

**BELGIUM
DRAUGHT BEER**
Stella Artois \$7.99
Hoegaarden \$7.99
Leffe \$7.99

OPEN SEVEN DAYS A WEEK

Sunday - Wednesday 11:30am - Midnight
Thursday - Saturday 11:30am - 1am
BRUNCH Saturday - Sunday 12:00pm - 4pm



L'APERO POUR OUVRIR L'APPETIT

Mairesque 6.95	Martini Rouge 6.95	Suze 7.50	Panache 6.99	Perroquet 6.95	Tango 7.99
Ricard 5.95	Clairette de Die 8.95	Kir 10.50	Cynar 7.95	Tomate 6.50	Monaco 6.99
Pineau des Charentes 5.00	Campari 8.50	Arak 6.95	Gommé 6.99	Pernod 6.69	Lillet Blanc/Red 7.95

Demi-pêche
Beer and peach
syrup \$8.25

DRAUGHT BEER

Stella Artois 7.99 Hoegaarden 7.99 Leffe Blonde or Dark 7.99

BOTTLE

Chimay 9.69 Jenlain Blonde 8.69 Duvel 9.50 Amstel Light 7.95 Stella Cider 7.99 Heineken or Light 8.95



Jenlain Amber 8.72 Kronembourg 7.95 Corona 6.95



FRENCH COCKTAILS 12.95

Bisou de Paris

House Champagne, Chambord & Raspberry Nectar

St Tropez (Mimosa)

House Champagne & Orange Juice

Passionnée

House Champagne & Passion Fruit Nectar

Martinique

Parrot Bay Pineapple Rum & Pineapple Juice

Panama

Absolut Vodka & Pomegranate Juice

Guyanne

Passion Fruit Parrot Bay Rum with Passion Fruit Nectar

Martini d'Ecosse

Marker's Mark Bourbon, José Cuervo Gold Tequila & Passion Fruit

Sacré Coeur

Absolut Vodka, champagne, candied hibiscus

La Belle Normande

Calvados, rum, apple nectar, orange juice, cinnamon

Moulin Rouge

Red berries syrup, cherry vodka, gin, Champagne

Cosmo BDC

Absolut Citron, Cranberry Juice & Cointreau

Versailles

Grey Goose & Chambord

St Bart

Absolut Vodka, Malibu Coconut Rum, Midori & Pineapple Juice

Margarita BDC

Don Julio Tequila, Grand Marnier, Lime Juice, Pineapple Juice

Aroma Martini

Edler Flower liquor & Absolute Vodka

Figue Seduction

Figuenza Vodka, Peach liquor, Pineapple Juice

St Germain

St Germain 2oz Club Soda 2oz & House Champagne 2oz

Aperol Spritz

Aperol, Champagne, club soda

SANS ALCOOL 7.95

Sparkling Frenchie peach

Organic Elderflower lemonade

Buckler beer, Holland, non-alcoholic

WINES BY THE GLASS

our pour is almost 6 oz

RED

Beaujolais 11.95
Cabernet 11.95
Côtes du Rhône 11.95
Merlot 11.95
Pinot Noir 11.95

WHITE

Alsace 11.95
Chardonnay 11.95
Rosé 11.95
Sancerre 13.95
Sauvignon Blanc 11.95

POT LYONNAIS

Alsace
Beaujolais Village
Côtes du Rhône

BY THE GLASS	250ML	500ML
11.95	18.99	28.95
11.95	18.99	28.95
11.95	18.99	28.95

YANNIS SPECIALS

Gigondas (Rhône)	14.95
Châteauneuf du Pape (Rhône) White or Red	14.95
Malbec (France)	11.95
Pouilly Loche (Burgundy - 100% Chardonnay)	14.95
Vacqueyras (Rhône)	13.95
Special Bordeaux (St. Emilion, Margaux, Pomerol. Etc.)	14.95

