



## **P'tit Louis Bistro**

### **Dinner**

*(\$45 per person)*

**Prix Fixe Menu, 3 Courses \$45 RESERVATIONS SUGGESTED 505-314- 1110**

### **First Course**

Salade Romaine Grilée - grilled romaine wedge with a medley of tomatoes, roasted brussel sprout leaves and grated Comte cheese

Vichyssoise - velvety potato leek puree with bacon lardons & grated fennel

Moules de Gingembre - mussels in a creamy ginger, asparagus and leek sauce

### **Main Course**

Pot au Feu - a succulent stew of beef, carrot, leek, and celery

Canard Paillard - thin cutlet of duck breast on a bed of arugula and radicchio with shredded Comte cheese

Péntoncles de Citron - seared scallops in a refreshing lemon wine sauce with saffron rice and asparagus

### **Dessert Course**

Crème Brulee - delightful vanilla custard with a perfectly candied carmel top shell

Chocolate Mousse - airy chocolate foam with whipped creme and cinnamon

Tarte `a la Mandarine - velvety tangerine creme tart

### **P'tit Louis Bistro**

3218 Silver Ave Se

(505) 314-1110

<http://www.ptitlouisbistro.com>



## **P'tit Louis Bistro**

### **Lunch**

*(\$25.00 per person)*

**Prix Fixe Menu, 3 Courses \$25 RESERVATIONS SUGGESTED 505 314 1110**

### **First**

Salade Maison - a fresh mixed salad with tomato, apple and French dijon dressing

Soupe `a L'oignon Gratinée - our famous French onion soup

Crêpe aux Fruits - handmade crepe with fresh pear and berries, topped with walnut infused chantilly creme

### **Main**

La Quiche Du Jour - we will feature a fresh baked quiche daily offering our best cheeses, vegetables and meats

Moules Safran - fresh mussels in a delicious saffron buttercream sauce with leeks and cherry tomatoes

Canard Madame - duck confit and brie on a fresh roll, bechamel sauce, topped with an egg

Salmon Oscar - grilled salmon stuffed with crab on a bed of country rice, topped with hollandaise sauce and asparagus

### **Dessert Course**

Crème Brulée - delightful vanilla custard with a perfectly candied carmel top shell

Chocolate Mousse - airy chocolate foam with whipped creme and cinnamon

Tarte `a la Mandarine - velvety tangerine creme tart

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