

LUNCH

BISTROT LEO

Le Déjeuner

HOURS
MON - FRI
11am - 5pm

BOISSON

orange 7
green juice 7
grapefruit 7
apple juice 6
soft drinks 5

COFFEE

caffe americano 4
espresso 4 / dbl 6
latte 5
cappuccino 5

HOT TEA

english breakfast 5
earl grey 5
japanese green 5
chamomile 5
mint 5

OYSTERS

EAST COAST 3.5 WEST COAST 4.25

CHARCUTERIE

jambon de paris, country pâté, fromage de tête, duck prosciutto
24 small ••• 48 large

STARTERS

BAGUETTE <i>grass fed butter, french sea salt</i>	4
DATTES <i>medjool dates, goat cheese, pecan, lemon</i>	11
ESCARGOT <i>burgundy snails, parsley, chervil, chives, brioche</i>	21
RILLON DE PORC <i>crispy pork belly, frisée salad, dijon</i>	14
STEAK TARTARE <i>cornichon, fresno chili, bone marrow sabayon</i>	21
FOIE GRAS TORCHON <i>apple mostarda, poppy seed, brioche</i>	26
CREVETTES <i>shrimp cocktail, avocado mousse, cocktail sauce</i>	18

SALADES

TOAST À L'AVOCAT <i>avocado toast, fresh chili, lime, toasted sunflower seeds, market greens</i>	15
SALADE DE ROQUETTE <i>arugula, gala apple, pecorino cheese, mint vinaigrette</i>	15
SALADE NIÇOISE <i>half lobster, white anchovy, deviled egg, haricots verts, tomato, fingerling potatoes</i>	28

ENTREES

OMELETTE <i>classic french omelette, gruyère cheese, fines herbes, hash brown potatoes</i>	20
CROQUE MONSIEUR <i>jambon de paris, gruyère, bechamel</i>	20
CLUB DE POULET GRILLÉ <i>grilled chicken club, bacon, lettuce, tomato, avocado</i>	21
LE HAMBURGER WAGYU <i>KOW wagyu, vermont cheddar, pickle, tomato, leo burger sauce</i>	28
MOULES MARINIÈRES <i>prince edward island mussels, garlic, parsley, chili</i>	19
SAUMON EN PAPILLOTE <i>wester ross scottish salmon, quinoa, tomatoes, fennel, broccoli, dill</i>	32
POULET RÔTI <i>free range amish chicken, mushroom, brussels sprouts, lemon thyme jus</i>	31
STEAK FRITES <i>10oz bavette, pommes frites, sauce béarnaise</i>	38

ON THE SIDE

12

SAUTÉED VEGETABLES SPINACH POMME FRITES SPAETZEL