

LUNCH MENU

Soupe à l' Oignon \$9

Traditional Onion Soup with Gruyere Cheese

Filet de Saumon Fumé à la Normande \$13.50

Succulent Smoked Salmon

Salade du Jardinier \$9.00

Crisp House Salad with our famous Master Dressing

Filet de Saumon Grille \$22

Grilled Salmon Filet with Lemon Butter Sauce

Poisson du Jour Meunière \$22

Pan Roasted Catch of the Day in Lemon Butter Sauce with Capers

Reuben Sandwich \$19

Rye Bread, Pastrami, Gruyere Cheese, Sauerkraut and 1000 Island Dressing, baked to perfection, served with Creamy Cole Slaw and Homemade French-Fried Potatoes

Création Spéciale du Chef \$19

Chef's Special Daily Creation, Made Fresh From the Finest Ingredients

All Entrees Served with Fresh Seasonal Vegetables

Crème Brûlée du Bistro Le Cep \$8

Creamy Custard glazed with Caramelized Sugar

Gâteau au Fromage Blanc \$8

Alsacien Farm Cheesecake

Fraises à la Romanov \$8

Fresh Strawberries Marinated in Cherry Brandy with a delicate Vanilla Sauce



Pâté de Canard \$11

Duck Pâté with Cumberland

Escargots à la Bourguignonne \$12

Succulent Burgundy Snails in Homemade Seven Herb Garlic Butter au Gratin

Suprême de Volaille aux Champignons des Bois \$21

Breast of Chicken sautéed in Olive Oil with Wild Mushrooms topped with Goat Cheese and Tomato Concasse

Coq au Vin à l'Ancienne \$24

Braised Chicken in Red Wine with Carrots, Mushrooms and Onions

Canard à l'Orange \$27

Half of a Roasted Duck with a Bigarade Sauce

Poêlé Foie de Veau aux Pommes \$23

Pan Roasted Calves' Liver with Apples, Crisp Bacon and Homemade French-Fried Potatoes

Côte de Porc à la Charcutière \$20

Grilled Pork Chop and Charcutiere Sauce

Médailon de Marcassin à l'aigre-doux \$25

Pan Roasted Medallions of young Texas Hill Country Wild Boar served with Plum Sauce



Mousse au Chocolat \$8

Dark Belgian Chocolate Mousse

