

BISTRO LE CEP

SPRING LUNCH MENU

2 COURSES \$23.95 OR 3 COURSES \$28.95

PLUS TAX & GRATUITY



APPETIZER

Crisp House Salad

Mixed greens in our famous homemade dijon-mustard vinaigrette house dressing

Potage du Jour

A special seasonal soup, cooked fresh daily

OR

Escargots à la Bourguignonne for \$5 more

Succulent Burgundy Snails in Homemade Seven Herb Garlic Butter au Gratin



MAIN COURSE

Chicken Piccata

Chicken piccata served with pasta and a lemon butter caper sauce

Salmon Almondine*

Fresh filet of salmon grilled served with lemon butter caper sauce

Médaille de Marcassin à l'aigre-doux*

Pan Roasted Medallions of Young Texas Hill Country Wild Boar with Plum Sauce topped with pistachios



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