



P'tit Louis Bistro

Dinner

(\$45 per person)

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

First Course

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

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

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

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

Dessert Course

Tarte à la Mandarine - velvety tangerine creme tart

Chocolate Mousse - airy chocolate foam with whipped creme and cinnamon

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

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

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

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

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

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

Tarte `a la Mandarine - velvety tangerine creme tart

Chocolate Mousse - airy chocolate foam with whipped creme and cinnamon

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

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