

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 assorted jams
 & 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

Carpaccio de Boeuf
 Fried basil, shaved parmesan, sea salt
 & truffle oil - 17

Cediche de Fruits de Mer
 Scallop, shrimp, cucumber, tomato,
 avocado, Meyer lemon sauce - 16

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, asparagus purée,
 fingerling potatoes, artichoke
 & mushroom ragout - 27

Côte de Porc
 Grilled pork chop, roasted red potatoes,
 haricots verts, pineapple-brandy sauce
 - 27

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

La Saumon Fumé
 Warm smoked salmon, cream cheese,
 asparagus, artichokes & red onions - 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

Magret de Canard
 Seared duck breast, Lyonnaise potatoes,
 asparagus, orange sauce - 28

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

Noix de St. Jacques
 Seared Diver scallops, fennel, mango,
 baby spinach & orange supreme salad
 in a Meyer lemon vinaigrette,
 pomegranate gastrique - 24

Poulet Au Citron
 Rosemary & lemon roasted chicken,
 crispy polenta, haricots verts, au jus - 24

Le Filet Mignon
 Seared Angus tenderloin, asparagus, chive
 mashed potatoes, truffled au jus - 30

Flat Iron Steak
 Seared flat iron steak, mushroom &
 demi glace risotto, cherry tomatoes,
 cilantro-pesto - 25

Red Snapper
 Walnut & cashew encrusted red snapper
 filet, creamy crab & tomato risotto,
 spinach, watermelon salad - 29

SIDES

Pommes Frites
Sautéed Spinach
Pomme Purée
Grilled Asparagus
 - 6

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