

*BISTROT LEPIC*  
&  
*WINE BAR*

*Restaurant Week*  
*Dinner Menu*

*Menu offered from Tuesday to Sunday*  
*From 5pm to 9:30pm*

# Restaurant Week Dinner Menu

January 28<sup>th</sup> to February 2<sup>nd</sup> Dinner Only

## Appetizers

*Soupe du jour*

*Pied de cochon*

Crusty boneless pig feet, onion mustard sauce

*Tartare de saumon*

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

*Ris de veau Vol-au-vent (add \$5)*

Sweetbread served with creamy mushroom in puff pastry

*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

*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

*Boeuf Bourguignon (add \$5)*

Braised beef in red wine sauce served with mashed potato

*Foie de veau Provençale*

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

*Poulet fermier organic au curry*

Free range organic chicken with curry, coconut milk lemongrass

Saffron Basmati rice

*Médailles 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 and passion fruit cake

*Tarte aux fruits* - Homemade fresh fruit tart

**\$40 pp** Excluding tax and gratuities

Jean Baptiste Massala, Chef de Cuisine