



Bonne Table et Bons Vins

PETIT LOUIS BISTRO

DÉJEUNER

Petit Louis always offers our \$20⁰⁰ Lunch Prix Fixe

Our 3-course lunch menu includes freshly brewed iced tea or freshly ground coffee at **\$20**

The lunch menu with tea or coffee & a glass of complementing wine is **\$26**

hors d'oeuvres

PETITE SALADE de MESCLUN

Local Mesclun Greens, Reggiano, Red Wine Vinaigrette...**4**

SOUPE du JOUR ...4

principaux

CROQUE MONSIEUR Sliced Madrange Ham, Gruyère Cheese & Frites...**11**

Chinon, Domaine Gouron 2007 ... 10.00

ŒUFS POCHÉS Poached Eggs, Roasted Tomato, Zucchini, Hollandaise...**12**

Bourgogne, Michel Noëllet 2008 ... 12.95

SALADE de POULET

Chicken Salad, Fresh Herb Aioli, Local vegetables.....**15**

Mâcon-Vergisson "Cuvée de Louis" 2006 ... 9.95

L'ASSIETTE de FROMAGES

An Assortment of Four Artisanal Cheeses, Toast Points...**16**

Bordeaux, Château La Grange Clinet 2006 ... 9.50

SAUMON à L'ANETH Grilled Salmon, Spinach, Red Onions, Tomatoes & Dill Vinaigrette...**14**

Touraine, Domaine Bellevue 2009 ... 6.95

LOUIS CASSE-CROÛTES

Steak Sandwich, Caramelized Onions, Tomatoes, Frites, Horseradish Aioli...**14**

Syrah, Château de Campuget "1753" 2006 ...9.95

OMELETTE Lardons, Button Mushrooms, English Peas, Local Mesclun Greens...**12**

Vouvray, Lieu-dit "Les Fosses d'Hareng" 2007 ... 11.00

PÂTE MAISON Louis' Country Style Pâté, Cornichons & Mustard...**10**

Beaujolais, Domaine Romy 2007 ... 7.00

desserts

MOUSSE au CHOCOLAT**7**

FRUITS de SAISON **6**



Festival de L'asperge

Godfrey Farm

Sudlersville MD

RESTAURATEURS
Tony Foreman & Cindy Wolf

CHEF de CUISINE Ben Lefenfeld



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