

Bar Lizette

ESTABLISHED MARCH 1 2023

Hors D'Oeuvres

CRUDITE <i>assorted raw & pickled vegetables, garlic aioli (vegan optional)</i>	8.00
BREAD & BUTTER <i>sourdough bread, whipped herb butter, maldon salt (vegan optional)</i>	4.00
GRILLED ASPARAGUS <i>hollandaise</i>	8.00
CHICKEN LIVER PATE <i>with cognac gelée, cornichons, whole grain mustard, sliced baguette</i>	13.00
BOURSIN <i>herbed Boursin cheese, marinated artichoke & blistered tomato served with grilled sourdough</i>	12.00
ESCARGOT <i>escargot & cremini mushrooms in garlic herb butter topped with parmesan served with grilled sourdough</i>	16.00
TARTE FLAMBEE <i>herbed creme fraiche, caramelized onion & bacon</i>	12.00
SEARED SCALLOPS <i>fennel puree, watercress & herb oil</i>	16.00
DUCK WINGS <i>5 wings marinated, confined & fried with potato salad</i>	23.00
CHARCUTERIE BOARD <i>selection of 4 meats or cheese</i>	28.00
<i>selection of 6 meats or cheese cornichons & whole grain mustard, picante peppers, pepitas, homemade onion jam, seasonal fruit & honey</i>	32.00

Soup & Salad

FRENCH ONION SOUP	9.00
SOUP DU JOUR	7.00
VEGAN CHICKPEA CAESAR <i>chopped kale, mixed greens, blistered tomatoes, crispy chickpeas & a vegan caesar dressing</i>	12.00
BISTRO SALAD <i>mixed greens, shallot, fresh herbs, croutons, citrus vinaigrette (vegan)</i>	10.00
RADISH & ARUGULA SALAD <i>shaved radish, fresh mint, goat cheese, honey vinaigrette & grilled baguette</i>	12.00

Sandwiches

CHICKEN SCHNITZEL <i>vinegar based apple fennel slaw, garlic aioli, pretzel bun</i>	15.00
BURGER <i>8 oz hereford Beef, garlic aioli, munster cheese, caramelized onions, lettuce & tomato, brioche bun</i>	16.00
DUCK REUBEN <i>gruyere, sauerkraut, French dressing, grilled sourdough</i>	17.00
JAMBON <i>French ham, gruyere, béchamel, dijon mustard, croissant</i>	12.00
TOFU <i>spicy rouille, arugula, cucumber & carrot ribbons, pretzel bun (vegan)</i>	14.00

Entrees

DUCK BREAST <i>honey glazed with savory strawberry rhubarb compote & wilted swiss chard</i>	23.00
MOULES FRITES <i>garlic reisling sauce, garlic & herb frites</i>	18.00
STEAK FRITES <i>NY Strip Steak, tarragon compound butter, watercress, garlic & herb frites</i>	32.00
ESCALOPE A LA CREME <i>chicken schnitzel, Spätzle, asparagus, mushroom sherry cream sauce</i>	26.00
SWORDFISH NICOISE <i>grilled swordfish, tarragon, asparagus, capers, artichoke, cherry tomato, red onion, red bliss potatoes, red wine vinaigrette</i>	30.00
RISOTTO <i>seared oyster mushroom, lavender risotto, vegan parmesan with nutritional yeast & cashews</i>	25.00