

-Starters -

Assorted GREEK, SPANISH OLIVES	\$6.00
Traditional CAESAR Salad -Choice of Anchovies -Chicken Breast add \$4.00	\$7.95
BABY GREENS Salad w/tomato, carrots, olives.-(W/Mozzarella Caprese add \$1.55)	\$7.95
French Baked MAUI ONION SOUP w/CHEESE AU GRATIN	\$8.90
French TOMATO SOUP ,Or SOUP Of The DAY (pls. ask server)	\$8.90
ASSIETE DE CHARCUTERIE- Home Made Wild Duck and Campagne Terrine	\$16.50
With Side of Italian Capocola,Mortadella ,Prosciutto (serves 2 \$22.50)	
GOAT CHEESE SALAD,Warm French Montrachet Goat Cheese,greens,Walnuts	\$9.50
Baked Turkish DATES (pitted)Wrapped in Pancetta (4 ea.)	\$9.50
Mediterranean MUSSELS (Moules) Or VONGOLE (Mediterranean Clams)	\$16.50
(Seasonal) White Wine,Garlic,Parseley. Spaghettini Option Add \$5.00	
MOZZARELLA BUFALA -Caserta Italy- & Tomato CAPRESE	\$12.50
French ESCARGOTS (Snails) in Garlic, Butter (6 ea.)	\$12.50
LOBSTER RAVIOLI (4) on Lobster Bisque	\$12.90
XL Maine SEA SCALLOPS SAUTEE & FLAMBEE au COGNAC (3 ea.)	\$16.00
Steamed XL TIGER SHRIMP COCKTAIL (6 ea.)	\$14.90
Imported (Italy) PROSCIUTTO di Parma and Melon (Season)or Mozzarella	\$16.50
MAINE LOBSTER SALAD & FRENCH BLACK Winter PERIGORD TRUFFLES	\$21.00
Scottish SALMON CARPACCIO,Lemon Marinated,Side Capers,Sour Cream And Toasted Brioche	\$21.00
FRENCH ROUGIE FOIE GRAS SAUTEE W/Fig Confit or TERRINE (Cold)	\$26.50

Entrees-

Pasta

PENNE BOLOGNESE -SPICY ITALIAN SAUSAGE & MEAT	\$15.90
PENNE or SPAGHETINI MARINARA (Tomato Sauce)	\$15.90
TORTELLINI ,ALFREDO or GORGONZOLA (Choice of Chicken Breast add \$2.50)	\$17.90
GNOCCHI GRATIN w/Gorgonzola BAKED alla Milanese	\$17.90

Fish of the Day -

Imported DOVER SOLE FILET MEUNIERE ,Side Harricots Verts	\$28.50
Norwegian SALMON BAKED, Side of Potato au Gratin,and Dill Sauce	\$24.50
Fettuccini Maine LOBSTER, Black Perigord TRUFFLES	\$35.00

La Volaille (Chicken of the Day)

POULE au POT (Chicken Breast),Squash,Turnips,Carots on CHICKEN SOUP	\$24.50
COQ AU VIN:Chicken Burgundy ,Red Wine.Mushrooms,Pappardelle Pasta..	\$26.95
Boneless CHICKEN BREAST NICOIS Over Penne Pasta	\$24.50

Les Casseroles

French BOEUF BOURGUIGNON (Meat Stew/red Wine)	\$21.50
VEAL OSSO BUCCO (1.1 Lbs Veal) Over Pappardelle Pasta	\$36.00
CASSOULET de Toulouse, 3 sausages, Duck Confit, Fageots	\$36.00
LAPIN Aux Prunes (Sonoma Farm Rabbit) Braised w/Prunes	\$29.95
Hind Quarter Braised in a Sauvignon Blanc, Prunes, Mushrooms over Pappardelle	\$29.95
NAVARIN (Stew) of LAMB Tenderloin w/Turnips, Carrots, Potatoes	\$29.95

Les Viandes (Meats & Wild Game)

