



Le Dîner

(610) 566-6808 | 38 W State St, Media, PA 19063

Takeout Available: Curbside Pickup.

Hors d'Oeuvres

Soupe du Jour

\$MP

Soupe à l'Oignon

Chef adaptation of French onion soup with Swiss cheese & gratin toast \$9

Escargots De Bourgogne

Snails from Burgundy, France, served in a garlic-parsley butter sauce \$11

Moules Marinières

Steamed mussels with tomatoes, garlic, parsley & white wine \$16

Plateau de Fromages

Four assorted artisan cheeses complimented with baguette toasts, honey, walnuts & dried cranberries \$16

Aubergine Frite

Fried eggplant, heirloom tomatoes, mozzarella, balsamic reduction \$14

Salades

Salade de Betteraves

Roasted beets, apples, grapes, mixed greens, toasted pecans & goat cheese mousse \$13

Salade César

Romaine heart, parmesan, croutons \$11
Add grilled chicken +4, shrimp or steak +5

Salade Verte

Mixed greens, plum tomatoes, fresh mozzarella & balsamic vinaigrette \$9

Salade Niçoise

Grilled tuna steak, green pepper, tomato, olive, haricot vert, egg, mixed greens & balsamic vinaigrette \$16

Entrees

Black Angus Burger

8 oz. Black Angus, caramelized onions, Swiss cheese on a brioche roll served with fries \$14

Onglet à l'Echalote

Hanger steak, shallot sauce, served with fries \$24

Le Filet Mignon Au Poivre

Seared Angus tenderloin, mashed potatoes, grilled asparagus & baby carrots, brandy peppercorn sauce \$36

Filet de Saumon

Grilled salmon filet, creamy Meyer lemon risotto, julienned mixed vegetables, topped with gremolata \$27

Truite Amandine

Pan-seared trout filet, saffron potatoes, haricots verts, almond-butter sauce \$27

Boeuf Bourguignon*

Classic French stew, roasted potatoes, seasonal vegetables \$28
**Available in family style for 4 people \$55*

Poulet Au Citron*

Rosemary & lemon roasted chicken, chive mashed potatoes, haricots verts, au jus \$27
**Available in family style for 4 people \$60*

Penne Pasta*

With chicken, yellow squash, zucchini, spinach, asparagus, in a vodka cream sauce \$20
**Available in family style for 4 people \$40*

Magret de Canard

Pan Seared Duck Breast, potato au gratin, marbled carrots, raspberry sauce \$30

Noix de St. Jacques

Pan Seared Diver Scallops, ratatouille, cauliflower & leek sauce, sliced radishes, paprika lemon oil \$29

Crepes

La Poulet

Chicken, wild mushrooms, Fontina cheese, caramelized onions, spinach & pesto \$15

La Traditionelle

Ham, egg & Swiss cheese \$13

La Provençale

Olive, plum tomatoes, spinach, onion, goat cheese & pesto sauce \$14

La Brie

Fresh basil, brie & bacon \$14

La Mer

Medley of shrimp, crab & lobster, Swiss cheese, white wine cream sauce \$20

Sides

All sides \$6

Baby Marbled Carrots

Pommes Frites

Sautéed Spinach

Pomme Purée

Grilled Asparagus

Dessert

Dark Chocolate Mousse \$8

Chocolate Lava Cake \$10

Sweet Crepes

Nutella, Mixed Berry, Butter Sugar \$7

Fresh Strawberry/Nutella Crepe \$8

Crepe Suzette \$10

Crème Brûlée \$9