

## hors d'oeuvres

- 8 French Onion Soup**  
Gruyere and Comte Cheese
- 11 Beet Salad**  
Goat Cheese, Marcona Almonds, Saba Vinaigrette
- 10 Mixed Green Salad**  
Gorgonzola, Dried Cherries, Candied Pecans, Balsamic Vinaigrette
- 16 Add Duck Confit**
- 14 Duck And Foie Gras Terrine**  
Red Onion Marmalade, Whole Grain Mustard, Grilled Country Bread
- 12 Mussels**  
White Wine, Tomato and Garlic Broth
- 12 Escargot**  
Shiitake Mushrooms, Guanciale, Hazelnuts, Red Wine Sauce
- 14 Dressed Lobster And Shrimp**  
Avocado, Oven Roasted Tomatoes
- 12 Onion Tart**  
White Anchovies, Nicoise Olives

# bisou

## plats principaux

- 14 La Frieda Burger**  
Aged Cheddar, Caramelized Onions, House Special Sauce
- 14 Spicy Lamb Burger**  
Red Pepper and Black Olive Marmalade
- 13 Grilled Chicken Sandwich**  
Applewood Smoked Bacon, Swiss Cheese, Pesto Aioli
- 18 Gemelli Pasta**  
Veal Bolognese
- 19 Shrimp And Crab Ravioli**  
Peas and Asparagus, Light Lemon Cream Sauce
- 20 Rainbow Trout**  
Warm Lentil, Spinach and Currant Salad, Marcona Almonds, Balsamic Brown Butter
- 22 Sea Scallops**  
Crispy Pork Belly, Parmesan Risotto
- 18 Roast Chicken**  
Mashed Potatoes, "Coq au Vin" Sauce, Cipolini Onions, Mushrooms and Bacon
- 22 Steak Frites**  
New York Strip, French Fries, Green Peppercorn Sauce
- 19 Pork Cheeks**  
Vegetable Ragout, Mashed Potatoes
- 18 Duck Confit**  
Mashed Potatoes, Garlicky Spinach, Thyme Sauce