

LES SOUPES

SOUPE DU JOUR 7
LA GRATINÉE A L'OIGNON 7

LES FROMAGES

LE PLATEAU DE FROMAGES 16
"CHEF'S SELECTION" OF CHEESES DU JOUR
WITH DRIED FRUITS, NUTS AND CROUTONS

LES SALADES

LA SALADE VERTE 7
MIXED GREENS, SHALLOTS, GREEN ONIONS AND
PARSLEY TOSSED WITH FRENCH VINAIGRETTE

LA SALADE BRIE ET BRIOCHE 9
MIXED GREENS, WALNUTS, SUN DRIED TOMATOES
AND FRENCH VINAIGRETTE WITH WARM BRIE ON BRIOCHE

LA SALADE D'ÉPINARDS AU CHÈVRE CHAUD 9
BABY SPINACH, TOASTED ALMONDS, RAISINS AND SHERRY VINAIGRETTE
WITH A WARM GOAT CHEESE CAKE

LA SALADE CHÂTEAU DU LAC 16
MAIN COURSE SALAD OF MIXED GREENS, ASSORTED CRUDITÉS,
(DAILY FRESH VEGETABLES) WITH PAILLARD CHICKEN OR SALMON
AND FRENCH VINAIGRETTE

LES SANDWICHES

CROQUE MONSIEUR ET PETITE SALADE VERTE 10
CLASSIC FRENCH BAKED HAM AND SWISS CHEESE
WITH A PETITE SALAD VERTE

**PANNINI AU SAUMON FUMÉ ET CHÈVRE
ET SALADE DU JARDIN 10**
GRILLED PANNINI WITH HOUSE SMOKED SALMON, GOAT CHEESE
AND ROSEMARY WITH A GARDEN SALAD

SIRLOIN ET FRITES 14
OPEN FACED SIRLOIN SANDWICH WITH SAUTEED ONIONS
AND GARLIC MAYONNAISE ON GRILLED FRENCH COUNTRY BREAD
TOPPED WITH BEARNAISE AND FRENCH FRIES

*OPEN FOR LUNCH TUESDAY – FRIDAY 11:30AM – 2:00PM
AND FOR DINNER TUESDAY – FRIDAY 5:30AM – 9:00PM*

CHATEAUDULACBISTRO.COM
CALL (504) 831-3773 FOR RESERVATIONS

LES ENTRÉES

LES ESCARGOTS BOURGUIGNONS 10
SIX ESCARGOTS, BUTTER, GARLIC, FRESH HERBS

CRABE AU GRATIN D'ÉPINARDS 13
CRABMEAT AU GRATIN, SPINACH AND NUTMEG BECHAMEL

ASSIETTE DE CHARCUTERIE ET CONDIMENTS 12
HOUSEMADE RABBIT TERRINE, DUCK RILLETTES AND DRY SAUSAGE
WITH ASSORTED CONDIMENTS

SAUMON FUMÉ, BLINI ET CRÈME FRAICHE 12
HOUSE SMOKED SALMON WITH BLINI AND CRÈME FRAICHE

TERRINE DE FOIE GRAS ET CONFITURE MAISON 18
HOUSE MADE FOIE GRAS TERRINE AND CHEF'S JAM

LE STEAK TARTARE DE LA BUTTE 10
5OZ. FRESH GROUND SEASONED PURE FILET TARTARE WITH CAPERS,
PARSLEY, SHALLOTS AND EGG YOLK

LES PLATS

LE STEAK FRITES
SAUCE AU POIVRE OU BEARNAISE 29
FILET MIGNON WITH BLACK PEPPER SAUCE
OR BEARNAISE SAUCE AND FRENCH FRIES

MAGRET DE CANARD AU POIVRE VERT 23
MAGRET DUCK BREAST WITH GREEN PEPPERCORN SAUCE

NEW YORK STRIP LYONNAISE FRITES 24
SAUCE LYONNAISE WITH WHITE WINE, SAUTEED ONIONS,
DEMI-GLACE AND FRENCH FRIES

CHÂTEAU DU LAC FILET BURGER FRITES 16
8 OZ. FRESH GROUND FILET BURGER WITH GREEN LEAF LETTUCE, TOMATO,
HOUSEMADE MAYONNAISE WITH CORNICHONS,
ROQUEFORT OR SWISS CHEESE AND FRENCH FRIES
ADD SEARED FOIE GRAS 10

**LE PAVÉ DE SAUMON GRILLÉ
AU BEURRE BLANC À LA MENTHE 18**
GRILLED SALMON STEAK WITH MINT BUTTER SAUCE

LEGUME ET FECULANT DU JOUR
VEGETABLE AND STARCH OF THE DAY

THERE MAY BE 20% ADDED TO PARTIES OF 5 OR MORE
WINTER 2009