

Oh la la

French Bistro 



APPETIZERS:

FRENCH ONION SOUP \$6.50

ESCARGOTS w/parsley butter, shallots, garlic \$11

SMALL BEEF TARTARE* 11

WARM CRUSTED PISTACHIO GOAT CHEESE w/Onion confit Jam, honey and crostini \$11

BAKED BRIE w/ roasted garlic \$9

CHARCUTERIE BOARD

Jambon de Paris, saucisson, pâté, smoked duck, coppa, \$12/\$19

SALADS:



ENDIVE

Belgium endives, french blue cheese, candied walnuts w/vinaigrette \$10

BETTERAVE

Roasted red beets, french goat cheese, orange wedge, vinaigrette \$9

"LYONNAISE"*

Frisée salad, bacon, onions, toasted croutons, poched egg \$12

CHEVRE CHAUD

Arugula, baked goat cheese, onions \$11

WARM POTATO SALAD*

w/ bacon, onion, garlic, cornichon & vinaigrette \$9

Formule \$15

Choice btw App+ Entree / Entree+ Dessert

APPETIZERS:

Soup of the Day
Arugula Salad
Onion Soup

ENTRÉES:

Endive Salade
Croissant au Jambon
Croque Monsieur
Quiche*

DESSERT*

Formule \$20

Choice btw App+ Entree / Entree+ Dessert

APPETIZERS:

Soup of the Day
Arugula Salad
Onion Soup
Warm Potatoes Salad*

ENTRÉES:

Bavete à l'échalotte*
Salmon Pasta*
Cornish Hen
Moules Marinieres (+\$2)
Sole Meuniere (+\$5)

DESSERT*



SANDWICHES:

BURGER*

1/3lb ground beef, Brie, bacon, onion, tomato, salad w/ French fries \$15

"PARIS". French ham, butter, french pickles \$8

PAN BAGNAT

Tuna, tomatoes, hard boiled egg, anchovies, basil, vinaigrette \$11

ATLANTIQUE. Smoked salmon, butter, crème fraiche, dill, lemon juice \$11

CROQUE MONSIEUR

Brioche, Béchamel, ham, gruyère \$9 / **MADAME** egg on the top \$11

CROISSANT au JAMBON

w/ ham, gruyère & béchamel \$10

CROISSANT au SAUMON

w/ smoked salmon, crème fraiche, dill & lemon juice \$12



ENTREES



BAVETTE à L'ECHALOTTE*

Flank steak w/red wine shallot sauce and french fries. \$19

FILET MIGNON SAUCE au POIVRE VERT*

Beef filet mignon w/cream green pepper sauce and french fries \$31

RACK OF LAMB*

w/ lamb jus veggie & couscous \$34

ROASTED CORNISH HEN

Cornish hen in papillote w/onions, rosemary, thyme, white wine \$17

BEEF TARTARE*

Raw beef, capers, shallots, french pickles, egg yolk, mustard, ketchup and tabasco & French fries \$19

HACHIS PARMENTIER

Ground beef w/onions, carrots, tomatoes topped w/mashed potatoe and gruyère \$17



SEARED SALMON*

Seared salmon beurre blanc with carrot purée and orange olive oil from Big Horn Co \$27

SOLE MEUNIÈRE

Panseared sole in brown butter w/ garlic, capers, lemon and parsley w/potatoes. \$26

MOULES MARINIÈRES

1lb PEI mussels w/ garlic, shallots, parsley and white wine sauce \$20

MOULES POULETTE

1lb PEI mussels w/bacon & onions cream sauce \$21

CARBONARA PASTA*

Fettucini pasta w/bacon, onions cream sauce topped w/ raw egg yolk \$15

SALMON PASTA

Fettucini w/salmon and cream sauce \$16

PRAWNS RISOTTO

Prawns w/ Israeli couscous risotto & saffron \$23



French Fries	\$6	Seasonal Vegetables	\$6
Mashed potatoes	\$6	Israeli Couscous Risotto	\$8
Potatoes gratin	\$6	Green Salad	\$5

OHLALA uses French, local and organic product whenever possible.
Please notify your waiter if you have any food allergies

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.