

BISTRO PIERRE LAPIN

Casse-Croûte

LES CHIPS \$65

FRENCH ONION DIP, GAUFRETTE POTATOES, OSETRA CAVIAR

OEUFs MAYONNAISE \$9

DEVILED EGGS WITH CRISPY BACON, PICKLES

TARTINE DE FOIE GRAS AU BEURRE \$16

TOASTED BRIOCHE, FOIE GRASS MOUSSE, HOUSE MADE BUTTER, MIGNONETTE PEPPER

CROUSTILLANT DE FROMAGE À LA DB \$9

PARMESAN CHEESE BASKETS, GOAT CHEESE MOUSSE

Les Sandwiches

CROQUE TOMATO BASIL \$17

TOMATO, BASIL, FRESH MOZZARELLA CHEESE

CROQUE MADAME \$16

TRADITIONAL

LE BURGER \$19

SIMPLY GRILLED, FOIE GRAS, WORCESTERSHIRE

Hors D'oeuvres

HAMACHI MARINÉ \$21

MARINATED HAMACHI WITH CUCUMBER, YUZU, LIME

ESCARGOTS \$17

SUNNY-SIDE UP EGG, FAVA BEANS, PEAS, SPRING GARLIC

VICHYSOISE D'AVOCAT \$17

CHILLED AVOCADO SOUP TOPPED WITH CRAB & SEA URCHIN

LE RAVIER \$21

CLASSIC PREPARATIONS OF CHILLED SEASONAL VEGETABLES. (SERVED TABLE SIDE)

POTAGE À LA LENTILLE \$14

LENTIL SOUP WITH MINIATURE HAM & COMTÉ RAVIOLI

FRICASSÉE DE CHAMPIGNONS \$23

SPRING MUSHROOMS FLAMBEED WITH COGNAC & FRESH CREAM, BRIOCHE TOAST (SERVED TABLE SIDE)

TORTELLONI DE LAPIN \$17

TORTELLINI STUFF WITH RABBIT, SWEET PEA CARBONARA SAUCE



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

May 21, 2018

Spécialités

CÔTE D'AGNEAU \$18

LAMB CHOP, POTATO GRATIN, SPRING VEGETABLES

SAUTÉ AU CRABE ET AUX CREVETTES \$23

SHRIMP & CRAB SAUTÉED WITH SPRING GARLIC SCAMPI

PARMENTIER ROYALE \$18

STEW OF CHICKEN, SWEETBREADS, FOIE GRAS MUSHROOMS,
FOIE GRAS & TRUFFLE, TOPPED WITH POTATO PURÉE

QUENELLES DU BROCHET \$21

CLASSIC PIKE MOUSSE, CHAMPAGNE SAUCE, SPRING HERB
BROTH

POULET À LA CRÈME \$27

CHICKEN LEG POACHED IN SAUCE VIN JAUNE, FRESH MORELS
MUSHROOMS

BLANQUETTE DE VEAU \$23

VEAL STEW, BABY VEGETABLES, BASMATI RICE

Pour Partager

FAMOUS POULET POUR DEUX \$65

WHOLE ROASTED CHICKEN, FOIE GRAS BREAD STUFFING,
POTATO PURÉE, SERVES 2-3.

PLEASE ALLOW 45 MINUTES FOR THIS PREPARATION.

