



La Crémillère
RESTAURANT

LE BISTROT MENU

All Wednesdays, Thursdays of September 2026

\$55.00 per person

FIRST COURSE

LA SOUP A L'OIGNON

classic french onion soup

Or

CLASSIC ESCARGOT

garlic & parsley butter

Or

ENDIVES SALAD

cherry tomatoes, walnuts, bluecheese, vinaigrette maison

MAIN COURSE

SEAFOOD VOL AU VENT

julienne vegetables, lobster sauce

Or

CHICKEN CORDON BLEU

petit pois, lardons, mushroom, potato mousseline & natural jus

Or

BRAISED SHORT RIBS POTATO GNOCCHI

Short ribs ragout, aged parmesan

DESSERT COURSE

PANNA COTTA A LA FRAISE

confit of strawberries

Or

LEMON MERINGUE TART

red fruits coulis

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