

Le Dîner

Dinner Menu



SOUPES

Soupe du Jour - MP

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,
 mozzarella, balsamic reduction - 12

Carpaccio de Boeuf
 Center-cut filet, fried basil, shaved
 parmesan, sea salt, & truffle oil - 20

Ceviche de Crevette
 Shrimp, cucumber, red onions, avocado,
 citrus vinaigrette - \$15

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 - 23

Filet de Saumon
 Grilled salmon filet,
 potato croquettes, vegetable medley,
 sherry mustard vinaigrette - 27

Côte de Porc
 Grilled Pork chop, sweet potato puree,
 haricot verts & wild mushroom ragout,
 pineapple-whiskey cream sauce - 30

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 - 19

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

PRIX FIXE

à l'ère

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

SPECIALITÉS

Magret de Canard
 Seared duck breast, parsnip puree, haricot
 verts & carrots, raspberry sauce - 28

Truite Amandine
 Pan-seared trout filet, saffron potatoes,
 asparagus, almond-butter sauce - 26

Noix de St. Jacques
 Seared diver scallops, English pea puree
 risotto, pickled red peppers & onions,
 Meyer lemon beurre blanc - 27

Poulet Au Citron
 Rosemary & lemon roasted chicken, chive
 mashed potatoes, asparagus, au jus - 26

Le Filet Mignon Au Poivre
 Seared Angus tenderloin, potato au gratin,
 roasted cherry tomatoes & zucchini,
 brandy peppercorn sauce - 31

Carré d'Agneau
 Pan-roasted rack of lamb, pommes duchesse,
 vegetable medley, lamb au jus - 32

Red Snapper
 Pan-seared red snapper filet, fingerling
 potato salad with dijon mustard,
 haricot verts, red onions, bacon, finished
 with sauce vierge - 29

SIDES

Pommes Frites
Sautéed Spinach
Pomme Purée
Grilled Asparagus
 - 6

OWNER & EXECUTIVE CHEF
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