SOUPES & SALADES

Soupe de Moules Safranée	9.95
Creamy mussel soup with saffron	
Soupe de Légumes	7.95
Vegetable soup	
Velouté de Champignons	9.95
Creamy mushroom soup	
Gratinée des Halles	10.95
French onion soup	
Coeur de Laitue, Vinaigrette Moutarde	8.95
Bibb salad dressed with house vinaigrette	
Mesclun Salade	8.95
Mixed green salad with house vinaigrette	
Salade Magret fumé et Gésiers de Canard	15.95
Smoked duck breast, gizzards confit, green beans, mixed greens & vegetables	
Salade verte au Roquefort	12.95
Green salad with roquefort cheese & walnuts	
Salade Niçoise façon Bistrot	17.95
Bonito tuna, hard boiled egg, anchovy over mixed greens, vegetables & black olives	
Salade de Chèvre Chaud	12.95
Warm goat cheese salad with mixed greens, croûtons & walnuts	
Salade d'Artichaut et Asperges	12.95
Baby artichoke, grilled asparagus, mixed greens & Parmesan cheese	
Salade Frisée aux Lardons	13.95
Frisée salad with sautéed bacon, egg & croûtons	
Petite fricassée de Merguez	9.69
Grilled spicy homemade sausage (lamb & beef) served with tomatoes, chick peas and onions	
Salade Composée (vegetarian)	14.95
Romaine lettuce, mesclun, fresh vegetable medley, homemade vinaigrette	
ADD SMOKED SALMON	4.95
ADD PROSCIUTTO JULIENNE	4.95

PÂTÉS, FOIE GRAS & CONFIT

Foie gras poêlé, risotto d'orge, sauce truffe	17.50
Sautéed foie gras with barley risotto & truffle sauce	
Pâté de campagne maison	10.95
Homemade country pate (pork)	
Assiette de Cochonaille	16.95
Assortment of French cold cuts (beef and pork)	
Confit de Canard, pommes rissolées	21.95
Duck leg Confit with frisee and sautéed potatoes	
French Cheese Plate (4)	13.95



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TARTINES-OPEN FACE SANDWICH

Tartine à la tapenade, jambon cru et gruyère	10.95/17.95
Tartine with black olive purée, prosciutto & Swiss Gruyère	
Tartine en Bayaldi de légumes/basilic	8.95/15.95
Tartine with mixed vegetables, basil oil & black olive purée	
Tartine Parisienne	9.95/16.95
Tartine with French ham, Bechamel sauce & Swiss Gruyère	
Tartine Baltique	12.95/20.95
Tartine with smoked salmon, tarama, onions & capers	

MOULES FESTIVAL / MUSSEL

FLAT DISH:

Moules gratinées Au Beurre d'Ail	10.75/18.75
Mussels baked in half-shell with garlic butter sauce	

MUSSEL POT:

Moules Dijonnaises	13.95/23.95
Steamed mussels, white wine, sausage, leeks, cauliflower, carrots, Old Grain mustard sauce, croûtons	
Moules Provençales façon Hiba	13.95/23.95
Steamed mussels, white wine, tomatoes, olives, thyme & garlic	
Moules Marinières	13.95/23.95
Steamed mussels in white wine with onions, shallots, thym, Bay leaf, garlic & parsley	
La Traditionelle Mouclade de Charentes	13.95/23.95
Steamed mussels in light cream sauce with light curry	
Moules Catalanes	13.95/23.95
Steamed mussels, white wine sauce with onions, peas, carrots, peppers, tomatoes & chorizo	
Moules Normandes	13.95/23.95
Steamed mussels, cream sauce with celery, leeks, mushrooms, carrots, potatoes & bacon	
Moules Roquefort	13.95/23.95
Steamed mussels and creamy Roquefort sauce	
Moules au Pistou	13.95/23.95
Steamed mussels, basil and garlic sauce, prosciutto & French ham	
Moules Poulette	13.95/23.95
Steamed mussels in cream sauce, chicken dumplings & diced vegetables	
Moules Bretonnes	17.95/29.95
Steamed mussels with lobster bisque, lobster meat & shrimp mushrooms, celery, carrots & diced tomatoes	

Evian flat 5
 Badoit bubbly 8.25
 Perrier lg 8.25
 Natural Spring Water flat 6.95
 Natural Sparkling Water 6.95
 Perrier small 33cl 3.50
 Ice water will be served upon request.



