

SOUPE & STARTER

FRENCH ONION (Français à L'oignon) 15

Classic French onion soup topped with baguette pieces, gruyere, and parmesan

SHRIMP BISQUE (Bisque de Crevettes) 20

Shrimp, herbs, veggies in a creamy fragrant broth

SHRIMP COCKTAIL (Cocktail de Crevettes) 15

Shrimp with signature wine-infused cocktail sauce

SALADES

SPINACH STRAWBERRY SALAD (Salade de fraises aux Epinards) 9

Spinach, strawberries, and seeds or nuts with orange vinaigrette

CAESAR SALAD (Salade Cesar) 11

Romaine hearts, croutons, in a citrus dressing topped with shaved parmesan

ENTRÉES

WHITE WINE DIJON CHICKEN (Poulet Dijonnais au Vin Blanc) 35

Chicken thighs in a Dijon white wine sauce served with braised greens

FILET MIGNON TWO (Filet Mignon Deux) 57

Two petite mignons - one in a balsamic red wine glaze, the other in a blueberry glaze served with potatoes and sautéed asparagus

LEMON PASTA GREMOLATA SHRIMP (Pates au Citron et Crevettes)

Lemon pasta with shrimp

SWEET POTATO & SPINACH LASAGNA (Lasagne aux Patates Douces et aux Epinards)

Layers of sweet potatoes, spinach, ricotta, and mozzarella

SOLE (Sole Meuniere) 35

Sole fillet sautéed in butter with capers, parsley and lemon sauce with green beans

ORANGE DIJON COD (Morue à la Sauce Orange) 35

Baked cod fillet in orange mustard sauce with orange-infused seasoned rice

DESSERTS

CHOCOLATE CHEESECAKE (Gateau au Fromage au Chocolate) 9

Decadent slice of Irish Crème infused chocolate cheesecake topped with ganache

VANILLA CRÈME BRULEE (Crème Brulee Vanille) 7.95

Elegant rich vanilla custard with a caramelized crust

Double Vanilla Ice Cream (Double Glace Vanille) 7.50

Double scoop rich vanilla ice cream optional chocolate syrup

dinner

100%
vegetarian

DRINKS (Boissons) 4

Iced Black Tea, Chamomile Tea, Green Tea, Coffee

WATER (Eau) 5

San Pellegrino, Evian, Coconut

COCKTAILS (Cocktails) 12

Embellir Blue

Champagne, curacao, bitters

French 75

Champagne, gin, lemon juice

CHAMPAGNE

Freixenet (*fresh-eh-net*) 8, 25

Freixenet is a leading producer of Spanish sparkling wines, known as cava, created in the methode champenoise tradition.

APPORTEZ LE VÔTRE (Bring Your Own)

Chilling, Stemware, Uncorking, Refilling 25

Merci!



359 Main Street
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M-F 6 PM – 9 PM
Reservation Recommended
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Gallaway
is always
a good
idea

