PISTACHE FRENCH BISTRO

BASTILLE DAY

Brunch

SMALL PLATES

SALADE LYONNAISE | 16
Frisee & Arugula, Lardons, Poached Farm Egg, Ciabatta
Croutons, Aged Comté, Red Wine Dijon Vinaigrette

ENTRÉES

DUCK CONFIT HASH | 22
Duck Confit, Crushed Potatoes, Bell Peppers, Onions,
Aged Cheddar Cheese, Poached Eggs, Frisée,
Roasted Garlic & Black Truffle Jus

OMELETTE AUX TRUFFES | 24
Sautéed Baby Spinach, Shallot, Chive,
Roasted Mushrooms, Cave Aged Gruyère,
Fresh Shaved Summer Black Truffles

DESSERT

CREPES SUZETTE | 12
Caramleized Orange Butter Sauce,
Flambée in Liqueur Grand Marinier, Vanilla Ice Cream

DRINK SPECIALS

CHAMPAGNE, POMMERY, ROYAL BRUT, REIMS NV 18 | 89
ROSÉ, LA CHAPELLE GORDONNE '17 15 | 58
ROSÉ, RUE DE ST. TROPEZ "83" '17 1.5L 155
MALBEC, CHATEAU PECH DE JAMMES, CAHORS '17 64
MALBEC, PURE, CAHORS '14 115

ST.GERMAIN COCKTAIL 12 | 1L CARAFE 30
Champagne, Club Soda, St.Germain, Lemon Twist

KIR ROYAL 12
Crème de Cassis, Sparkling

PERNOD PASTIS 10