

Bienvenue ... et bon appétit!

Appetizers

Assorted French Olives *with pits* \$6

Plateau de Fromages \$15 *An*

*assortment of 5 cheeses: Brie, Vieux Cantal, Pyrennées, Bleu d'Auvergne, French Herbed Ricotta and a basket of bread**

Plateau de Charcuterie \$15 *4*

*imported delicacies: , Prosciutto, Bresaola, Garlic & Pepper Beef Salami and Pâté; assorted olives and a basket of bread**

French Onion Soup Cup \$5 Bowl \$8

Soupe du Jour Cup \$5 Bowl \$8

Shrimp Cocktail * \$9.5

Chicken Liver Truffle & Sherry Pâté *\$13

Dip du Moment * \$7

Escargots * \$14

Escargots sauteed in garlic & herbed butter

Smoked Salmon Tartine * \$14

Smoked Atlantic salmon, dill & lemon vinaigrette

Bresaola Tartine \$13

Bresaola, goat cheese, balsamic reduction

Prosciutto Tartine \$13

Prosciutto, goat cheese, balsamic reduction

Appetizer du Moment MP

Ask your server

Our Tartines are on Trompeau's toasted Ciabatta

Entrées

Please ask your server how the chef has prepared these dishes today.

All Natural Chicken Breast du jour \$21

Wild Caught Alaskan Salmon du jour \$24

Pasta du Jour \$18

Weekend Special MP

Our menu reflects the simple tasty offerings of the French Bistro. Daily breads, including gluten free, are freshly baked. The plates consist of local and imported meats and cheeses, largely accompanied by sustainably grown products harvested and produced in Colorado and France.

Salads

House Salad \$6

Strawberry Walnut Salad \$9

Caesar Salad \$8

Add 5 Shrimp or Chicken Breast +\$9

Add Salmon Fillet +\$12

**You may substitute our regular French bread for gluten free bread for + \$2.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

... et le dessert!

DESSERTS

Moelleux au Chocolat \$9
Hot chocolate cake with an unctuous center and vanilla ice cream

Cheesecake du Moment \$7.50
ask your server

Crème Brûlée \$7

Chef's Choice Dessert \$8.50
ask your server

Chocolate Verrine Inspiration \$7.50
Chef's inspiration around a layered chocolate ganache

Fruit Tarte \$7

Sparkling Float \$8
Choice of sorbet, topped with French sparkling wine

Specialty Ice Cream/Sorbet \$6.50
Choice of house made ice creams & sorbets topped with chocolate, raspberry or caramel sauce

À la mode \$3
Add a scoop of vanilla ice cream

DESSERT DRINKS

Ask your server about our selection of Fine Port Wines \$6-\$9

Chocolate Midnight \$10
Vanilla Vodka. Decaf coffee liqueur. Chopin Dorda Chocolate liqueur. Cream. Chocolate bitters. - Up

Espresso Martini \$10
Vodka. Chilled espresso. Agave. Bitters. - Up

Propper Hopper \$10
Kirschwasser. Brandy. Creme de Menthe. Creme de Cacao. Cream. Sweet cacao sea salt rim.

Smocchiato (served warm) \$9
Vida Mezcal. House made Ancho-Cacao liqueur. Fresh espresso. Bitters. Steamed milk. Raw cacao nibs.

Dessert Wine \$13/glass \$29/split
Château du Cros Loupiac - 90% Semillon, 5% Sauvignon, 5% Muscadelle.

Cognac Courvoisier VS \$9 **Larressingle Armagnac VSOP** \$12

Cognac Courvoisier VSOP \$11 **Calvados Busnel VSOP** \$10

Remy Martin 1738 \$13 **Housemade Parfait Amour** \$8

Espresso \$2.5/single \$3.5/double

freshly ground coffee beans

Latte \$4.5

Chose to add French vanilla, hazelnut, sugar free French vanilla, or sugar free hazelnut