

Le Dîner

HORS D'OEUVRES

**Soupe du Jour** | MP

**Soupe à l’Oignon** | Chef adaptation of French Onion soup with Swiss cheese & toasted baguette 12

**Escargots de Bourgogne** | Snails from Burgundy, France, served in a garlic-parsley butter sauce 15

**Moules Marinières** | Steamed Prince Edward Island mussels with a white wine tomato sauce 19

**Plateau de Fromages** | Four assorted artisan cheeses complemented with baguette toasts, fig spread, apples, walnuts, & dried cranberries 19

**Aubergine Frite** | Fried eggplant, heirloom tomatoes, mozzarella, balsamic reduction 17

**Carpaccio de Boeuf** | Beef Tenderloin topped with truffle oil, fried basil, shaved manchego cheese, sea salt, & lemon 23

**Frites à la Truffe** | Hand-cut French Fries with parmesan cheese, shallots, parsley, & truffle oil 11

**Noix de St. Jacques** | Pan Seared wild caught Diver Scallops wrapped in prosciutto, served with sautéed arugula, finished with brown butter and an espresso gastrique reduction 23

SALADES

\*Add grilled chicken +7. Add shrimp +9. Add steak or salmon +10.

**Salade Verte** | Mixed greens, plum tomatoes, fresh mozzarella & balsamic vinaigrette 12

**Salade César** | Romaine heart, homemade Caesar dressing, shaved Parmesan cheese, & homemade croutons 13

**Salade de Betteraves** | Roasted beets, apples, mixed greens, toasted pecans & goat cheese mousse 15

**Salade Niçoise** | Grilled tuna steak, tomatoes, olives, haricots verts, egg, mixed greens & balsamic vinaigrette 18

**Salade de Burrata** | Fresh Burrata over arugula, topped with walnuts, prosciutto, dried cranberries, julienned apples, finished with a pomegranate vinaigrette 16

ENTRÉES

**Black Angus Burger** | 8oz Grass-fed Black Angus, caramelized onions, melted Swiss cheese on a brioche roll served with hand-cut fries 19

**Onglet à l’Échalote** | Hanger steak, shallot sauce, served with hand-cut fries 27

**Le Filet Mignon au Poivre** | Seared Angus tenderloin, mashed potatoes, grilled asparagus & baby carrots, brandy peppercorn sauce 45

**Saumon Grillé** | Seared Crispy Skin Salmon served with sautéed red bliss potatoes and shallots, swiss chard, finished with dill beurre blanc & dill oill 32

**Truite Amandine** | Pan-seared Trout filet, saffron potatoes, haricots verts, almond-butter sauce 29

**Risotto aux Fruits de Mer** | Seafood Risotto with clams, mussels, shrimp, lobster, & green peas, topped with micro leeks, in a whiskey cream sauce 37

**Boeuf Bourguignon** | Classic French Stew braised in red Burgundy wine, flavored with root vegetables and fresh herbs, topped with pomme purée 31

**Poulet au Citron** | Rosemary & lemon roasted chicken, mashed potatoes, haricots verts, au jus 29

**Les Pâtes aux Légumes** | Rigatoni tossed with bell peppers, wild mushrooms, & green peas in a veal demi cream sauce, topped with parmesan cheese 26 *Add grilled chicken +5. Add Shrimp +7. Sub sauce for Garlic & Oil.*

**Magret de Canard** | Pan Roasted Duck Breast with sweet potato-butternut squash purée and sautéed broccolini, finished with a raspberry reduction 33

**Côtes de Boeuf Braisé** | Balsamic Braised Short Ribs with potato gratin and roasted baby carrots, garnished with pickled red onions, finished with au jus 32

CREPES

\*Our specialty crepes are made in the Brittany tradition with buckwheat flour on a large griddle called a Bilig. All crepes are served with a mixed green salad.

**La Poulet** | Chicken, wild mushrooms, Fontina cheese, caramelized onions, spinach & pesto 17

**La Traditionelle** | Ham, egg & Swiss cheese 14

**La Provençale** | Olives, plum tomatoes, spinach, caramelized onions, goat cheese & pesto 16

**La Brie** | Fresh basil, Brie & bacon 15

**La Mer** | Medley of shrimp, crab & lobster, Swiss cheese, white wine cream sauce 22

SIDES

\*All sides \$7.

Mapled Baby Carrots

Grilled Asparagus

Pomme Purée

Honey Balsamic Fried

Sautéed Spinach

Pommes Frites

Haricots Verts

Brussel Sprouts

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, Loïc Barnieu | Executive Chef, Jose Rodriguez



Les Vins au Verre

BUBBLY (Sparkling Wines)

**De Perriere Brut** | (France) Bold nose, fruity and floral aromas, lovely balance.

**Acinum, Prosecco** | (Veneto, Italy) Stone fruit and honeysuckle aromas, off-dry palate with green apple and peach, with bright acidity.

