



Oh la la
French Bistro

LAS VEGAS

Restaurant Week
— three square —

IS BACK!

Save the Date (June 3rd - June 20th)



— **LUNCH MENU \$40** —

Enjoy your choice of 1 appetizer, 1 entrée, and 1 dessert.

APPETIZERS

FRENCH ONION SOUP

ESCARGOTS with Garlic, Shallots & Parsley Butter

WARM CRUSTED PISTACHIO GOAT CHEESE with Onion Jam & Honey (+\$2)

BEET SALAD with Goat Cheese and Tangerine
(V) (available without goat cheese)

ENTRÉES

CROQUE MONSIEUR / MADAME Add an Egg for Madame

SMOKED SALMON CROISSANT with Bacon, Onions & Cream Sauce,
topped with Egg Yolk (+\$5)

OHLALA BURGER 1/2 lb Patty with Brie, Bacon, Onion, Tomato & Salad,
served with French Fries (+\$3)

FLANK STEAK with Red Wine Shallot Sauce & French Fries (+\$10)

SOLE MEUNIÈRE with Brown Butter, Garlic, Capers, Lemon & Parsley,
served with Fingerling Potatoes (+\$12)

VEGAN HERB ARBORIO RISOTTO (V)

DESSERTS

CHOCOLATE MOUSSE with Salted Caramel & Chocolate Sauce

VANILLA CRÈME BRÛLÉE

LEMON MERINGUE TART

CHOCOLATE LIÉGEOIS ICE CREAM

SORBET DUO (V)

(V) Vegan Option

— **DINNER MENU \$60** —

Enjoy your choice of 1 appetizer, 1 entrée, and 1 dessert.

APPETIZERS

FRENCH ONION SOUP

ESCARGOTS with Garlic, Shallots & Parsley Butter

WARM CRUSTED PISTACHIO GOAT CHEESE with Onion Jam & Honey

ENDIVE SALAD with French Blue Cheese, Candied Walnuts & Vinaigrette

BAKED BRIE with Roasted Garlic

ENTRÉES

FLANK STEAK with Red Wine Shallot Sauce & French Fries

BEEF TARTARE with Capers, Shallots, French Pickles, Egg Yolk, Mustard
Ketchup, Tabasco & French Fries

FILET MIGNON with Mash Potatoes & Green Peppercorn Sauce (+\$15)

DUCK MAGRET with Sautéed Green Beans & Old Fashion Style
Mustard Sauce (+\$6)

SOLE MEUNIÈRE with Brown Butter, Garlic, Capers, Lemon, Parsley
& Fingerling Potatoes (+\$5)

SALMON PASTA with Onion Cream Sauce

VEGAN HERB ARBORIO RISOTTO (V)

DESSERTS

CHOCOLATE MOUSSE with Salted Caramel & Chocolate Sauce

VANILLA CRÈME BRÛLÉE

LEMON MERINGUE TART

CHOCOLATE LIÉGEOIS ICE CREAM

SORBET DUO (V)