



BISTRO LE CEP  
MONDAY- FRIDAY 11AM-3:30PM

# Spring Lunch Menu

2 COURSES \$24.95 OR 3 COURSES \$29.95

PLUS TAX & GRATUITY

## APPETIZER

### SOUP DU JOUR

A SPECIAL SOUP, COOKED FRESH DAILY

### COCKTAIL DE CREVETTES

CHILLED SHRIMP SERVED WITH COCKTAIL SAUCE AND FRESH LEMON

### ESCARGOTS À LA BOURGUIGNONNE +\$5

SUCCULENT BURGUNDY SNAILS IN HOMEMADE

SEVEN HERB GARLIC BUTTER

## ENTREE

### POULET PICCATA

CHICKEN PICCATA SERVED WITH PASTA AND LEMON BUTTER CAPER SAUCE

### MÉDAILLON DE MARCASSIN À L'AIGRE-DOUX\*

PAN ROASTED MEDALLIONS OF YOUNG TEXAS HILL COUNTRY WILD BOAR WITH

PLUM SAUCE TOPPED WITH PISTACHIOS

### RUBEN SANDWICH

RYE BREAD, PASTRAMI, GRUYERE CHEESE, SAUERKRAUT AND 1000 ISLAND DRESSING BAKED TO PERFECTION AND SERVED WITH CREAMY COLESLAW AND

HOMEMADE FRENCH FRIES

## DESSERT

### CRÈME BRÛLÉE

CREAMY CUSTARD GLAZED WITH CARAMELIZED SUGAR

### GÂTEAU À LA CAROTTE \*

CARROT CAKE WITH A DELICIOUS CREAM CHEESE FROSTING

### MOUSSE AU CHOCOLAT

DARK BELGIAN CHOCOLATE MOUSSE

\*ALLERGY WARNING: MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, NUTS AND MILK. PLEASE ALERT YOUR SERVER IF YOU HAVE AN ALLERGIES.\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.