

Lunch

Appetizers

Baguette Chaude \$4.00

Crispy baguette served with Garlic Butter

Escargot Persillade \$14.00

Snails Cooked in Garlic and Parsley Butter, Puff Pastry

Mixed Herb Frittata \$16.00

Mixed Herbs, Eggs, garnished with Walnuts & Barberries

Fried Calamari \$16.00

Remoulade Sauce, Peppers, Onions

Mondi's Brie Cuit Au Four \$14.00

Baked Brie Cheese, Baguette Toast, Fig Spread, Pecans

Oysters on the Half Shell GF

\$15/Half Dozen. | \$27/Per Dozen

Citrus Mignonette, Horseradish, Lemon

Plateau De Charcuterie \$23.00

Duck Liver Mousse, Saucisson, Jambon De Pays served with assorted Accoutrements

Plateau De Fromage \$20.00

Chef's Assortment of Cheese

Soups & Salads

Optional: Add Chicken \$10, Salmon \$12, Steak \$14

Soupe a l'Oignon Gratinee \$12.00

Onion Soup, Swiss Cheese, French Crouton

Bisque De Homard \$13.00

Lobster Bisque

Butternut Squash \$11.00

Butternut Squash, Celery, Carrots

The Classic Caesar Salade GF \$12.00

Romaine Lettuce, Parmesan Cheese, Croutons

La Parisienne Salade GF \$14.00

Mixed Green, Green Apple, Strawberries, Blueberries, Walnuts, Feta Cheese, House Vinaigrette

Salade de Betteraves ET Fromage De Chevre GF \$14.00

Roasted Beets and Goat Cheese, House Vinaigrette

Salade Mediterranean GF \$14.00

Chopped Cherry Tomatoes, Chopped Onions, Cucumbers Avocado, Feta Cheese, Lemon Dressing

Sides:

Pommes Frites \$7 | Grilled Veggies \$9

Brussels Sprouts \$9 | Garlic Pommes Puree \$9

Grilled Asparagus \$9 | Burgundy Mushrooms \$9

Cream of Corn \$9

Crepes & Quiches

Quiche Lorraine \$15.00

Bacon, Swiss Cheese

Quich Aux Epinards ET Fromage De Chevre \$16.00

Spinach, Red Onion, Goat Cheese

La Crepe Au Jambon Fromage \$16.00

Ham, Swiss Cheese, Bechamel Sauce

La Crepe Au Champignons \$16.00

Mushrooms, Swiss Cheese, Bechamel Sauce

Sandwiches

(Served with choice of House Made Chips or House Salad)

Croque Monsieur \$15.00 Croque Madam (Add Egg \$3.00)

Sourdough Bread, Ham, Swiss Cheese, Bechamel Sauce

Club Sandwich \$15.00

Turkey, Ham, Swiss Cheese, Bacon, Pesto Aioli

Le Cordon Bleu \$18.00

Chicken Breast, Ham, Melted Swiss Cheese served on Sourdough

Parisienne Burger \$18.00

Two Patties, Brie, Arugula, Mushrooms, Aioli, Pommes Frites

Lobster Salad Sandwich \$19.00

Lobster, Diced Onions, Capers, Boiled Eggs Served on Brioche Bun

French Dip \$21.00

Shaved Tenderloin, Swiss Cheese, Mushrooms, Pommes Frites

Entrees

Tomato Tart \$18.00

(Please Allow 30 Minutes)

Puff Pastry, Sliced Tomatoes, Herbs, Bread Crumbs

Spicy Rigatoni \$25.00

Optional: Add Chicken \$10, Salmon \$12, Steak \$14

Creamy Vodka Sauce, Burrata Cheese

Pates A La Carbonara \$25.00

Garlic, Parmesan Cream Sauce, Bacon topped with Egg Yolk

Saumon Aux Amandes GF \$25.00

Seared Salmon, Roasted Almonds, Brown Butter, Mixed Veggies

Bouillabaisse GF Petit \$21.00 Reg. \$32.00

Scallops, Mussels, Salmon, Fennels, Saffron Broth

Choice of: Potatoes or Angel Hair Pasta

Chicken Française \$25.00

Sautéed Chicken Breast, Lemon Butter Sauce, White Wine, Angel Hair Pasta

Boeuf Bourguignon \$28.00

Braised Beef Stew in Red Wine Demi Glacé Sauce, Pearl Onions, Mushrooms, Carrots, Lardon, Sliced Baguette

Le Confit de Canard GF \$25.00

Duck Leg, Bordelaise Sauce, Potato Au Gratin, Frisée

French Bistro • Full Bar • Afternoon Tea • Custom Cakes • Private Events

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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