

Lepic Classics

Pied de cochon 12

Crusty boneless pig feet, onion mustard sauce

Salade d'endive au Roquefort 16

Endive salad with apple, walnut & Roquefort

Escargots au beurre d'ail 15

Snails baked in garlic butter.

Tarte à l'oignon 15

Onion tart with bacon, Gruyère and baby green salad



Païllasson de saumon 32

Salmon in potato crust, butternut squash sauce

Foie de veau provençale 27

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

Rognons de veau, sauce Dijon 26

Sauteed veal kidneys with pomme purée
Dijon mustard sauce (market availabilities)

Joues de veau braisées 42

Three veal cheeks braised Osso-Bucco style
Served with Orecchiette pasta, basil and truffle oil

Jean Baptiste Massala, Chef de Cuisine

Appeteazers

Salade Bistrot Lepic 13

Organic baby green salad with fried cherry tomato

Soupe à l'oignon gratinée 14

Onion soup gratinée

Tartare de Saumon 14

Salmon tartar with fresh dill
Extra virgin olive oil & lemon

Fricassée de champignons 17

Shiitake Button & Hen-of-the-woods mushroom
Sautéed with olive oil, parsley, and garlic.

Assiette de charcuterie 25

Assorted cold cuts, cornichons, and olives.

Foie gras de canard poëllé 30

Seared duck foie gras with seasonal aspic & Port wine

Assiette de fromage 20

Cheese plate, apple, walnut & quince compote

Entrées

Salade aux fruits de mer 28

Green salad, grilled salmon, trout, shrimp & seaweed

Risotto végétarien 29

Vegetarian mushroom risotto with Parmesan cheese

Truite meunière amandine 32

Pan seared trout, roasted almond,
Spinach & pomme purée

Poulet fermier au curry 32

Free range organic chicken with curry
Coconut milk lemongrass and saffron Basmati rice

Confit de canard 36

Duck leg confit served with French fries

Tournedos au poivre 59

Seared beef tournedos filet, peppercorn sauce
French fries & mixed green salad

Médailles de boeuf poêlés 39

Seared beef medallions
Creamy polenta & mushroom jus

Petit légumes du jour 12

Our organic vegetables are coming from the Amish Path Valley Farms

Desserts 12

Tarte chaude au chocolat - Warm chocolate tart

Profiteroles - Hazelnut ice-cream & Chocolate sauce

Gateau Basque - Pastry cream cake

Ile flottante - Soft baked meringue & crème Anglaise

Crème brûlée - The Classic

Glaces maison - Homemade fresh mint, vanilla ice-cream & Seasonal sorbets

When placing your order, please inform your server of ANY Food Allergies
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your
risk of food borne illness especially if you have certain medical conditions