



BISTRO LA BAGUETTE
French Cuisine

Starters





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FRENCH ONION SOUP
Gratinee with Swiss Cheese
\$8.95

SOUP OF THE DAY
\$8.75

GREEN SALAD IN A RING OF CUCUMBER
Home made Dijon Mustard Dressing.
\$8.75

**Add Warm Aged Goat Cheese Crouton with Praline \$3.50*

CHEF SALAD
Bacon, Bleu Cheese, Beets, horseradish dressing.
\$13.80

ESCARGOT IN GARLIC BUTTER 12pcs
\$13.95

SEARED FOIS GRAS (GOOSE LIVER)
with Plum Marmalade and French Brioche
\$21.80

TERRINE OF FOIS GRAS
(GOOSE LIVER PATE)
with French Brioche and Fig Confit.
\$17.80

FRENCH CHEESE PLATTER Served with Toast and Apple Confit.
\$13.95

FROG LEGS SAUTE WITH GARLIC BUTTER
\$12.75

Caviar

(1 oz.)

WILD RUSSIAN STURGEON
\$125

FARM RAISED WHITE OSETRA
\$75

**The following desserts are fresh baked:*

Grand Marnier Soufflé * Chocolate Soufflé * Upside Down Apple Tart

Please order at the start of your meal.