

BISTROT LEPIC
&
WINE BAR

Restaurant Week
Dinner Menu

Menu offered from Tuesday to Sunday
Dinner, from 5pm to 9:30pm

Restaurant Week Dinner Menu

August 13 to 18 - Dinner Only

Appetizers

Soupe du jour

Pied de cochon

Crusty boneless pig feet, onion mustard sauce

Tartare de saumon

Salmon tartar with fresh dill, extra virgin olive oil and lemon juice

Ris de veau Vol-au-vent (add \$5)

Sweetbread served with creamy mushroom in puff pastry

Escargots au beurre d'ail (add \$5)

Snails baked in garlic butter

Salade Bistrot Lepic

Organic baby green salad with fried cherry tomato

Entrees

Truite meunière amandine

Pan seared trout, roasted almonds, spinach & pomme purée

Salade de fruit de Mer

Spring green salad with grilled salmon, trout & shrimp

Païllasson de saumon

Salmon in potato crust, butternut squash sauce

Rognons de veau, sauce Dijon

Veal kidneys with Yukon gold potato purée and Dijon mustard sauce

Boeuf Bourguignon (add \$5)

Braised beef in red wine sauce served with mashed potato

Foie de veau Provençale

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

Poulet fermier organic au curry

Free range organic chicken with curry, coconut milk lemongrass

Saffron Basmati rice

Médailles de boeuf poêlés (add \$10)

Pan seared beef medallions served with creamy polenta and wild mushroom jus

Risotto végétarien

Mushroom risotto and vegetables with Parmesan cheese

Desserts

Ile flottante - Soft meringue served with sliced almond, caramel sauce and "crème Anglaise" .

Gateau au chocolat - Chocolate and passion fruit cake

Tarte aux fruits - Homemade fresh fruit tart

\$40 pp Excluding tax and gratuities

Jean Baptiste Massala, Chef de Cuisine