



BISTRO de VILLE



Spring Restaurant Week 2025

March 31 – April 11, 2025

Lunch \$29.95

Hors d'Œuvres

Warm Asparagus Vinaigrette

poached egg, marinated mushrooms, red beet dressing, hollandaise

Soup du Jour

may change daily, please ask your server

Spring Pea & Duck Confit

sugar snap, english & sno peas, duck leg confit & mint

Spring Arugula Salad

goat cheese crostini, breakfast radish, ver jus vinaigrette

Entrées

Spinach, Mushroom & Gruyere Quiche

petit salade, lemon vinaigrette, spring veggies

Omelet du Jour

please ask your server, choice of petit salade or pomme fritte

Grilled Salmon Niçoise

haricot vert, olives, tomato, potato, egg, anchovy

Moules Frites

chablis - tomato broth, spring onion, tarragon

Desserts

Brioche Bread Pudding

spring berries & crème anglaise

Chocolate Mousse !

Champagne Sabayon

tropical fruits, langue de Chat

Menu Subject to Change Base on Season & Item Availabilty



BISTRO de VILLE



Spring Restaurant Week 2025

March 31 – April 11 2025

Dinner \$44.95

Hors d'Œuvres

Warm Asparagus Vinaigrette

poached egg, marinated mushrooms, red beet dressing, hollandaise

Soup du Jour

may change daily, please ask your server

Spring Pea & Duck Confit

sugar snap, english & sno peas, duck leg confit & mint

Spring Arugula Salad

goat cheese crostini, breakfast radish, ver jus vinaigrette

Entrées

Spring Lamb Navarian

turnip, carrots, peas, pomme puree

Grilled Salmon Niçoise

haricot vert, olives, tomato, potato, egg, anchovy

Moules Frites

chablis - tomato broth, spring onion, tarragon

Roast Breast of Chicken

spinach, royal trumpet mushrooms, chasseur sauce

Desserts

Brioche Bread Pudding

spring berries & crème anglaise

Chocolate Mousse !

Champagne Sabayon

tropical fruits, langue de Chat

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