

Bistro Les Gras

Bistro Lunch

Soup de Jour

cup 5./ bowl 8.

Salade de Crottin

lettuce with chevre disc & olive oil
toasts with honey-fennel vinaigrette
8.50

Salade Niçoise

lettuce, local vegetables, heirloom
beans, hard boiled egg & olives
with a red wine vinaigrette
8.50

with seared tuna or poached shrimp 11.

Tomato Provençal

pan-roasted tomatoes topped with
fresh herbs & breadcrumbs
with a green salad
9.

Tartine à la Provence

zucchini, tomato, green bean,
parmesan & olive oil spread served
open-faced on our house baguette
with salad and pommes frites
8.50

with seared tuna or poached shrimp 11.

Croque Monsieur

hot ham and gruyere with béchamel
on our local wheat bread with
greens and pommes frites
9.50

with heirloom tomato 10.50

Sandwich de Saumon

house-cured wild salmon with local
chevre and tomato on toast with
greens and pommes frites
9.50

Tian Provençal

local vegetable gratin with zucchini,
tomato and sweet onion
10.

Saucisse et Frites

daily house-made sausage with whole
grain mustard and pommes frites
10.50

Moules Frites

P.E.I. mussels steamed in white wine
and fresh basil served with
pommes frites
12.50

*We fry our pommes frites in peanut oil and our aioli and some desserts contain raw or undercooked eggs. Before placing your order, please inform your server of any food allergies