

# BISTRO PARADIS

## Appetizers

### BRIE FONDUE

Wedge of baked brie with toasted baguette and berries / 7

### CLAMS

Baked clams with garlic butter and bread crumbs / 9

### GOAT CHEESE TARTS

Flaky phyllo dough filled with caramelized goat cheese / 6

### ASPARAGUS

Tender grilled asparagus with hollandaise sauce / 7

### ESCARGOTS

Snails served in the shell with butter, tomato and garlic / 9

### MUSSELS

Cooked in white wine with butter, parsley and shallots / 10

## Starters

### GREEK SALAD

Baby spinach, feta, olives, tomato, cucumber, red onion and yogurt garlic dressing / 6

### DUCK SALAD

Roasted duck with orange sherry vinaigrette, pecans, bacon and red onions on seasonal greens / 12

## Entrees

### POULET

Grilled chicken breast with honey mustard glaze / 17

### CHAMPIGNON PARMENTIER

Braised Portobello mushrooms topped with mashed potatoes and gruyère / 16

### PORC À LA DIJONNAISE

Pork tenderloin medallions sautéed with an orange comparé sauce / 18

### TROUT

Sautéed fresh boneless trout with raspberry vinegar butter sauce, tarragon, parsley and shallot / 21

### LAMB BROCHETTES

With sweet peppers, zucchini and onions with a Greek citrus sauce of fresh rosemary, orange, lime and grapefruit juice / 19

### FRUITS DE MER

Bay scallops, prawns, snow peas and wild mushrooms over egg linguini pasta with a garlic vermouth sauce / 22

### SUPRÊME DE VOLAILLE

Boneless chicken breast sautéed in sherry vinegar butter sauce with prosciutto and chanterelle mushrooms / 19