

Fresh Strawberries, Puff Pastry, Rum Cream, Red Berries Sauce

## **COUPE DE GLACE OU SORBET 12**

Vanilla or Chocolate Ice Cream  
Lemon, Mango or Raspberry Sorbet

## **TARTE TATIN 15**

Upside down caramelized apple tart, a la mode

## **CREME CATALANE AUX FRUITS ROUGE 15**

Vanilla Bean "Creme Brulee" Garnished With Fresh Berries

## **MOUSSE AU CHOCOLAT 15**

Belgian Chocolate Mousse, hint of orange, Creme Chantilly, cookie

# SWEET WINES

## **PINEAU DES CHARENTES 13**

Sweet and Full Bodied, Fortified Wine  
of Ugny-Blanc aged in Cognac Barrels, France

## **PORTO, "RUBY" 14**

Ruby Port, Full Bodied, Fruity-Berry flavor

## **PORTO, "TAWNY" 14**

Tawny Port, Nutty-Caramel flavor,  
Nice Light Wood Finish, Portugal

## **BANYULS 14**

Fortified Grenache Grape Wine, France

## **MUSCAT DE BEAUMES DE VENISE 13**

Vin Moelleux from Muscat Grapes, Medium  
Sweet White Wine, Provence

## **FLOC DE GASCOGNE 14**

Fortified Ugny Blanc and Colombard Wine  
with Armagnac, south west France

## **MADEIRA 14**

Fortified Sun Aged Malvasia Grape Wine

## **SAUTERNES 17**

Late Harvest Sauvignon Blanc- Semillon  
from the Famous Vineyards in Bordeaux,  
France

Service 20% will be added on tables of 6 or more.