



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.