

Le Dîner

HORS D’OEUVRES

- Soupe du Jour** | MP
- Soupe à l’Oignon** | Chef adaptation of French Onion soup with Swiss cheese & gratin toast 10
- Escargots de Bourgogne** | Snails from Burgundy, France, served in a garlic-parsley butter sauce 13
- Moules Marinières** | Steamed Prince Edward Island mussels with a white wine tomato sauce 17
- Plateau de Fromages** | Four assorted artisan cheeses complemented with baguette toasts, dried apricots, walnuts, & dried cranberries 18
- Aubergine Frite** | Fried eggplant, heirloom tomatoes, mozzarella, balsamic reduction 15
- Carpaccio de Boeuf** | Truffled avocado mousse, baby arugula, shaved manchego cheese, & sea salt 22

SALADES

- *Add grilled chicken +4. Add shrimp, steak, or salmon +8*
- Salade Verte** | Mixed greens, plum tomatoes, fresh mozzarella & balsamic vinaigrette 10
- Salade César** | Romaine heart, shaved Parmesan cheese, homemade croutons 11
- Salade de Betteraves** | Roasted beets, apples, mixed greens, toasted pecans & goat cheese mousse 13
- Salade Niçoise** | Grilled tuna steak, green peppers, tomatoes, olives, haricots verts, egg, mixed greens & balsamic vinaigrette 16

ENTRÉES

- Black Angus Burger** | 8 oz. Black Angus, caramelized onions, melted Swiss cheese on a brioche roll served with fries 15
- Onglet à l’Échalote** | Hanger steak, shallot sauce, served with fries 26
- Le Filet Mignon au Poivre** | Seared Angus tenderloin, mashed potatoes, grilled asparagus & baby carrots, brandy peppercorn sauce 38
- Filet de Saumon** | Sauteed spinach, cherry tomatoes, bacon & fingerling potatoes, finished with lemon aioli & balsamic drizzle 29
- Truite Amandine** | Pan-seared trout filet, saffron potatoes, haricots verts, almond-butter sauce 27
- Boeuf Bourguignon** | Classic French stew topped with mashed potatoes 28
- Poulet au Citron** | Rosemary & lemon roasted chicken, chive mashed potatoes, haricots verts, au jus 27
- Linguine aux Crevettes** | Linguini with shrimp, seasonal vegetables, garlic, olive oil, shaved Parmesan, & micro basil 27
- Magret de Canard** | Pan roasted duck breast with cauliflower puree risotto, roasted trumpet mushrooms, mapled carrots, & raspberry sauce 30
- Noix de St. Jacques** | Seared Diver Scallops with baby fennel & arugula salad with grilled nectarines, finished with blackberry dressing & chervil vinaigrette 28
- Côte de Porc** | Israeli couscous salad mixed with seasonal vegetables, finished with a whiskey mustard cream sauce 30

CREPES

- *All crepes are served with a side salad.*
- La Poulet** | Chicken, wild mushrooms, Fontina cheese, caramelized onions, spinach & pesto 15
- La Traditionelle** | Ham, egg & Swiss cheese 13
- La Provençale** | Olives, plum tomatoes, spinach, caramelized onions, goat cheese & pesto sauce 15
- La Brie** | Fresh basil, Brie & bacon 14
- La Mer** | Medley of shrimp, crab & lobster, Swiss cheese, white wine cream sauce 20

SIDES

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| Mapled Baby Carrots | Grilled Asparagus | Pomme Purée |
| Sautéed Spinach | Pommes Frites | Haricots Verts |

610.566.6808 | 38 W State St, Media, PA. 19063 | LaBelleBistro.com
Takeout available, curbside pickup.

Ask your server about any special dietary needs. Our french fries are cooked in peanut oil. Parties of 6 or more will have 20% gratuity added. Consuming raw or undercooked food increases the risk of foodborne illness.

Owner, Loic Barnieu | Executive Chef, Jose Rodriguez

LaBelle
Epoque
WINE BISTRO