

ENTRÉES



Bistro

Pot au Feu

Hors d'Oeuvres

Crevettes Safranée - Chilled saffron infused shrimp salad with black bean salsa.	9.95
Escargots a la Bourguignonne - Snails broiled in their shells with garlic-parsley butter.	8.95
Pate Maison - Chicken liver mousse with French Brandy and croutons.	5.95
Pate de Foie Gras de Canard - Classic fresh duck liver pate with warm croutons.	15.00
Terrine de Campagne - Country Pate - Veal, pork, duck liver, pistachios, Cumberland sauce.	6.50
Terrine de Printemps - Grilled vegetables layered with goat cheese served with balsamic reduction.	5.95
Filet de Saumon Cru - House cured salmon gravlox with cucumber salad and sour cream.	7.95
Huitres Lorraine - 3 Moonstone oysters gratineed with sour cream, mustard, bacon & horseradish.	6.95
Pate de Poisson Fume - Smoked bluefish pate with toasted croutons.	6.95

Soupes et Potages

Soupe du Jour - Made from scratch with fresh ingredients.	3.75
Bisque de Homard - Creamy lobster bisque.	6.95
Soupe a l'Oignon - Our famous crack of onion soup with gratineed cheese.	5.95

Salades

Salade au Chevre - Goat cheese and roasted red peppers with field greens and baby herbs.	6.95
Salade Caesar a la Provencale - Romaine lettuce, Caesar dressing, capers and olives.	6.95

Fromage Bleu -	5.00
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Omelettes

Omelette du Jour, Champignons ou Fromage - Your choice of fillings.	9.95
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Poisson

Sole Indienne - 17.95

Filet of sole dipped in a curry flour and topped with a banana and lime meuniere.

Crevettes Provencale - 19.95

Shrimp grilled with tomato concasse, fresh basil, lemon, white wine, garlic.

Scrod Suedoise - 15.95

Fresh scrod baked and topped with a dill and shallot sour cream

Saumon d'Ete - 19.95

Filet of salmon, seared then finished in the oven over a bed of wilted baby greens with a roasted pepper and chive vinaigrette.

Espadon Escalottes - 19.95

Fresh swordfish served with glazed shallot and chive butter.

Coquilles St. Jacques Nantucket - 19.95

Tender scallops baked with havarti and gruyere cheeses, served en casserole.

Truite Grenobloise - 16.95

Whole baked trout served with a caper and lemon meuniere sauce.

Fruits de Mer Semoule - 21.95

Lobster, shrimp and scallops tossed with spinach, tomato, white wine & linguine.

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Volaille

Supreme de Volaille au Pastille - 15.95

Boneless and skinless breast of chicken broiled with a walnut, basil and peccorino butter.

Supreme de Volaille Farci - 16.50

Boneless breast of chicken stuffed with daily specialities and served with sauce supreme.

Foies de Volaille Lyonnaise - 13.95

Marinated chicken livers sauteed with white wine, Madeira and onions.

Poulet Pommery - 15.95

One half of a chicken roasted with a honey and whole grain mustard glaze.

Caneton Framboise - 18.95

Confit duck leg and breast with a caramelized orange and raspberry sauce.

Viande

Tournedos Bearnaise ou Bordelaise - 19.95

Medallions of beef tenderloin seared and served with Bordelaise or Bearnaise sauce.

Flanchet de Boeuf au Poivre - 18.95

Flank steak marinated with mustard and crushed black peppercorns, grilled and served thinly sliced au jus.

La Grande Entrecote d Ail - 24.95

20 oz. bone in ribeye steak grilled with a roasted garlic butter.

Escallope de Veau au Viennoise - 19.95

Scallops of veal sauteed and served with a caper and anchovy garnish.

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Specialities Regionale

Crepes du Jour - 13.95

Two savory crepes, flipped, rolled and baked with today's fresh filling and sauce.

Boeuf a la Bourguignon - 18.95

Beef marinated in red wine and spices, braised until tender, served with potatoes gratinee.

Quiche du Jour 9.95

A slice of our fresh baked quiche served with salad and your choice of potato and vegetable of the day.

Salade Nicoise - 14.95

Albacore tuna, marinated green beans, potato salad, egg, anchovy, tomato, cucumber and onion over a bed of greens.

Bouillabaisse Marseilles - 19.95

From Provence, a variety of fin fish and shellfish, potatoes and onions poached in a saffron and tomato broth. Served with aioli.

Pot au Feu - 18.95

Beef and chicken braised with a melange of fresh vegetables including onions, leeks, carrots, celery, cabbage and potato served with traditional garnishes of coarse salt, cornichons and warm horseradish and mustard sauce.

Our Entrees come with Our Famous Basket of Warmed French Bread
Salad Verte - Mixed Greens with a Cruet of Pot au Feu's Mustard Vinaigrette and Your
Choice of Pommes Frites or Baked Sweet Potato or Baked Russet Potato or
Dills - Our Special Combination of Fried Sweet and Russet Potatoes with Sour Cream
Dill Sauce (while they last) or Rice and Fresh Chef's Vegetable du Jour

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Vins du Jour

Vins Blanc

		glass / bottle
2000	Chardonnay - Louis Latour - Ardeche - France	5.75 / 23.00
1999	Chardonnay - Kendall Jackson - California	7.00 / 28.00
2000	Pinot Grigio - Mezza Corona - Trentino	5.75 / 23.00
1999	Pinot Blanc - Trimbach - Alsace- France	6.50 / 24.00

Vins Rose

1999	White Zinfandel - Beringer - North Coast California	5.00 / 20.50
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Vins Rouge

1999	Cabernet Sauvignon - Napa Ridge - California	6.00 / 24.00
1998	Zinfandel - Montevina - Amador - California	6.50 / 26.00
1999	Merlot - Cypress - California	6.50 / 24.00
2001	Beaujolais Nouveau - Duboeuf -	5.00 / 20.00

Champagne & Sparkling

Mumms, Cuvee Napa - Brut Prestige	6.95
Veuve de Vernay - Blanc de Blancs - Brut	6.95

Eaux Minerales

Perrier, France	3.50
San Pelligrino, Italy	3.50
Evian, France	3.50

Les Bieres

Kronenbourg 1664 - France	Bass Ale - England
Fischer Labelle - France	Heineken - Holland
Fischer Amber - France	Amstel Light - Holland
Pilsner Urquell - Czechoslovakia	Guinness Stout - Ireland
Miller Lite - USA	Becks Dark - Germany
Sam Adams Boston Lager - USA	Rolling Rock - USA
Sam Adams Light - USA	Stella Artois - Belgium

Non Alcoolique

Clausthaler - Germany

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