

# La Bonne

(202) 499-9208

www.bistrolabonne.com

Authentic French Cuisine ~ Bar ~ Brasserie.

## Appetizers/Hors d'oeuvres

<b>Gaspacho</b> <i>Heirloom tomato gaspacho served with condiment</i>	<b>11.95</b>
<b>Salade Maison</b> <i>Baby Kale served with pear, golden raisin, tomato, goat cheese crumbles &amp; a French dressing</i>	<b>9.95</b>
<b>Gourmandise de Saumon</b> <i>Salmon tartare wrapped in smoked salmon served with seaweed salad</i>	<b>12.95</b>
<b>Escargots</b> <i>Snails with garlic butter</i>	<b>9.95</b>
<b>Foie Gras Poêlé</b> <i>Seared Foie Gras served with toasted country bread &amp; a poached pear in red wine</i>	<b>16.95</b>
<b>Tartare de Tomates</b> <i>Grape tomatoes from local farms façon tartare</i>	<b>10.95</b>
<b>Salade de fruits de mer</b> <i>Sautéed shrimp, calamari, mussels &amp; salmon served over mixed greens and avocado with lemon dressing</i>	<b>17.95</b>
<b>Soupe à l'oignon gratinée</b> <i>Cheesy French onion soup</i>	<b>8.95</b>

## Good for Sharing/À Partager

<b>Accras de Morue</b> <i>Cod Fritters</i>	<b>7.95</b>
<b>Croque Madame</b> <i>Classic French Sandwich with smoked ham, gruyère, béchamel and quail eggs.</i>	<b>9.95</b>
<b>Assiette de Charcuterie</b>	<b>14.95</b>
<b>Assiette de Fromages</b>	<b>11.50</b>

## Sides/Accompagnements

4.95
<b>French Fries</b>
<b>Mushrooms &amp; Parsley</b>
<b>Macaroni &amp; Cheese</b>
<b>Green Beans</b>
<b>Ratatouille</b>
<b>Sweet Peas</b>
3.95
<b>Mashed Potatoes</b>
<b>Brussels Sprouts</b>

## Moules/Mussels

Half / Whole

<b>Moules Marinières</b> <i>Steamed mussels in white wine with shallots, garlic &amp; parsley</i>	<b>9/17.95</b>
<b>Moules Provençales</b> <i>Steamed mussels in white wine with tomatoes, garlic &amp; herbs</i>	<b>9.50/18.95</b>
<b>Moules Campagnes</b> <i>Steamed mussels with prosciutto, chorizo, pesto, bacon, sweet peas, bell pepper</i>	<b>10.50/20.95</b>
<b>Moules Thai</b> <i>Steamed mussels with green curry, basil, eggplant, shrimp, scallop, coconut milk</i>	<b>12.50/23.95</b>

## Entrées/Main Course

<b>Tartare de Boeuf</b> <i>Raw finely chopped beef fillet seasoned with spices, capers, mustard parsley &amp; onions served with an egg yolk</i>	<b>17.50</b>
<b>Colombo de Poulet</b> <i>French Caribbean chicken curry served with Jasmin Rice and grilled pineapple.</i>	<b>19.50</b>
<b>Travers de Boeuf</b> <i>Beef short ribs slow-cooked sous vide with herbs served with Potato Purée.</i>	<b>24.95</b>
<b>Médailon de Bœuf</b> <i>Seared beef fillet served with shrimp &amp; asparagus risotto</i>	<b>24.95</b>
<b>Truite Grillée</b> <i>Grilled trout served with Jasmin Rice, mushroom, mussels, shrimp and white wine sauce.</i>	<b>22.95</b>
<b>Coq au Vin</b> <i>Young rooster marinated &amp; braised in red wine, served with smoked bacon, pearl onion, carrot &amp; mushroom</i>	<b>20.95</b>
<b>Feuilleté de Saumon</b> <i>Salmon fillet baked in puff pastry with spinach served with lobster sauce &amp; ratatouille</i>	<b>21.95</b>
<b>Entrecôte Grillée Sauce Béarnaise</b> <i>Grilled rib eye served with béarnaise sauce and homemade fries.</i>	<b>24.95</b>
<b>Côtes d'agneau grillées</b> <i>Grilled Lamb Chop served with fries and peppercorn sauce</i>	<b>26.50</b>
<b>Boeuf Bourguignon</b> <i>Beef Stew slow-cooked in red wine with carrots, baby onions, smoked bacon and pasta.</i>	<b>20.50</b>

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