

Le Dîner

Dinner Menu



SOUPES

Soupe du Jour - 6

Soupe à l'Oignon
Chef adaptation of French onion soup with Swiss cheese - 8

HORS D'ŒUVRES

Escargots De Bourgogne
Snails from Burgundy, France, served in a garlic-parsley butter sauce - 11

Plateau de Fromages
Three assorted artisan cheeses complimented with homemade jam & saucisson sec - 15

Moules Marinières
Steamed mussels with tomatoes, garlic, parsley & white wine - 15

Aubergine Frite
Fried eggplant, heirloom tomatoes, soft mozzarella, micro greens, balsamic reduction - 11

Noix de St. Jacques
Pan seared diver scallops, sweet pea purée, English asparagus, whiskey sauce - 14

SALADES

Salade César
Romaine heart, parmesan, croutons - 10
Add grilled chicken +4, shrimp or steak +5

Salade Verte
Mixed greens, plum tomatoes, fresh mozzarella & balsamic vinaigrette - 7

Salade Niçoise
Grilled tuna steak, green pepper, tomato, olive, haricot vert, egg, mixed greens & balsamic vinaigrette - 15

Salade de Betteraves
Roasted beets, apples, mixed greens, toasted pecans & goat cheese mousse - 12

Salade de Jambon Cru
Prosciutto, mixed greens, granny smith apple, candied pecans, cranberry vinaigrette - 14

LA GRILLADE FROM THE GRILL

Black Angus Burger
8 oz. Black Angus, caramelized onions, Swiss cheese on a brioche roll served with fries - 12

Onolet à l'Echalote
Hanger steak, shallot sauce, served with fries - 22

Filet de Saumon
Grilled salmon filet, cauliflower purée, roasted yellow squash, tomato beurre blanc - 26

Côte de Porc
Grilled pork chop, mashed potatoes, baby carrots, haricots verts, brandy sauce - 26

SAVORY CRÊPES

Our specialty crêpes are made in the Brittany tradition with buckwheat flour on a large griddle called a Bilig. Served with mixed green salad.

La Traditionelle
Ham, egg & Swiss cheese - 12

La Provençale
Olive, plum tomatoes, spinach, onion, goat cheese & pesto sauce - 13

La Savojarde
Raclette cheese, potatoes, prosciutto & cream sauce - 15

La Brie
Fresh basil, brie & bacon - 13

La Mer
Medley of shrimp, crab & lobster, Swiss cheese, white wine cream sauce - 18

La Poulet
Chicken, wild mushrooms, Fontina cheese, caramelized onions, spinach & pesto - 14

L'Americaine
Ground beef, onions, Swiss cheese, sunny-side up egg - 15

Zagat Rated

BEST MUSSELS
Mainline Today Magazine 2012

PRIX FIXE

à la
Sunday - Thursday
3 Courses – Appetizer, Entrée & Dessert
- 35
Ask your server for details

SPECIALITÉS

Boeuf Bourguignon
Traditional French beef stew served with seasonal vegetables & mashed potatoes - 25

Truite Amantine
Pan-seared trout filet, saffron potatoes, asparagus, almond-butter sauce - 24

Lapin Braisé
Braised rabbit leg served with Provençale style vegetables & creamy polenta - 26

Poulet Au Citron
Rosemary & lemon roasted chicken, spinach, herb risotto, jus - 24

Le Filet Mignon
Seared Angus Tenderloin, asparagus, potato gratin, wild mushrooms, Madeira demi-glace - 30

Bouillabaisse
Fish of the Day – Clams, mussels, shrimps, potatoes, tomato-saffron broth, rouille toast - 27

SIDES

Pommes Frites

Sautéed Spinach

Pomme Purée

Grilled Asparagus

- 6

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