



Bistro 42

FARM TO TABLE



42 CLASSIC STREET
HOOSICK FALLS NY, 12090
518-205-5679

Bistro 42

FARM TO TABLE

STARTERS

SOUPE DU JOUR (GF) | \$8

Homemade soup of the day

LES ESCARGOTS DU CHEF | \$15

Snails cooked in our chef's signature garlic pastis herb butter with a puff pastry hat

SOUPE D' OIGNON GRATINÉE | \$12

Three onion apple cider soup topped with Swiss and cheddar cheese gratinée

SALADE MAISON (GF) | \$8

House Salad served with our French Vinaigrette

CLASSIC CÉSAR SALADE | \$11

Romaine, anchovies and croutons served with homemade creamy dressing topped with shaved parmesan cheese

EPINARD ET JAMBON SEC (GF) | \$15

Spinach Salad with strawberries, aged parmesan cheese and prosciutto served with our Orange Tarragon Vinaigrette

SALADE DE CHÈVRE CHAUD | \$12

Spring salad with warm honey goat cheese crostini served with our French Balsamic vinaigrette

CHOUX DE BRUXELLES (GF) | \$16

Sauteed Brussel sprouts with crispy bacon, candied Walnuts, topped with parmesan cheese and balsamic reduction

SALADE DE ROQUETTE (GF) | \$13

Arugula salad with dried cranberry, candied walnuts and aged parmesan cheese served with citrus peppery vinaigrette,

CHICKEN ONION MAC & CHEESE | \$12

CHARCUTERIE BOARD | \$18

Chef's daily meat sélection: served with croutons, Dijon mustard & cornichons

Add Domestic Cheeses - 2 oz each | \$7

Add Artisanal Cheeses - 2 oz each | \$9

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please note parties of 6 or more may be subject to 20% gratuity

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ENTRÉES

CLASSIQUE CASSOULET | \$48

Chef's Special Authentic Dish from Southwest France

Duck Leg confit, grilled Lamb cutlet and Merguez sausage served with Northern beans, carrots and sauteed onions

MÉDAILLON DE PORC GRILLÉ (GF) | \$28

Grilled Pork medallion, seasonal vegetables & potatoes finished with wild mushroom demi glaze

RISOTTO D'ASPERGE ET CREVETTE (GF) | \$27

Creamy shrimp, asparagus, leek and wild mushroom risotto with parmesan cheese

FILET DE SOLE EN CASSEROLLE (GF) | \$32

Pan seared sole filet sauteed with onion, leek, wild mushroom, vegetable and prosciutto served with rice pilaf and beurre blanc sauce

STEAK FRITES À LA BORDELAISE (GF) | \$29

Grilled hanger steak served with bordelaise sauce and French Fries

FILET MIGNON | \$36

Grass Fed Black Angus filet mignon served with gratin dauphinois, tomato Provencal, and asparagus wrapped with bacon and demi glaze

CREVETTES AU BEURRE BLANC DE POIREAU (GF) | \$29

Pan seared Shrimp, zucchini, yellow squash served with rice pilaf and creamy white leek sauce

CONFIT DE POULET FRITES ET SA PETITE SALADE (GF) | \$27

Chicken Leg confit served with french fries and petite salad

LES BURGERS

SERVED WITH FRENCH FRIES

Step 1. Beef or Vegetarian | **\$15**

Step 2. Swiss | Cheddar | American | **\$1.50**

Step 3. Bacon | Egg | Sautéed Mushrooms | Sautéed Onions | **\$2**

SIDES

French Fries | \$ 7
Extra Sauce | \$ 1.50

Asparagus | \$ 12
Extra Dressing | \$ 1.50

Vegetable Medley | \$ 10
Extra Bread | \$ 3

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DESSERT

CHOCOLAT POT DE CRÈME (GF) | \$8

Topped with whipped cream

CRÊPE AU NUTELLA | \$10

Nutella Crêpe garnished with whipped cream and fresh strawberries

CRÊPE COULIS | \$12

Crêpe with Berry Coulis and French Vanilla Ice Cream

LA POIRE (GF) | \$12

Poached Pear in star anis red wine reduction served
with French vanilla ice cream

TARTE AU CITRON VERT | \$9

Key Lime Pie

CRÈME BRÛLÉE (GF) | \$10

Classic crème brûlée

MOELLEUX AU CHOCOLAT | \$10

Molten Chocolate lava cake

GLACE À LA VANILLE (GF) | \$7

French vanilla ice cream

(GF) - GLUTEN FREE

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DRINK MENU

NON-ALCOHOLIC

SOFT DRINKS

Coke | Diet Coke
Seven Up | Ginger Ale
Club | Tonic
Iced Tea | Lemonade | \$3

JUICE

Cranberry | Orange
Pineapple | \$3.50

WATER

Serves 2
Saratoga Still | \$6
Saratoga Sparkling | \$6
Pellegrino | \$6
Perrier Sparkling | \$6

COFFEE & TEA

Regular or Decaf | \$3
Assortment of tea | \$3

BEER & SELTZER

DRAFT

Miller Lite | \$6
Peroni | \$7
Browns Cherry Raz | \$7
Pilsner Urquell | \$7.5
Fiddlehead IPA | \$7.5

BOTTLE

Coors Lite | \$6
Blue Moon | \$6.5
Guinness | \$7.5
Browns Joann IPA | \$7.5

SELTZER

White Claw
Variety of available flavors | \$5.50

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HOUSE

White

Glass \$9

WHITE

	Glass	Bottle
Pinot Grigio Terre Di Ponti	\$10	\$37
Reisling Johannes A. Koch	\$10	\$37
Chardonnay Chateau Guilhem	\$11	\$42
Sauvignon Blanc Chateau Guilhem	\$11	\$42

RED

Merlot Blaye Cotes de Bourdeaux	\$12	\$45
Pinot Noir Ombu	\$10	\$38
Pinot Noir Val De Loire	\$10	\$38
Côtes Du Rhône Reserve	\$12	\$45
Malbec Le Sentier	\$10	\$38
Malbec Ombu	\$10	\$38
Stormy Cabernet	\$10	\$36
Stormy Merlot	\$10	\$36
Médoc Chateau Peylabby		\$48
Haut-Médoc Seduction		\$50
2014 AOC Gigondas		\$85
2014 AOC Vacqueras		\$75
Côtes Du Rhône Grande Reserve		\$65

ROSÉ

La Vie En Rosé	\$13	\$49
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SPARKLING

Prosecco	\$13	\$50
Ma Maison Champagne		\$40