

VOILA! THE BISTRO

(EST 2002)

LUNCH MENU

CREATE A THREE COURSE PRIX- FIXE LUNCH FOR 29PP

APPETIZERS

SOUP DE JOUR 9.

FIELD GREENS SALAD 8.

Honey Balsamic Dressing

Add Candied Nuts & Roquefort cheese
(\$3 Supplement)

ROASTED BEET SALAD 12.

Pecorino Romano & sunflower seeds

MINI VEGETABLE QUICHES 13.

Raspberry wasabi aioli

ESCARGOT À LA BOURGUIGNON 14.

Garlic Herb Butter

ENTRÉES

ARTISANAL CHEESE PLATE -2 PIECE 15.

Seasonal Accompaniments

CREAMY PESTO PASTA 15.

Gruyere Cheese-Add shrimp \$6 supplement

ROASTED CHICKEN BREAST 18.

Garlic herb butter/Gruyere cheese/potato purée

MARYLAND CRAB CAKES 18.

Sauce Remoulade

*BLACK ANGUS BEEF BURGER 16.

TOASTED BRIOCHE/PARMESAN FRITES

ADD CARAMELIZED ONION/GREIYERE CHEESE-\$2 EACH

THIS MENU ITEM CAN BE COOKED TO YOUR LIKING. CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES IN YOUR GROUP.
FOR PARTIES OF SIX OR MORE, A GRATUITY OF 20% WILL BE ADDED