

Bistro Le Cep Summer Lunch Menu

2 COURSES \$24.95

3 COURSES \$29.95

PLUS TAX & GRATUITY

Appetizer

Potage du Jour

A special seasonal soup, cooked fresh daily

Crisp House Salad

Mixed greens, julienne carrots in our master house dressing

French Onion Soup

A cup of our traditional french onion soup

Escargots à la Bourguignonne +\$5

Succulent Burgundy Snails in Homemade Seven Herb Garlic Butter

Main Course

Young Texas Hill Country Wild Boar

Pan roasted wild boar and mushrooms served with plum sauce
mashed potatoes and vegetables

Strawberry Salad with Grilled Chicken

Mixed greens with strawberries, pecans, and grilled chicken and
sesame dressing

Redfish Almondine

Pan roasted redfish in a lemon butter sauce with capers and toasted
almonds

Dessert

Crème Brûlée

Creamy Custard glazed with Caramelized Sugar

Tarte Tatin

Caramelized Apple Tart with French Vanilla Ice Cream

Mousse au Chocolat

Dark Belgian Chocolate Mousse (GF)

\$5 Chardonnay

\$7 Bordeaux Blanc



\$5 Cabernet Sauvignon

\$7 Côtes Du Rhône

