



Lavendou Bistro Restaurant Weeks

*A portion of the Cost of your Meal will be
Donated to the North Texas Food Bank*

August 3rd to September 2nd

Le Menu

Soupe du Jour

Chilled or Warm Soup of the Day

OR

Salade Ceasar

Traditional Ceasar Salad

OR

Terrine du Lavendou

House Duck and Pork Liver Terrine

Filet de Saumon en Croûte

Salmon with Scallop Mousse & Spinach in a Pastry Shell
with a Chardonnay Wine Cream sauce

OR

Grillade du Sud au Romarin et à L'Ail

Marinated Merguez Sausages, Lamb Chop & Chicken in Rosemary & Garlic

OR

Escalope de Porc Provençale

Porc Scallopini with Capers, Tomatoes & Lemon Butter Sauce

Menu Price \$24.00

DFW RESTAURANT
WEEK



Lavendou Bistro Restaurant Weeks

\$10 will be Donated to the North Texas
Food Bank which will serve 30 meals.

We Thank you
for your Patronage & Support !!

*August 3rd
to September 2nd*

Le Menu

Les Hors-D'Oeuvres

Soupe du Jour
Chilled or Warm Soup of the Day
or

Croquant de Chèvre Chaud
Crispy Warm Goat Cheese, Parma Ham & Pine Nuts
on a Bed of Baby Greens
or

Tarte de Légumes Provençale
Eggplant, Zucchini & Cherries Tomatoes Confites
on a Pastry Shell with Arugula & Parmesan Shaving
or

Cassiolette d' Escargots Chablisienne
Snail with Mushroom and Pearl Onions
with a Chardonnay Wine Cream sauce

FEDEX Supplement Course

Terrine du Lavendou
House Duck & Pork Liver Terrine
Cornichons & Figs Jam
(Complimentary with Certificate)

*Menu Price \$49.00
Tax & Gratuities not Included*

Les Plats

Poulet à la Bière
Chicken with Mushroom, Pearl Onions & Bacon
in a Beer Infused Cream Sauce & Papardelle Pasta
or

Daube de Boeuf Provençale
Provençal Beef Stew
or

Côte de Porc Grillée à la
Moutarde de Meaux
Grilled Cote de Pork with Mustard Seed
Compound Butter
or

Pastilla de Saumon Dijonnaise
en Feuille de Brique
Filet of Salmon with a Julienne of Vegetables in a
Crispy Pastry Shell with a Chardonnay Cream Sauce

Les Desserts

Tarte aux Pommes
French Apple Tart with Vanilla Ice Cream
or

Mousse au Chocolat
Chocolate Mousse
or

Lavendou Crème Caramel
Caramel Custard
or

Napoleon aux Fruits de Saison
Mixed Berries in a Pastry Shell
Raspberry Coulis & Chantilly

