

# **Restaurant's Week Menu**

## **De Lundi à Dimanche**

### **↑ Lunch Menu ↑**

#### **↑ Appetizers ↑**

**Parmentière de moules et poireaux**  
Mussel soup with leeks and potatoes

**Soupe de légumes et haricots au pistou**  
Provençale vegetable soup with canellini beans and pesto

**Gazpacho de tomate, sorbet au concombre**  
Tomato gazpacho served with cucumber sorbet

**La terrine de betterave et fromage de chèvre**  
Beet and farm goat cheese terrine with balsamic dressing

**Le tartare de saumon à l'aneth et aux algues orientales**  
Salmon tartar with dill and oriental seaweed

**Le pâté de campagne aux pruneaux et Armagnac**  
Homemade country pâté with prunes and Armagnac

**La fricassée de champignons sauvages**  
Wild mushrooms fricassée persillade

**Risotto aux crevettes parfumé au citron**  
Lemon lime risotto with shrimp

**Salade de langue de veau, sauce Gribiche**  
Veal tongue salad, tartare of beet and field green salad, mustard dressing

**La tarte à l'oignon et sa petite salade**  
Onion tart with bacon and baby green salad

**Salade de truite fumée, radicchio et pamplemousses**  
Smoked trout salad with radicchio and fresh grapefruit

**La salade Bistrot Lepic**  
Mixed baby green salad

**Pied de cochon désossé et croustillant**  
Crusty boneless pig's feet with onion sauce

## ♠ Entrees ♠

### **Le paillason de saumon aux raisins**

Salmon in potato crust, fresh grapes and ouzo grape sauce

### **Truite grillée, tomate, olive verte, herbes et sauce au balsamique**

Grilled rainbow trout with tomato, green olive, caper, herbs, baby squash  
Balsamic vinegar reduction

### **Salade printanière de poissons grillés**

Spring green salad with grilled salmon, shrimp, scallops, fish of the day and fresh mango

### **Le cassoulet du Bistrot Lepic**

Duck confit, lamb, Toulouse garlic sausage, and canellini bean stew

### **La grande salade de volaille tiède**

Warm organic chicken salad with poached egg, wild mushrooms and balsamic vinegar

### **Le foie de veau Provençale**

Calf liver with capers, garlic, black olives and Jerez vinegar

### **Médillons de boeuf, polenta et jus aux shitaki**

Beef medallions with polenta and shitaki mushroom sauce

### **Poulet fermier organique aux deux vinaigres**

Free range organic chicken braised with white and red wine vinegar  
Tomato light cream sauce and rice Pilaf

### **Les rognons de veau, pomme de terre au four écrasée, moutarde à l'ancienne**

Veal kidneys with chunky yukon gold potatoes and old fashioned mustard sauce

## ♠ Desserts ♠

Dessert au choix

\$20.10 pp

Excluding tax and Gratuities

♠ *For parties of six or more, an 18% gratuity will be added to the bill.* ♠

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♠ Simon Ndjiki-nya, Chef de Cuisine ♠

# **Restaurant's Week Menu**

## **De Lundi à Dimanche**

### **↑ Dinner Menu ↑**

#### **↑ Appetizers ↑**

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Mussel soup with leeks and potatoes

**Soupe de légumes et haricots au pistou**  
Provençale vegetable soup with cannellini beans and pesto

**Gazpacho de tomate, sorbet au concombre**  
Tomato gazpacho served with cucumber sorbet

**La terrine de betterave et fromage de chèvre**  
Beet and farm goat cheese terrine with balsamic dressing

**Le tartare de saumon à l'aneth et aux algues orientales**  
Salmon tartar with dill and oriental seaweed

**Le pâté de campagne aux pruneaux et Armagnac**  
Homemade country pâté with prunes and Armagnac

**La fricassée de champignons sauvages**  
Wild mushrooms fricassée persillade

**Risotto aux crevettes parfumé au citron**  
Lemon lime risotto with shrimp

**Salade de langue de veau, sauce Gribiche**  
Veal tongue salad, tartare of beet and field green salad, mustard dressing

**La tarte à l'oignon et sa petite salade**  
Onion tart with bacon and baby green salad

**Salade de truite fumée, radicchio et pamplemousses**  
Smoked trout salad with radicchio and fresh grapefruit

**La salade Bistrot Lepic**  
Mixed baby green salad

**Pied de cochon désossé et croustillant**  
Crusty boneless pig's feet with onion sauce

## ♠ Entrees ♠

### **Le paillasson de saumon aux raisins**

Salmon in potato crust, fresh grapes and ouzo grape sauce

### **Truite grillée, tomate, olive verte, herbes et sauce au balsamique**

Grilled rainbow trout with tomato, green olive, caper, herbs, baby squash  
Balsamic vinegar reduction

### **Salade printanière de poissons grillés**

Spring green salad with grilled salmon, shrimp, scallops, fish of the day and fresh mango

### **Le cassoulet du Bistrot Lepic**

Duck confit, lamb, Toulouse garlic sausage, and cannellini bean stew

### **Le foie de veau Provençale**

Calf liver with capers, garlic, black olives and Jerez vinegar

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Tomato light cream sauce, rice Pilaf

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Veal kidneys with chunky yukon gold potatoes and old fashioned mustard sauce

## ♠ Desserts ♠

### **Dessert au choix**

**\$35.10 pp**

**Excluding tax and Gratuities**

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♠ **Simon Ndjiki-nya, Chef de Cuisine** ♠