Classical Bistro Cuisine Menu
October 2022

Le Potage

Please select one

Vichyssoise - chaud

A classical soup preparation leeks potatoes and cream

French Onion Soup

A classic preparation with a gruyere crouton

Quiche du Jour

A daily creation

LES ENTREES

Please select one

Salade Regional

Each week our students will prepare a regionally inspired entrée salad

Coq au Vin

A classic French chicken stew, which is braised slowly in red wine, infused with bacon, garlic, herbs, and vegetables

Beef Bourguignon

A classic French dish made with beef, bacon lardons, carrots, onions and mushrooms slowly cooked in a rich red wine sauce.

Navarin de Agneau

Leg of lamb with root vegetables in a rich wine sauce

Cotes de Porc Normande

Pork Loin with apples, cider, and cream

DESSERT

Dessert du Jour

Please complete the comment card to provide students with feedback about your experience during today's service.