



PISTACHE FRENCH BISTRO



BASTILLE DAY

Brunch

SMALL PLATES

SALADE LYONNAISE | 18

Frisee & Arugula, Lardons, Poached Farm Egg, Brioche
Croutons, Aged Comte, Red Wine Dijon Vinaigrette

ENTRÉES

QUICHE LORRAINE | 14

Apple Wood Smoked Bacon Lardons, Caramelized Leeks,
Cave Aged Gruyere, Mixed Baby Greens

OMELETTE AUX TRUFFES | MP

Sautéed Baby Spinach, Shallot, Chive, Parmigiano Reggiano,
Fresh Shaved Summer Black Truffles

DESSERT

PISTACHIO CRÈME BRULÉE | 10

Candied Pistachios, Raspberry