

## VISIT LOUIE'S BAR!

JOIN US IN THE BAR FOR **LOUIE'S HAPPY HOUR** 4 TO 6PM, AND LATE NIGHT MENU 9 TO 10, TUESDAY THRU FRIDAY

## FRUITS DE MER

|   |    |
|---|----|
| <b>Seared Sea Scallops</b>                  | 17 |
| <i>fennel, shallot, Pernod &amp; butter</i> |    |
| <b>Charred Octopus</b>                      | 21 |
| <i>curried pepper rouille, hazelnuts</i>    |    |
| <b>Chilled Shrimp</b>                       | 18 |
| <i>jumbo shrimp, cocktail sauce, lemon</i>  |    |
| <b>Sauteed Shrimp Persil</b>                | 17 |
| <i>Vermouth, parsley, butter, croustade</i> |    |
| <b>Tuna Carpaccio</b>                       | 17 |
| <i>fried capers, lemon, olive oil</i>       |    |

## DINING CLUB & SOCIAL MEDIA

Join our dining club for updates and exclusive booking opportunities, sign up at [www.laperaux.com](http://www.laperaux.com) and follow us on Facebook, [#laperauxbistro](https://www.instagram.com/laperauxbistro) and Instagram, [@laperauxbistro](https://www.facebook.com/laperauxbistro)

# LAPERAUX

The Journeymanchef's *French Bistro*

## STARTERS

|   |    |
|---|----|
| <b>Pork Belly</b>   | 20 |
| <i>red wine demiglace, curried roast pepper rouille, almonds</i>        |    |
| <b>Camembert in Pastry</b>  | 19 |
| <i>baked with house jam, laced with honey &amp; hazelnut crumble</i>    |    |
| <b>Escargots Bourguignon</b>  | 18 |
| <i>Pernod &amp; demiglace, croustade</i>                                |    |
| <b>Pate Maison</b>  | 19 |
| <i>fig-onion-cognac jam, grainy mustard, caperberry, cornichons</i>     |    |
| <b>Hand Cut Steak Tartare*</b>  | 18 |
| <i>shallot, Dijon, lemon, parsley, quail egg, confit oil, croustade</i> |    |
| <b>Onion Soup, Gratinée</b>   | 15 |
| <i>veal, duck, chicken broths, sherry, caramelized onions, Gruyere</i>  |    |
| <b>Soup du Jour</b>   | 15 |
| <i>ask for today's featured soups</i>                                   |    |

## SALADE

*add shrimp \$14, chicken breast \$12, salmon \$16, or steak \$19*

|   |    |
|---|----|
| <b>Green Salad</b>  | 8  |
| <i>sweet and bitter lettuces, shaved fennel, tomato, pickled red onion, radish, shallot-mustard vinaigrette</i> |    |
| <b>Roasted Beets, Red Pepper, Goat Cheese &amp; Spinach</b>   | 20 |
| <i>Thyme-Truffle vinaigrette, balsamico, walnuts</i>  |    |
| <b>Salade Niçoise</b>   | 24 |
| <i>haricots verts, potato, olives, boiled eggs, tomato, Albacore tuna, Dijon mustard vinaigrette</i>            |    |
| <b>Salade Lyonnaise</b>   | 21 |
| <i>romaine &amp; bitter lettuces, warm poached eggs, crispy lardons, garlic croutons, red wine vinaigrette</i>  |    |

## ALWAYS READY

|                    |    |
|--------------------|----|
| QUICHE             | 21 |
| FRENCH OMELET      | 18 |
| CROQUE MONSIEUR    | 24 |
| CROQUE MADAME      | 26 |
| CHEESE PROGRESSION | 20 |

## PLATS DU JOUR

*w/choice of one side*

|   |
|---|
| <b>TUESDAY</b>  |
| <i>Chicken Breast &amp; Truffled Mushroom Risotto</i> |
| 28  |
| <b>WEDNESDAY</b>                                      |
| <i>Duck L' Orange</i>                                 |
| 38  |
| <b>THURSDAY</b>                                       |
| <i>Cassoulet of Lamb, Duck &amp; Pork</i>             |
| 39  |
| <b>FRIDAY</b>   |
| <i>Sea Bass, Spinach en Papillote</i>                 |
| 38  |
| <b>SATURDAY</b>                                       |
| <i>Prime Rib of Beef</i>                              |
| 42  |

