

# BISTRO 61

## Soups

### **La Soupe de Poisson \$8**

Rich fish soup served with crostini, rouille & gruyère cheese

### **La Soupe à l'Oignon \$8**

French onion soup

## Salads and Appetizers

### **La Salade Verte (sm./Lg.) \$8/\$12**

Mixed green salad, tomato & balsamic vinaigrette

### **La Salade d'Endive \$13.50**

Endive, apple, walnuts, raisins & crumble bleu cheese, balsamic vinaigrette

### **La Poelée de Poulpe \$14**

Sautéed mediterranean octopus with garlic & parsley, served over homemade hummus & harissa

### **L'Assiette Marocaine \$14**

Warm ratatouille, tapenade, hummus, merguez sausage & toasted pita bread

### **Les Sardines Grillées \$13**

Grilled marinated sardines with fresh herbs, served with mixed greens, lemon & olive oil

### **Escargots Bourguignon en Persillade \$12.50**

Baked snails in shell in a garlic & parsley butter, mixed greens

### **Le Thon "Façon Sashimi" \$14**

Flashed sushi grade tuna seasoned with soy, sesame, cilantro & avocado marinade, served with asian style crunchy vegetable salad

### **Le Duo de Betterave aux Agrumes \$12.50**

Heirloom red & yellow beet duo with herbed goat cheese, citrus segments & blood orange coulis

### **Le Tartare de Bœuf (sm./Lg.) \$15/\$21**

Hand cut ribeye served raw with assorted condiments & raw quail egg, mixed greens

### **La Terrine de Foie Gras à la Truffe Noire \$18**

Homemade foie gras terrine, served with fig & black truffle marmalade, port wine reduction & toasted points

## Mussels

(French fries served with large portion)

### **Les Moules Marinières (sm./Lg.) \$10.50/\$16.50**

Steamed mussels with garlic, shallots & parsley in white wine sauce

### **Les Moules Marseillaise (sm./Lg.) \$10.50/\$16.50**

Steamed mussels with bouillabaisse broth, crostini & rouille

### **Les Moules à la Sauce Piquante (sm./Lg.) \$10.50/\$16.50**

Steamed mussels in a spicy marinara sauce

### **Les Moules à la Crème Safranée (sm./Lg.) \$10.50/\$16.50**

Steamed mussels in a light cream sauce with saffron, leeks & dill

### **Les Moules à la Provençale (sm./Lg.) \$10.50/\$16.50**

Steamed mussels with garlic, tomato, basil, fennel & saffron

### **Les Moules à la Moutarde (sm./Lg.) \$10.50/\$16.50**

Steamed mussels in a grained & dijon mustard sauce, touch of cream

## Sides

Sautéed Artichoke Hearts \$8 ♦ Mixed Baby Vegetables \$7  
Sautéed Mushrooms \$10 ♦ Sautéed Spinach \$8 ♦ Sautéed String Beans \$8  
Puréeed Fava Beans \$9 ♦ Truffle Mashed Potato \$6.50 ♦ French Fries \$6

## Platters

### **Le Plateau de Fromages \$19.50**

Assortment of fine french cheeses with fruits, nuts & mixed greens

### **Le Plateau de Charcuterie \$19.50**

Assorted cold cuts with olives, cornichons & mixed greens

### **La Combinaison (sm./Lg.) \$19.50/\$34.50**

Assortment of fine french cheeses & cold cuts

## Pasta & Risotto

### **Linguine alle Vongole \$19.50**

Linguine with manila clams in a white wine sauce with garlic, parsley & crushed red pepper flakes

### **Risotto ai Funghi \$16.50**

Risotto with assorted wild mushrooms, parmesan cheese & black truffle oil **(vegetarian)**

### **Pâtes Fraîches au Crabe \$19**

Jumbo lump crabmeat over fresh linguine with artichoke hearts, pine nuts, figs & pancetta in a white wine sauce with garlic, parsley & crushed red pepper flakes

## Entrées

### **Bistro61 Burger \$16**

Topped with sautéed onions, assorted mushrooms & roquefort cheese. French fries & mixed greens

### **Rossini Burger \$20**

Topped with truffle foie gras & onion confit. French fries & mixed greens

### **Lamb Burger \$18.50**

Seasoned with chef's special spices, pine nuts & mint, side of harissa mayo. Spicy fries & mixed greens

### **La Grillade du Jour MP**

Fisherman's catch of the day

### **Le Saumon Grillé \$20**

Grilled Atlantic salmon served with fennel, red pepper & onion fricassée, cucumber & dill yogurt sauce

### **Filet Mignon de Chevreuil \$28**

Pan roasted venison tenderloin served with puréed fava beans, assorted baby vegetables & a port-peppercorn sauce

### **Hachis Parmentier \$18**

Sautéed beef with fresh herbs & onion, topped with garlic mashed potato & gruyère cheese, baked & served in a cassuela, mixed greens

### **Le Demi Poulet Rôti \$19.50**

Free-range roast ½ chicken served with mixed vegetables, truffle mashed potato & rosemary sauce

### **Le Steak Frites \$22.50**

Grilled hanger steak served with french fries & mixed greens.

**Choice of sauces + \$2:** shallot, bleu cheese, green peppercorn, porcini or mustard

**Topped with truffle foie gras (+ \$6)**

### **Entrecote Grillée aux Herbes de Provence \$28.50**

Grilled 13 oz. ribeye served with french fries & mixed greens.

**Choice of sauces + \$2:** shallot, bleu cheese, green peppercorn, porcini or mustard

**Topped with truffle foie gras (+ \$6)**

*Ask your server about our Children's Menu*

*Any changes, substitutions or sharing may be subject to a minimum charge of \$4  
A 20% service charge will be added to all parties of six or more*