



**Petit Louis always offers our \$20 Lunch Prix Fixe
Tuesday – Friday 11:30am – 2pm**

Our three course lunch menu to include freshly brewed iced tea or freshly ground and brewed coffee is \$20.
The lunch menu with tea or coffee and a glass of complementing wine is \$26.

HORS D'OEUVRES

PETITE SALADE DE MESCLUN [\$4]
Local Baby Greens, Reggiano, & Red Wine Vinaigrette

SOUPE DU JOUR [\$4]

PLATS PRINCIPAUX

CROQUE MONSIEUR [\$10]
Sliced Madrange Ham with Gruyère Cheese & Frites
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Bourgogne, Capitain Gagnerot 2006 [12.00]

SALADE DE POULET FERMIER [\$15]
Grilled Chicken, Roasted Beets, Celeriac Rémoulade
Dijon Vinaigrette
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Mâcon-Vergisson "Cuvée de Louis" 2006 [9.50]

SAUMON À L'ANETH [\$14]
Grilled Scottish Salmon served over Mesclun Greens
with Red Onions, Tomatoes & Dill Vinaigrette
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Lirac Blanc, Domaine Lafond 2007 [8.95]

OMELETTE [\$12]
Ratatouille, Gruyère, Pommes Frites
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Sauvignon Blanc, Château La Roche Saint Jean 2007 [5.95]

ŒUFS POCHÉS [\$12]
Poached Eggs, Brioche Toast, Mushroom Duxelle,
Grilled Zucchini & Hollandaise
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Juliéna, Georges Duboeuf 2006 [5.95]

L'ASSIETTE DE FROMAGES [\$16]
An Assortment of Four Artisanal Cheeses
served with Toast Points
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Bordeaux, Château Rocher Cap de Merle 2005 [9.50]

LOUIS « CASSE-CROÛTES » [\$14]
Steak Sandwich, Caramelized Onions, Tomatoes,
Frites, Horseradish Aioli
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Syrab d'Hauterive "Vieilles Vignes" Durand 2005 [7.95]

PÂTÉ MAISON [\$10]
Louis' Country Style Pâté, Cornichon & Whole Grain Mustard
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Côtes du Rhône-Villages "Cuvée de Louis" 2004 [8.75]

DESSERTS

MOUSSE AU CHOCOLAT [\$7]
FRUITS DE SAISON [\$6]

Célébrer at Petit Louis! The perfect location for
business entertaining or family celebrations for
intimate groups of 8 to gatherings of 150.

Contact Martha Morningstar,
director of private dining and events,
410/576-0766.

Martha will guide you through the options and
would be delighted to discuss special menus
that can be customized for your celebration.

