



# BISTRO LA BAGUETTE

*French Cuisine*

## *Dinner*

### *Meat*

VEAL KIDNEYS  
French Mustard Sauce  
\$22.95

BEEF BOURGUIGNON  
\$24.50

TRADITIONAL HALF ROASTED DUCK  
a L'orange  
\$30.95

RACK OF LAMB  
From New Zealand, Roasted.  
Served with Homemade Mint Sauce  
\$29.95

CHATEAUBRIAND Béarnaise Sauce  
12oz. \$33.95

14oz PORK TENDERLOIN  
With Port Reduction  
\$23.50

COQ AU VIN  
\$26.50

### *Fish*

DOVER SOLE  
Sautéed with Echire Butter  
and Meuniere Sauce  
\$39.90

CREAMY BAY SCALLOPS RISOTTO  
\$23.50

GRILLED SALMON FILLET  
Salsa Sauce  
Mango, Avocado, Cilantro, Lime  
\$24.95

WILD MEDITERRANEAN BRANZINO FILLET  
White butter Sauce  
\$31.95

FROG LEGS  
Garlic Butter Sauce  
\$24.95

COBIA FILLET  
Sautéed with Cabernet and  
Onion Reduction  
\$24.90

Chef Sebastien prepares  
all sauces are gluten free



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