

# **Bartolotta's Lake Park Bistro Menu**

3133 E Newberry Boulevard, Milwaukee, WI 53211 | 414-962-6300

## **Premier Plats-Dinner**

**Tartare de Boeuf** - Classic chopped raw filet mignon with mustard, capers, red onion, and egg yolk 18.50

**Coquilles St-Jacques** - Sauteed sea scallops with cauliflower, curry, capers and golden raisins 18.50

**Moules Marinieres** - Prince Edward Island mussels steamed in a creamy white wine broth with shallots, herbs and "Bistro" fries 16.95

**Escargots Bourguignons** - Traditional Burgundy snails with garlic-parsley butter and mushrooms under a flaky pastry crust 15.95

**Foie Gras Poele** - Pan-seared foie gras on brioche French toast with apples, apricot preserves and Sauternes cream 22.50

**Gnocchi Parisienne** - Sauteed Choux pastry dumplings with sauteed root vegetables, Alpine style cheese and herbed brown butter 15.95  
Charcuterie Et Fromage

**Pate de Campagne** - Yves Camdeborde's country pork pate with toasted baguette, cornichons and Meaux mustard 12.95

**Mousse de Foie de Volaille** - Chicken liver mousse with apricot preserves and toasted brioche 12.95

**Assiette de Charcuterie** - A tasting of both the country pork pate and chicken liver mousse 16.50

**Fromage** - A selection of French inspired cheeses with nut bread, fruit preserves and honey. One, three or five cheese plate 6.95 / 18.50 / 27.50

**Grande Assiette de Charcuterie et Fromage** - A tasting of country pork pate, chicken liver mousse and three cheeses 31.50

## **Soupes Et Salades**

**Soupe a l'Oignon** - Our signature baked French onion soup with baguette and imported Gruyere cheese 11.95

**Oeuf Mollet avec Champignons** - Sauteed mushrooms with a fried, soft boiled egg, frisee lettuce and black truffle vinaigrette 12.75

**Betteraves** - Roasted red beets with whipped LaClare Farms, shaved fennel and a pistachio vinaigrette 12.75

**Salade de Roquefort** - Roquefort blue cheese, Granny Smith apples, Belgian endive, radicchio and walnuts in a red wine vinaigrette 13.95

**Laitue** - Bibb lettuce with herbs, hard boiled egg, radishes, and a white wine-shallot vinaigrette 9.75

**Salad de Chevre Chaud** - Aged goat cheese with balsamic vinegar, arugula, toasted hazelnuts and preserved cherry tomatoes 14.50  
Les Viandes-Dinner

**Steak Frites du Bistro** - Grilled hanger steak with "Bistro" fries and your choice of parsley butter, Roquefort butter, red wine shallot butter sauce or Bearnaise 28.95

**Filet Mignon au Poivre** - Pan-seared, lightly peppered beef tenderloin medallions with pureed potatoes, French beans and classic green peppercorn brandy cream sauce 39.95

**Carre d'Agneau Roti aux lentils de Puy** - Roasted Strauss lamb loin with braised French green lentils, sweet carrot puree and white wine lamb jus 38.95

**Joue de Veau Braisee** - Strauss free range veal cheeks, braised in white wine with mustard, curried cauliflower and tarragon cream 37.95

**Entrecote aux Champignons** - Marinated and grilled bone-in ribeye with

seasonal mushrooms, bacon roasted potatoes, Brussels sprouts and rich red wine sauce 45.95

**Porc aux Pruneaux** - Roast Berkshire pork tenderloin with brandy, prunes, creme fraiche and Swiss chard 31.95  
Les Poissons-Dinner

**Sole Meuniere** - True Dover Sole sauteed with brown butter and fresh lemon. Served with French beans, sauteed potatoes and oyster mushrooms. Filleted tableside 55.50

**Saumon Grille a la Tapenade** - Grilled Scottish salmon with Nicoise olive tapenade, arugula and olive oil potatoes 31.50

**Loup de Mer en Papillote** - Mediterranean sea bass baked in parchment with mussels, shrimp, lemon, fingerling potatoes and brocolini 31.95

**Truite de Riviere Poelle** - Sauteed rainbow trout with artichokes, mushrooms, potatoes in a lemon and thyme butter sauce 29.95  
Les Volailles-Dinner

**Canard Deux Facon** - Slow-cooked duck leg and roasted breast with sauteed root vegetables, Swiss Chard and red wine sauce 31.95

**Poulet Roti a la Broche** - Herb marinated rotisserie chicken with pureed potatoes, sauteed mushrooms and mushroom veloute 23.50  
Vegetarien-Dinner

**Gnocchi Parisienne** - Sauteed Choux pastry dumplings with root vegetables, Alpine style cheese and herbed brown butter 23.50

**Lentils du Puy** - Braised French green lentils with sweet carrot puree, mushrooms and an arugula salad 21.50