SONOMA Coast RACK OF LAMB Roasted side Potato Gratin	\$39.00
WILD BOAR over PAPPARDELLE Pasta (Cinghiale Pappardelle)	\$36.00
Magret (Breast) of Hudson River DUCK Sauce Merlot and Pappardelle side	\$39.00
NEW YORK SIRLOIN STEAK PRIME 10/11 oz. ANGUS-Side Potato au Gratin	\$45.00
KOBE FILET MIGNON (Tenderloin) 7/8 OZ. Side Potato au Gratin or Harricots Verts Option: ROSSINI w/Foie Gras and Black Truffles add \$15.00	\$65.00
ELK TENDERLOIN (Filet Mignon) Sauce Grand Veneur- Season October /11	MARKET

Les Fromages

ASSORTED CHEESE PLATTER - French, Italian and Spanish \$16.50

Dessert

CHOCOLATE PROFITEROLLES (Coffee & Vanilla Ice Cream) \$10.00

CARAMELIZED APPLE TARTE TATIN (No Flour) SIDE VANILLA ICE CREAM \$10.0

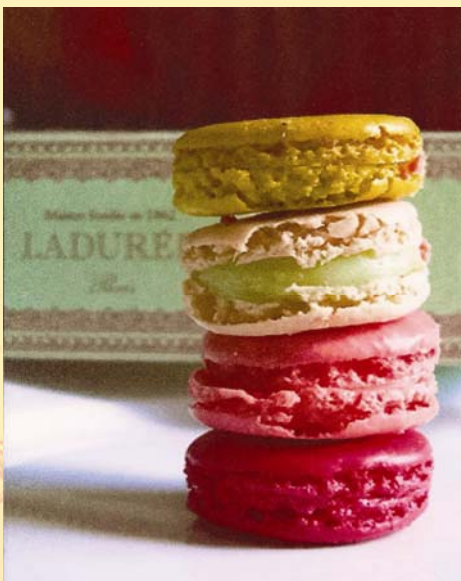
CRÈME BRULEE With FRENCH LAVANDER FLOWERS \$9.50

FRENCH (Imported) Assorted MACAROONS (6 ea.) \$10.00

FRENCH VALRHONA DARK CHOCOLATE SOUFFLE (20 Min.) serves 2 \$15.00



Les Fromages at Bistro le Crillon



*Assorted French Macarons
(6 pcs)*



Le Chocolate Soufflé

Wine by the Glass

White Wines:

\$9.50 per 8 oz glass

10' Sonoma Cutrer Chardonnay (Sonoma)

08 Raymond "R"-Napa Chardonnay

08 Rose Domaine OTT "Les Domaniers" (France)

10'Sauvignon Blanc-La Doucette -Loire (France)

08 Zinfandel White-Cline (Sonoma)

09 Pinot Grigio-J.Hofstatter-Sud Tyrol-(Italy)

09 LANDMARK CHARDONNAY (Sonoma) \$15.00

Red Wines:

\$9.50 per 8 oz glass

07 Cabernet Sauvignon –Raymond (Napa)

07 Merlot –Raymond- (Napa)

09 Pinot Noir Gainey Vineyard-Sta. Rita Hills \$11.50

2010 Malbec Salentein "Portillo" Uca Valley -Mendoza

08 Ch. Cheval Noir Saint Emilion-Bordeaux \$11.50

08 Petit Syrah-Aquinas- Reserve Sebastiani-Napa

06 Shiraz –Bin 28-Penfolds -Australia

09 Cotes de Rhone -Jaboulet (France)

08 Rocca delle Macie –Chianti Classico(Italy)

Champagne:

\$20.00 per 7 oz glass

Taittinger Brut Prestige Reims-France

Bistro le Crillon

Restaurant & Wine Cellar



*Dine In – Take Out
Full Bar – Patio Seating- Private Parties*

*Hours:
Dinner - Monday thru Sundays 4:30 pm - 10:00 pm
Please make reservations for
parties and special occasions
949.640.8181*

