

LES SOUPES

SOUPE DU JOUR 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'EPINARDS 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 FRIS

WINTER 2009 - To Go MENU

CHATEAU DU LAC BISTRO

(504) 831-3773

LES ENTRÉES

ASSIETTE DE CHARCUTERIE ET CONDIMENTS 12

HOUSEMADE RABBIT TERRINE, DUCK RILLETES 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

5 OZ. 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 FRIS

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 FRIS

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 FRIS

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

DESSERTS

LE MOUELLEUX AU CHOCOLAT À LA MODE 7

WARM CHOCOLATE MOLTEN CAKE WITH CRÈME ANGLAISE

L'ÎLE FLOTTANTE AUX PRALINES ROSES

ET CRÈME ANGLAISE 6

FLOATING ISLAND WITH PINK PRALINES AND CRÈME ANGLAISE