LES SPÉCIALITÉS DU BISTROT

Croziflette Savoyarde	10.95/17.95
Gratin of buckwheat pasta, French ham, bacon, onions and Reblochon cheese	
Tartiflette Savoyarde	10.95/16.75
Potatoes, Reblochon cheese, onions & bacon	
Bouchée à la Reine	16.95
Chicken, veal sweetbread and mushrooms in a cream sauce over puff pastry	
Escargots à la Bourguignonne	12.99
Snails with garlic butter	
Merguez grillées version Bistrot	19.50
Grilled spicy sausages made with lamb & beef served over couscous and Mediterranean-spiced vegetables	

RAVIOLES DE ROYAN

Dauphinoise (l'original)	10.95/19.95
Mini raviolis in a cream sauce with Swiss Gruyère	
Homardine	13.95/22.95
Mini raviolis, seafood, mushrooms & lobster sauce	
Aveyronnaise	12.95/20.95
Mini raviolis, duck confit, gizzards, mushrooms & cream sauce	
Provençale	11.95/19.95
Mini raviolis, French ham, vegs, fresh herbs sauce	
Nordique	12.95/21.95
Mini raviolis, salmon & smoked salmon, diced vegetables fresh herbs in a cream sauce	

CUISINE DU TERROIR

Cassoulet du Bistrotier	24.95
White bean stew with sausage, pork, lamb & duck confit	
Blanquette de Veau	24.95
Veal stew in a light creamy sauce with onions, mushrooms & rice	
Estouffade de Boeuf Provençale	23.95
Beef stew Provençale style	
Navarin d'agneau	24.95
Lamb stew in a light tomato garlic sauce, vegetables	
Boeuf Bourguignon	24.95
Beef stew in a red burgundy wine sauce with onions, mushrooms & pasta	
Casserole de Lapin à la moutarde	24.95
Rabbit stew in light creamy mustard sauce with carrots, onions, mushrooms, Croes pasta	

DE LA BASSE COUR

Poulet rôti au four	19.95
One-half oven roasted chicken with French Fries	
Poulet à la Provençale	22.95
Braised chicken in tomato and bell peppers sauce, olives, piment d'Espelette served lentil du Puy and pasta	
Magret de canard au poivre vert	24.95
Pan seared maple leaf duck breast, vegetable flan, asparagus light creamy green peppercorn sauce	
<i>Chef recommends med-rare</i>	

NOS POISSONS

Médailles de Lotte à la Dieppoise, Shell Fish	24.95
Monkfish medallion cooked in a light lemon cream sauce	
Pavé de Saumon, Crozets, Brunoise de légumes, Façon Risotto	24.95
Pan seared Salmon served with diced vegetables and Crozets pasta (Risotto style), lemon grass-ginger butter sauce.	

NOS VIANDES *certified black Angus*

Le Steak Maison	24.95
Grilled Steak with French fries & Béarnaise sauce	
Onglet à L'échalotte	25.95
Hanger Steak with French fries served with compote of shallots & red wine sauce	
<i>Chef recommends med-rare or rare</i>	
Tournedos Poêlé, Sauce au Poivre	26.50
Pan seared pave, pepper-cream sauce & French fries	
Tournedos Poêlé, Sauce Roquefort	26.95
Pan seared pave, served with Roquefort sauce & French fries	
Entrecôte Grillée, Sauce Béarnaise	28.95
Grilled Rib-Eye with French fries & Béarnaise sauce	
Filet de Boeuf Grillé, Sauce Béarnaise	29.95
Beef tenderloin with French fries & Bearnaise sauce	
Filet de Boeuf Poêlé Forestière	31.95
Pan seared beef tenderloin, sauté of wild mushrooms with mashed potatoes & périgourdine sauce	
Steak Tartare	21.95
Raw ground beef, egg yolk & condiments with French fries	

SIDE ITEMS

Haricots Verts	7.95	Pomme Purée	6.95
<i>Sauteed green beans</i>		<i>Mashed potatoes</i>	
Asperge Hollandaise		Homemade Frites	7.95
<i>Grilled asparagus and Hollandaise sauce</i>		<i>Homemade French fried potatoes</i>	
	<i>Market Price</i>	Champignons sauvages persillés	9.95
Epinards a la crème	7.95	<i>sauteed wild mushrooms, garlic & parsley</i>	
<i>Creamy spinach</i>		Riz sauvage pilaf	5.50
Gratin Dauphinois	7.95	<i>Wild rice pilaf</i>	
<i>Sliced potatoes with creme</i>		Sauce Roquefort	3.00
Sauce Béarnaise	1.95	<i>Homemade</i>	
<i>Homemade</i>		Sauce au Poivre	4.00
Sauce Vin Rouge	1.95	<i>Homemade</i>	
<i>Homemade</i>		Sauce Périgourdine	4.75
Mayonnaise	0.95	<i>Homemade</i>	
<i>Homemade</i>		Champignons de Paris persillés	7.95
<i>Sauteed button mushrooms, garlic & parsley</i>			

