

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

Four assorted artisan cheeses complimented with grapes, baguette toasts, honey, walnuts & dried cranberries - 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

Seared scallops, parsnip purée, green peas, beet beurre blanc - 16

Vol Au Vent

Puff pastry garnished with asparagus bits and wild mushrooms in a velouté 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, fingerling potatoes, peppers, onions, roasted red pepper coulis - 27

Côte de Porc

Grilled pork chop, mashed potatoes, spinach, caramelized shallots, red wine reduction - 28

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, sweet potato gratin, asparagus, raspberry sauce - 28

Truite Amandine

Pan-seared trout filet, saffron potatoes, asparagus, almond-butter sauce - 25

Boeuf Bourguignon

Traditional French beef stew, seasonal vegetables, mashed potatoes - 26

Poulet Au Citron

Rosemary & lemon roasted chicken, crispy polenta, haricots verts, au jus - 25

Le Filet Mignon

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

Souris d'Agneau

Braised lamb shank, roasted garlic mashed potatoes, baby carrots, haricots verts, lamb jus - 30

Red Snapper

Walnut & cashew encrusted red snapper filet, creamy crab risotto, spinach, Meyer lemon beurre blanc - 29

SIDES

Pommes Frites

Sautéed Spinach

Pomme Purée

Grilled Asparagus

- 6

OWNER & EXECUTIVE CHEF
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