



Oh la la
French Bistro

LAS VEGAS

Restaurant Week™

three square

SAVE THE DATE June 2nd - June 21st



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

HACHIS PARMENTIER

CROQUE MONSIEUR / MADAME Add an Egg for Madame

SMOKED SALMON CROISSANT with Arugula Salad

CARBONARA PASTA Fettuccini with Bacon, Onions & Cream Sauce, topped with Egg Yolk

OHLALA BURGER 1/2 lb Patty with Brie, Bacon, Onion, Tomato & Salad, served with French Fries

FLANK STEAK with Red Wine Shallot Sauce & French Fries (+\$12)

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)

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 (V) (available without Blue cheese)

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