

BARTOLOTTA'S



## LE MENU DU DÉJEUNER

### HORS D'OEUVRES

#### Escargots à la Bourgogne

Traditional Burgundy snails with Pernod garlic-parsley butter under flaky puff pastry crust 20

#### Pâté de campagne

Country pork pâté served with cornichons, Meaux mustard, warm baguette 18

#### Mousse de foie de volaille

Chicken liver mousse, apricot preserves, and toasted brioche 17

### SOUPE ET SALADES

#### Soupe à l'oignon

French onion soup baked, toasted baguette, gratin Gruyère cheese 12 cup | 15 bowl

#### Salade de laitue

Bibb lettuce with hard-boiled egg, shaved carrots, radish, red onion, and herbs in a white wine vinaigrette 14

#### Oeuf mollet avec cèpes champignons

Lightly breaded and fried soft-boiled egg with wild mushrooms, frisée lettuce, black truffle-brown butter vinaigrette 22

#### Salade au roquefort

Roquefort blue cheese with a salad of Granny Smith apples, Belgian endive, radicchio, and walnut in a red wine vinaigrette 19



# PLATS PRINCIPAUX

## Moules marinières

East Coast mussels steamed in white wine-cream broth, garlic, herbs, shallots, served with bistro frites 22

## Steak tartare \*

Chopped raw filet mignon with capers, Dijon mustard, egg yolk, grilled baguette 29

## Le burger du Bistro

Grilled grass fed beef burger with Brie or Gruyère cheese, bibb lettuce, herb de provence roasted tomatoes and Dijon mayonnaise. Served with bistro fries 25

## Filet de boeuf au poivre \*

Pan-seared beef tenderloin medallion, puréed potatoes, French beans, classic green-peppercorn brandy cream sauce 52

## Rillettes de saumon

Smoked salmon, preserved lemon-cucumber relish, petite watercress salad and toasted brioche 24

## Omelette aux truffe noir

Traditional French Style Omelette with black pepper Boursin cheese, fresh black truffle and sauteed leeks. Served with a petit salad with champagne vinaigrette 32

## Poulet paillard

Thinly pounded and breaded chicken breast with crispy duck fat potatoes and a petit salad of arugula, radicchio, toasted almond, shallot, fennel, Ossau Iraty sheep's milk cheese and a lemon caper vinaigrette 28

## Saumon rôti avec sauce beurre rouge

Pan-seared and roasted Scottish salmon with potato purée, French green beans, and red wine butter sauce 40

## Steak frites du "Lake Park Bistro"

Grilled hanger steak with bistro frites with a choice of red wine-shallot butter, Roquefort butter, or maître d'hôtel butter 39

## Confit de canard

Crispy confit duck leg, braised French lentils, watercress salad, duck ham, cassis duck sauce 40

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**Executive Chef Amanda Langler**  
**Executive Sous Chef Logan McLenahan**  
**Executive Sous Chef Austin Reichold**

Please inform us of any dietary restrictions or food allergies before ordering. Vegan and Vegetarian options available upon request.

\*In compliance with Food Code 3-603.11 Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood, poses a health risk. For further information, please contact your physician or public health department.

