



P'tit Louis Bistro

Dinner

(\$45 per person)

Prix Fixe Menu, 3 Courses \$45 RESERVATIONS SUGGESTED 505-314- 1110

First Course

Soupe À L'Onion Gratinée - Our signature French onion soup

Betteraves Et Chèvre - Beet and goat cheese salad

Salade Poire - Arugula and pear salad with citrus vinaigrette, bacon, gruyere cheese

Main Course

Saumon - Filet of Salmon filet topped with sautéed shrimp, saffron risotto, asparagus, and hollandaise sauce)

P'tit Louis Confit Canard - Duck confit mashed potato, asparagus, and Bing cherry sauce

Le Steak Frites - 12 oz. hand cut and trimmed NY strip steak with French fries

Poulet Roti & Son Gratin Truffè - Oven roasted chicken breast in a herb garlic butter sauce served with truffle macaroni and cheese and green beans

Dessert Course

Chocolate Mousse - airy chocolate foam with whipped creme and cinnamon

Crème Brulee - delightful vanilla custard with a perfectly candied carmel top shell

P'tit Louis Bistro

3218 Silver Ave Se

(505) 314-1110

<http://www.ptitlouisbistro.com>



P'tit Louis Bistro

Lunch

(\$25.00 per person)

Prix Fixe Menu, 3 Courses \$25 RESERVATIONS SUGGESTED 505 314 1110

First Course

Soupe `a L'oignon Gratinée - Our signature French onion soup

Salade Maison - Arugula and pear salad with citrus vinaigrette, bacon, gruyere cheese

Main Course

Moules Marinières - Mussels steamed in white wine and shallots

Chicken Mushroom Crepe - chicken mushroom crepe with side green salad and topped with Mornay cheese sauce

La Quiche Du Jour - we will feature a fresh baked quiche daily offering our best cheeses, vegetables and meats

Saumon - filet of Saumon topped with sautéed shrimp, saffron risotto, asparagus, hollandaise sauce

Dessert Course

Chocolate Mousse - airy chocolate foam with whipped creme and cinnamon

Crème Brulée - delightful vanilla custard with a perfectly candied caramel top shell

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