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BOURGOGNE ROUGE	VINTAGE.	BTL.
La Croix Blanche A.B. Rion, Pinot Noir	14	39.95
Brouilly, Dme Comte de Monspey (chilled)	15	39.95
Gevrey Chambertin "La Justice"	11	66.00

LOIRE ROUGE		
Chinon, Domaine de la Colline	15	37.95

RHÔNE ROUGE		
Côtes du Rhône, La Grivelière	14	29.95
Vacqueyras of the month	12	49.00
Châteauneuf du Pape Red or White	15	54.95
Gigondas	14	56.95
Organic Wine Domaine de Fondrèche	13	39.00

BORDEAUX ROUGE		
Château Mon Desir, Blaye	12	39.95
Merlot, Maison Nicolas	15	29.50
Château les Arromans	15	29.95
Château Malmaison, Rothschild, Medoc	09	55.00
Malbec, Auka, Argentina	13	34.95
Château Trintaudon Larose, Medoc	07	48.95
Malbec, "Demain" French (chilled)	09	38.00

SUD DE LA FRANCE		
Reserve Nicolas, Pinot Noir	15	29.50
Cahors, Les Cedres	14	35.95
Rosé of the Month		28.95
Côtes de Provence, La Courtade, Red	09	35.00

YANNIS RESERVE LIST		
Mission Haut-brion Pesac Leognan	02	189.00
Prieuré Lichine Confidence	09	79.00
Saint Joseph, Stephane Robert	11	64.95
Les Astéries, St. Emilion Grand Cru	12	199.00
Château Greysac, Medoc	11	59.00
French Cider Stella artois or Pierre Huet		7.90

YANNIS FAVORITE AFTER DRINK

Ask your waiter for complete list

Calvados Fine Busnel	8.72
Cognac VSOP Gautier	8.69
Genepi Liqueur, Savoie, France	8.95
"Eau-De-Vie" Plum, Pear, Raspberry, Gewurztraminer, Kirsch, Coing	6.90

BOURGOGNE BLANC	VINTAGE.	BTL.
Chablis, Domaine du Colombier	15	42.00
Chardonnay of the week	15	31.00
Pouilly Loche (next to Meursault)	14	59.00

ALSACE		
Pinot Blanc, Willm	15	36.95
Reisling, Willm	15	39.25
Gewurztraminer (semi-sweet), Willm	15	39.95

LOIRE BLANC		
Sancerre	14	41.95
Coteaux du Layon St Amber (sweet)	03	45.00

BORDEAUX BLANC		
Sauvignon Blanc of the month	15	29.95

CALIFORNIA ROUGE ET BLANC		
Francis Coppola Rosso	14	27.95
Ravenswood Zinfandel	13	27.95
Saint Francis "Zinfandel" Sonoma county	12	48.50

HALF BOTTLE		
Château Recougne Bordeaux Sup.	14	21.95
Château D'Arvigny Haut Medoc	13	24.95
Château Greysac	11	28.95
Château Haut Piquat Lussac-Saint Emilion	12	25.95
Prieuré Saint-Florent reserve	11	21.95
Château Lyonnat Lussac-Saint Emilion	11	27.95
Château Brun S ^t Emilion Grand Cru	14	29.00

Champagne	GLASS	BTL.
Perrier Jouët Grand Brut N.V.	13.95	59.00
Taittinger Brut N.V.	13.99	63.00
Veuve Clicquot (Yellow Label)		72.50
St Michelle (House French Sparkling) Brut N.V.	9.95	34.00
Cava Beso Rosé Sparkling Brut N.V.	9.95	34.00
Moët et Chandon "Rosé" N.V.		77.00
Champagne Paul Clouet Brut Rosé	13.95	59.95
Nicolas Feuillatte Brut N.V	12.95	53.95
Piper Heidsieck Brut N.V	14.95	55.00
Moët et Chandon Brut		77.00
Dom Perignon 2006	50.00	169.00
Gosset Brut "Excellence"		69.00
Ruinart Rosé Brut		89.00
Ruinart Rosé half bottle		45.00

We have many wines that are not on the wine list. Ask a manager!

New D.C. Law: You can take your unfinished wine home. Ask your server!

CORKAGE FEE \$18 PER 750ML



BISTROT DU COIN

French Bistrot Carafe	\$ 6.00 L 9.00
Mussel Pot Small	13.95
Mussel Pot Large	20.95

NON ALCOHOLIC

For the Girls
Organic Elderflower Lemonade \$7.95

For the Boys
Sparkling French Peach \$7.95