



# Bistro 42

FARM TO TABLE



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



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### STARTERS

#### SOUP DU JOUR (GF) | \$7

Ask your Server for our soup of the day

#### THREE ONION SOUP | \$10

Caramelized Spanish onions, shallots & Bermuda onions in a vegetable broth topped with swiss & cheddar cheese

#### SALAD MAISON (GF) | \$6

House Salad served with our French Vinaigrette

#### CLASSIC CAESAR SALAD | \$9

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

#### EPINARD ET JAMBON SEC (GF) | \$11

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

#### LES ESCARGOTS DU CHEF | \$12

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

#### SHRIMP COCKTAIL (GF) | \$12

#### TARTARE DE SAUMON À L'ANETH | \$14

Lime and fresh dill Marinated Salmon tartare served with toasted baguette & petite salad

#### CHARCUTERIE BOARD | \$15

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

#### L'ASSIETTE DE FROMAGES

Choose among from the **Domestic Cheese Plate** ~ swiss, cheddar, smoked gouda ~ or the **Artisanal Cheese Board** ~ Chef's selection of local farmstead cheese & traditional European cheese, served with nuts, fresh fruit & crackers

#### Two Domestic Cheeses - 2 oz each | \$14

#### Two Artisanal Cheeses - 2 oz each | \$18

Each additional domestic cheese | \$5

Each additional artisanal cheese | \$7

\*\*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 18% gratuity

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## ENTREES

### RISOTTO D'ASPERGE AU CREVETTES (GF) | \$24

Creamy risotto served with Shrimp, asparagus and parmesan cheese

### THON EN CROUTE | \$30

Sesame Encrusted Ahi Tuna, served with seasonal vegetables and a wasabi honey soy sauce

### STEAK FRITES (GF) | \$26

Grilled hanger steak served with bordelaise sauce and French fries

### PETIT FILET MIGNON | \$32

Filet Mignon served with sauteed potatoes, seasonal vegetables and a green pepper latte sauce / Add 4oz lobster tail | \$14

### MOULES MARINIÈRE (GF) | \$23

Based on Market Availability  
Prince Edward Island Mussels Steamed in a White Wine Sauce Served with French fries

### BLANQUETTE DE POULET | \$25

Boneless diced chicken with onions, mushroom, creamy blue cheese parmesan sauce and vegetables served over pasta

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## DESSERT

**CRÈME BRÛLÉE (GF) | \$9**

Classic crème brûlée

**CRÊPE COULIS | \$10**

Crêpe with Berry Coulis and Vanilla Ice Cream

**LAVA CAKE | \$8**

**POT DE CRÈME (GF) | \$7**

Traditional Chantilly pot de  
crème with chocolate

**LA POIRE (GF) | \$11**

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

**TARTE AU CITRON VERT | \$8**

Key Lime Pie

(GF) - GLUTEN FREE

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## BAR MENU

### FRENCH HOT DOG

Foot Long Plain Hot Dog served in a French Baguette | \$8  
Cheddar Jalapeno Hot Dog served in a French Baguette | \$8

### POUTINE (GF) | \$12

French Fries, Pepperjack Cheese topped with a  
three onion glaze

### CHICKEN WINGS (GF) | \$13

Wings served with celery, carrots &  
bleu cheese dressing  
Buffalo | Teriyaki | Barbeque  
Garlic parmesan

### MAC AND CHEESE | \$7

### FRENCH FRIES (GF) | \$5

## LES BURGERS

### BUILD YOUR OWN

Served on a brioche roll with lettuce, tomato,  
red onion and a side of French fries

#### Step 1. Choose a Burger | \$12

Beef | Vegetarian

#### Step 2. Add Cheese | \$1

Swiss | Cheddar | Smoked Gouda  
American

#### Step 3. Add Toppings | \$1.50

Bacon | Egg | Sautéed Mushrooms  
Sautéed Onions | Mayonnaise

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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

## 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 | \$6.50  
Guinness | \$7.50  
Browns Joann IPA | \$7.50

### SELTZER

White Claw  
Ask your server for available flavors | \$5.50

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## WINE LIST

### HOUSE

White

Class \$8

### 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	\$9	\$34
Stormy Merlot	\$9	\$34
Médoc Chateau Peylabay		\$48
Haut-Médoc Seduction		\$50

### ROSÉ

La Vie En Rosé	\$13	\$49
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### SPARKLING

Prosecco	\$13	\$50
Le Veutrain Champagne		\$55
Ma Maison Champagne		\$40