VINS ROSÉS (Rosé Wines)

**Les Dauphins Rosé** | (Rhône Valley, France) Silky texture, gentle acidity with hints of grapefruit & exotic fruit.

VINS BLANCS (White Wines)

**Jovly Vouvray Chenin Blanc** | (Loire Valley, France) Medium bodied with a floral bouquet. Notes of Granny Smith apple & honey, refreshing acidity & an off-dry finish.

**Sauvignon Blanc, Chateau Matards** | (Bordeaux, France) Crisp & slightly herbaceous, citrus tones, rich finish.

**Sauvignon Blanc, Bodega Garzon** | (Uruguay) Elegant & fresh, with white flowers & great fruit intensity on the nose. Mouthfeel is fresh & vibrant, with mineral notes.

**Pinot Grigio, Villa Brici** | (Slovenia) Aromas of pear, melon & citrus with a clean finish.

**Riesling, Domaine Jean-Pierre Herr** | (Alsace) Delicate scents of apricot, honey, & white peach. Bright & refreshing acidity integrated with citrus & pink grapefruit zests paired with stone fruit flavors.

**Côtes du Rhône Blanc, Colombo "Les Abeilles"** | (France) Floral aromas, hints of white peach & mineral notes.

**Chardonnay, De Loach** | (California) Aromas of Bartlett Pear & apricots, notes of vanilla & cream, soft on the palate with great minerality.

**Chardonnay, Domaine Creusserome** | (Burgundy, France) Exotic fruit notes, fresh butter & floral aromas.

VINS ROUGES (Red Wines)

**Malbec, Ambroise de l'Her** | (Cahors, France) Dark ruby color, dark berries and spice, hint of toasted oak, earthy finish.

**Cabernet, La Tour de Câtigne** | (France) Spice aromas, red fruits, round tannin, dry red from Languedoc.

**Sangiovese, Conti di San Bonifacio** | (Italy) Rich ruby color with a nose of black cherry and spices. Medium-bodied palate, with ripe red and black fruits balanced by fine acidity and full, ripe tannins.

**Côtes du Rhône, Le Mas de Flauzieres** | (France) Ripe fruits & cinnamon, robust and elegant.

**Château au Grillon** | (Bordeaux, France) Medium bodied Bordeaux, smoked dark cherries and plums, gives up ample notes of an 18 month aging in oak, jammy berry fruits. 90% Merlot, 10% Cabernet Sauvignon.

**Pinot Noir, Domaine de L'Évêché** | (Burgundy) Pretty, fruity nose of red berries, earthy aromas, light-bodied.

**Pinot Noir, Eola Hills** | (Oregon) Elegant tannins, refined and smooth, earthy and dark fruit character.

**Shiraz, Totus** | (South Africa) Dark fruit complexities of plum and wild summer berries with notes of violet & spice, finished with firm tannins.

**Zinfandel, Castoro Cellars** | (Paso Robles, California) Aroma of black plum, raspberry, pepper, clove & toasted oak. On the palate, ripe plum, blackberry, & supple tannins.

**1734 Red Blend, Grace Winery** | (Pennsylvania) A blend of Syrah and Cabernet Sauvignon. Handcrafted with aromas of tobacco and warm cedar, alongside accents of black currant and mulberry.

COCKTAILS

**Thyme to Dream** | Sparkling Wine, Thyme Apéritif, rosemary-apricot simple syrup. \$13

**French Martini** | Grey Goose Vodka, Chambord & pineapple juice. \$13

**Fall Fashioned** | Bourbon, brown sugar simple syrup, black walnut bitters, chocolate bitters, torched orange peel. \$14

**Sugar & Spice Martini** | Stoli Vodka, apple cider, cinnamon simple syrup, fresh lemon juice. \$13

**Harvest** | Bourbon, Angostura Bitters, red wine & fig simple syrup, fresh lime juice. \$15

**Lavender Royale** | Empress 1908 Gin infused with butterfly pea blossom, lavender syrup, fresh lime juice, lavender bitters, topped with sparkling wine. \$13

**C'est La Vie** | Stoli Vodka, French Pear Apéritif, pink grapefruit juice, fresh lime juice, ginger syrup. \$14

**French Gimlet** | Stoli Vodka, St-Germain Liqueur & fresh lime juice. \$13

**Serendipity** | Hendrick's Gin, fresh lime juice, Chamomile simple syrup, cardamom simple syrup. \$14

BEER BY THE BOTTLE/CAN

**Amstel Light** - Light lager

**Sterling Pig Shoat** - Pilsner

**Sterling Pig The Snuffler** - IPA

**Sterling Pig Big Gunz** - DIPA

**La Fin Du Monde** - Tripel style golden ale

**Blanche de Chambly** - Belgian style witbier

**Leffe Blonde** - Belgian ale

**Yuengling** - American lager

**Seasonal Dark Beer**

\* **Free Spirit** | Pineapple juice, fresh lime juice, ginger syrup, club soda (\*N/A). \$6

\* **Sweet Escape** | Pink grapefruit juice, fresh lime juice, lavender syrup, club soda (\*N/A). \$6



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Ask your server about drink specials & premium bottle list. \$20 Per Bottle Corkage Fee.  
Friend us on Facebook & Instagram! @labellepoquebistro.

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