



La Crémillère
RESTAURANT

LE BISTROT MENU

All Wednesdays, Thursdays of July 2026

\$55.00 per person

FIRST COURSE

LA SOUP A L'OIGNON

classic french onion soup

Or

CARPACCIO OF TOMATOES

fresh herbs, black olive, feta cheese and basil oil

Or

TWICE BAKED CHEESE SOUFFLE

crispy prosciutto and parmesan, champagne sauce

MAIN COURSE

HOMEMADE QUICHE LORRAINE

served with a green salad

Or

FILLET OF PERCHE

snap peas, haricots verts, roasted beets, grenobloise sauce

Or

CLASSIC STEAK & POMMES FRÎTES

prime hanger steak & sauce aux poivres

DESSERT COURSE

LA MOUSSE AU CHOCOLATE

served with ice cream

Or

CRÈME CARAMEL

**consuming raw or under cooked meat, poultry, shellfish, or eggs may increase your risk for foodborne illness, especially if you have a medical condition.*