



## 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

#### Carpaccio de Boeuf

Fried basil, shaved parmesan, sea salt, & truffle oil \$21

### 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 +6*

#### 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 \$25

#### Le Filet Mignon Au Poivre

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

#### Filet de Saumon

Grilled Salmon, creamy Meyer lemon risotto, grilled asparagus, pickled fennel, finished with Champagne beurre blanc, Red Caviar \$29

#### Truite Amandine

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

#### Boeuf Bourignon\*

Classic French stew, roasted potatoes, seasonal vegetables \$28  
*\*Available in family style for 4 people \$60*

#### Poulet Au Citron\*

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

#### Ravioli aux Crevettes

Shrimp Ravioli with spring vegetables, finished with seafood bisque & basil oil \$28

#### Magret de Canard

Pan Seared Duck Breast, herb fingerling potatoes, sautéed spinach, shallots, Granny Smith apples, roasted baby carrots, raspberry sauce \$30

#### Noix de St. Jacques

Pan Seared Diver Scallops with fresh baby spinach salad, cherry tomatoes, dried cranberries, julienned apples, radishes, tossed in a fennel-lemon vinaigrette \$27

### 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*

#### Mapled Baby 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 \$9

#### Apple Brandy Crepe w/ Honey & Walnuts \$9

#### Crepe Suzette \$10

#### Crème Brûlée \$9