

BISTRO 61

Soups

La Soupe de Poisson \$8

Rich fish soup served with crostini, rouille & gruyère cheese

La Soupe á l'Oignon \$8

French onion soup

La Soupe du Jour P/A

Soup of the day by the cup or bowl

Salads and Appetizers

Add to your salad: Grilled Chicken \$6 ♦ Grilled Shrimp \$8

La Salade Verte (sm./Lg.) \$7/\$10.50

Mixed green salad, tomato & balsamic vinaigrette

La Romaine \$8.50

Classic caesar salad

Or topped with mild cajun grilled chicken \$13.50

La Salade d'Endive \$12.50

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

La Salade Du Chef \$11

Mixed greens with cucumber, hearts of palm, shaved carrot, red onions, tomato & avocado, xeres vinaigrette

Escargots Bourguignon en Persillade \$11.50

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

Le Thon "Façon Sashimi" \$15

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

L'Assiette Marocaine \$14

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

La Terrine de Foie Gras à la Truffe Noire \$17

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.) \$9.50/\$14.50

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

Les Moules Marseillaise (sm./Lg.) \$9.50/\$14.50

Steamed mussels with bouillabaisse broth, crostini & rouille

Les Moules á la Sauce Piquante (sm./Lg.) \$9.50/\$14.50

Steamed mussels in a spicy marinara sauce

Les Moules á la Crème Saffranée (sm./Lg.) \$9.50/\$14.50

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

Les Moules á la Provençale (sm./Lg.) \$9.50/\$14.50

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

Les Moules á la Moutarde (sm./Lg.) \$9.50/\$14.50

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

Ask your server about our Children's Menu

Sandwiches

(Served with french fries & mixed greens)

Panini Vegetariano \$11.50

Grilled vegetables, arugula, tomato & fresh mozzarella, balsamic vinaigrette. Pressed on a baguette

Croque Monsieur \$12.50

Whole wheat bread filled with parisian ham, béchamel sauce, topped with gruyère cheese

Merguez Sandwich \$13

Spicy lamb sausage with ratatouille, harissa & lemon confit. Pressed on a baguette

Panini al Pollo e Pesto \$12.50

Grilled chicken, pesto, sun dried tomato & eggplant caviar. Pressed on a bun

Bistro61 Burger \$14

Topped with sautéed onions, assorted mushrooms & roquefort cheese

Rossini Burger \$18

Topped with truffle foie gras & onion confit

Lamb Burger \$16

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

Pasta & Risotto

Linguine alle Vongole \$18

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

Risotto ai Funghi \$15.50

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

Entrees

L'Omelette au Chèvre et Poivron Rouge \$13

Goat cheese, roasted red pepper, onion, spinach & fresh herbs. French fries & mixed greens

Le Saumon Grillé \$19

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

Hachis Parmentier \$17

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

Le Demi Poulet Rôti \$18.50

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

Le Steak Frites \$22

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 \$27.50

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

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

Topped with truffle foie gras (+ \$6)

Sides

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

Any changes, substitutions or sharing may be subject to a minimum charge of \$3

A 20% gratuity will be added to all parties of six or more