GIGOT D'AGNEAU \$MP

WHOLE ROASTED LEG OF PRÉ SALÉ LAMB, SPRING
VEGETABLES, POTATO GRATIN, SERVES 4-6

24 HOUR ADVANCED NOTICE REQUIRED.

Plats Principaux

SERVED WITH SEASONAL VEGETABLES

BAR VAPEUR \$34

STEAMED SEA BASS WITH SAUCE CHORON

SAUMON MI-CUIT \$36

GENTLY COOKED SALMON, SWEET PEA MIMOSA

MOREL TAGLIATELLE \$36

HOUSE-MADE TAGLIATELLE WITH MOREL MUSHROOMS, PARSLEY
& FRESH BUTTER

CÔTE DE PORC À LA "SHAKE & BAKE" \$36

BONE-IN PORK CHOP, SAUCE AU POIVRE

BOEUF À LA FICELLE \$44

FILET MIGNON, SAUCE DIANE

Salades

ARTICHAUT VINAIGRETTE \$14

WHOLE STEAMED ARTICHOKE, MUSTARD & CORNICHON
VINAIGRETTE

SALADE DE PIERRE (SERVES 3+) \$28

GARDEN LETTUCES, PARMESAN VINAIGRETTE

SALADE DU CHEF \$26

LETTUCES, TOMATO, CUCUMBER, EGG, PARISIAN HAM,
COMTÉ, CHICKEN BREAST, CHAMPAGNE VINAIGRETTE

Plats D'Accompagnement

FRITES AU BEURRE CLARIFIÉ \$8

FRENCH FRIES COOKED IN CLARIFIED
BUTTER

FRITES TRUFFÉE \$15

FRENCH FRIES WITH TRUFFLE

GRATIN DAUPHINOIS \$11

POTATO AU GRATIN

POMMES PURÉE \$9

THE BEST MASHED POTATOES

ASPERGES \$12

SIMPLY ROASTED ASPARAGUS

BROCOLI \$9

BROCCOLI WITH BURNT GARLIC

CRESSON \$6

WATERCRESS WITH WORCESTERSHIRE
VINAIGRETTE

HARICOTS VERTS \$9

GREEN BEANS WITH SHALLOT

ENDIVES AU GRATIN \$11

ENDIVE WRAPPED IN SMOKED BACON

-Les Cocktails-

fourteen each

No. 5

BUBBLES, CRÈME DE CASSIS

MARTINI AU PAMPLEMOUSSE

VODKA, FRESH GRAPEFRUIT, GRAPEFRUIT CORDIAL

MARGARITA FRANÇAISE

BLANCO TEQUILA, CHINA-CHINA, CALAMANSI JUICE

35-87

COGNAC, SWEET VERMOUTH, BITTERS, BLACK CHERRY

CORPS RAVIVER

GIN, LILLET BLANC, LEMON, ABSINTHE

-Vin au Verre-

VIN BLANC

JACQUÈRE, VIN DE SAVOIE, ROGER LABBE 2016 \$9

CHENIN BLANC, VIN DE FRANCE, LE ROCHER DES VIOLETTES 2016 \$14

BORDEAUX BLEND, BORDEAUX, CHATEAU SIGNALS RABAUD 2011 \$18

CHARDONNAY, MÂCON-VILLAGES DOMAINE MICHEL BARRAUD 2016 \$12

CHARDONNAY, CHABLIS, DOMAINE PINSON FRÈRES 2016 \$16

CHARDONNAY, SAINT-VERAN, CHATEAU DE FUISSE 2015 \$21

VIN ROSÉ

ROSÉ BLEND, CÔTES DE PROVENCE, LA BERNARDE 2017 \$12

VIN ROUGE

MERLOT, BERGERAC, CHÂTEAU LAULERIE 2015 \$9

MALBEC, CAHORS, FAMILLE DES CAUSSES 2014 \$11

GRENACHE/SYRAH, CÔTES DU RHÔNE, CLOS BELLANE 2016 \$13

PINOT NOIR, BOURGOGNE, DOMAINE MICHEL LAFARGE 2015 \$23

BORDEAUX BLEND, BORDEAUX, DOMAINE DE GALOUCHEY "VIN DE JARDIN" 2015 \$25

-Desserts-

TART AUX MYRTILLES

GRANDMOTHER INSPIRED BLUEBERRY TART

\$14

MARQUIS AU CHOCOLATE

BLACK FOREST FLAVORS

\$14

COEUR À LA CREME POUR DEUX

RASPBERRY SAUCE, FRESH RASPBERRIES

\$24

BABA AU RHUM

PINEAPPLE, VANILLA, RUM

\$14

ÎLE FLOTTANTE

SOFT MERINGUES, VANILLA CUSTARD, CRISPY CARAMEL

\$14