## SIDES

|                         |
|-------------------------|
| 9                       |
| <b>Pommes Frites</b>    |
| <b>Haricots Verts</b>   |
| <b>Garlic Spinach</b>   |
| <b>Whipped Potatoes</b> |

## MAINS

|                              |  |    |
|------------------------------|--|----|
| <b>Duck Leg Confit</b>       | <i>spiced skin, cooked 6 hours in duck fat &amp; pan-fried to serve, on beans Provençal, roast roots, veal jus</i> | 26 |
| <b>Boeuf Bourguignon</b>     | <i>red wine braised beef in veal jus with mushroom, carrot, glazed pearl onions and parslid potatoes</i>           | 29 |
| <b>Steak au Poivre*</b>      | <i>black pepper crusted filet mignon, green peppercorn cognac cream, sautéed potatoes, garlic spinach</i>          | 37 |
| <b>Lamb Double Chops</b>     | <i>Dijon &amp; herb breadcrumb crust, beans Provençal, roast roots, red wine peppercorn demi-glace</i>             | 44 |
| <b>Steak Frites*</b>         | <i>NY Strip steak pan-seared in olive oil &amp; European butter, cognac flambe, Maître d butter, Pommes frites</i> | 36 |
| <b>Fillet Meunière</b>       | <i>market's best fish sautéed with capers, shallot, lemon, parsley, white wine &amp; butter. Green salad</i>       | 32 |
| <b>Filet Mignon Bercy*</b>   | <i>glazed in butter, demi-glace, on garlic croustade, whipped potatoes, asparagus, portobellos</i>                 | 37 |
| <b>Coquilles St Jacques*</b> | <i>sea scallops, sauteed mushrooms &amp; Gruyere cream, Robuchon whipped potatoes, haricots verts</i>              | 32 |
| <b>Chicken Scaloppine</b>    | <i>sauteed breast meat, sun-dried tomato, cream, thyme &amp; wine jus, with pasta, garlic &amp; spinach</i>        | 25 |
| <b>Coq au Vin Blanc</b>      | <i>wine braised chicken, bacon, mushrooms, pearl onions, carrots and truffle-porcini glaze, with rice pilaf</i>    | 27 |
| <b>Burger Americain</b>      | <i>"smash style" patties or marinated portobello, Dijon, steak sauce, Swiss, bacon, pickle, Pommes frites</i>      | 18 |
| <b>Mussels*</b>              | <i>in saffron concasse tomato wine broth and butter Pommes frites</i>  | 24 |
| <b>Duck Breast</b>           | <i>perfect medium rare, red wine peppercorn demi-glace sauce, rice pilaf, asparagus, curried rouille, hazelnut</i> | 32 |
| <b>Ratatouille</b>           | <i>roasted vegetables, flaky pastry, saffron tomato concasse wine broth Green salad</i>                            | 25 |

## DESSERTS

|                               |    |
|-------------------------------|----|
| <b>Crème Brulee</b>           | 14 |
| <b>Chocolate Mousse</b>       | 13 |
| <b>Bread Pudding</b>          | 13 |
| <b>Profiteroles</b>           | 14 |
| <b>Berry-Hazelnut Parfait</b> | 9  |
| <b>Ice Cream</b>              | 7  |
| <b>Sorbet</b>                 | 7  |

## GOURMETS UNDER 10

|                          |   |    |
|--------------------------|---|----|
| <b>Cheese Burger</b>     | 13  |    |
| <b>Spaghetti</b>         | <i>butter, or garlic cream sauce</i>        | 11 |
| <b>Petite Filet</b>      | <i>whipped potato, green beans, carrots</i> | 18 |
| <b>Boeuf Bourguignon</b> | 18  |    |
| <b>Garlic Shrimp</b>     | <i>rice, green beans, carrots</i>           | 18 |
| <b>Sauteed Chicken</b>   | <i>rice, green beans, carrots</i>           | 18 |

Plan your business event with us! We can cater your next office luncheon or host your next breakfast meeting!

**Gregory Webb, Proprietor, Chef**  
proudly named Top Finalist for Maryland's Chef of the Year 2024



\*May be cooked to order. Consuming raw or undercooked meats, shellfish, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain health issues. Please inform your server of any allergies or high sensitivities prior to placing your food order so that we may serve you safely and with added care.