

*BISTROT LEPIC
&
WINE BAR*

*Restaurant Week
Dinner Menu*

Menu offered from Tuesday 08/25 to Sunday 08/30

Dinner only, from 5pm to 9:30pm

Restaurant Week Dinner Menu

Appetizers

Soupe du jour

Pied de cochon

Crusty boneless pig feet, onion mustard sauce

Salade de crevettes et avocat

Shrimp and avocado salad

Tartare de saumon

Salmon tartar with fresh dill, extra virgin olive oil and lemon juice

Terrine de mousse de foie de volaille (add \$5)

Foie gras mousse terrine served with toasted brioche

Escargots au beurre d'ail (add \$5)

Snails baked in garlic butter

Salade Bistrot Lepic

Organic baby green salad with fried cherry tomato

Entrees

Truite meunière amandine

Pan seared trout, roasted almonds, spinach & pomme purée

Salade de fruit de Mer

Spring green salad with grilled salmon, trout & shrimp

Confit de canard (add \$10)

Duck leg confit served with French fries & mixed salad

Païllasson de saumon

Salmon in potato crust, butternut squash sauce

Rognons de veau, sauce Dijon

Veal kidneys with Yukon gold potato purée and Dijon mustard sauce

Foie de veau Provençale

Calf liver with capers, garlic, black olives and Jerez vinegar

Médaillons de boeuf poêlés (add \$10)

Pan seared beef medallions served with creamy polenta and wild mushroom jus

Risotto végétarien

Mushroom risotto and vegetables with Parmesan cheese

Desserts

Ile flottante - Soft meringue served with sliced almond, caramel sauce and "crème Anglaise",

Gateau au chocolat - Chocolate cake served with crème Anglaise

Tarte aux fruits - Homemade fresh fruit tart

\$40 pp Excluding tax and gratuities

Javier Ricon, Chef de cuisine

A 3% service fee will be added to all guest checks and will be used to cover the increasing server wages. This fee is not a tip