



Restaurant Week

at Le Bistro Du Village

\$35 per person | seatings 4 pm to 10 pm

Starters

Escargots
Cooked in garlic butter & parsley

Pate
Duck liver pate

Citrus Greens
with mix greens, shaved Roquefort cheese, balsamic vinaigrette

Entrees

Lamb Shank
Lamb shank served in Burgundy red wine sauce, carrots, mashed potatoes & mushrooms

Trout Almondine
Trout served with almond beurre blanc sauce, spinach & rice

Sauteed Chicken Toulousaine
Chicken breast in tarragon sauce, mushrooms with toulousaine sausage & white wine

Dessert

Mousse Au Chocolat
Homemade chocolate mousse

Crêpe Suzette
with butter orange sauce & grand marnier

Sides

Pomme Frites \$6

Brussels Sprout \$6

Asparagus \$6

Spinach \$6

Reservations strongly encouraged. will be \$5 extra charge for splitting the menu.

