



Bistrot la Minette

Menu Prices — August 4, 2026

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Most Popular

ITEM	PRICE
Escargots a la Bourguignonne Nine burgundy snails, garlic herb butter, and croutons.	\$14.00
Lapin Roti a la Moutarde Mustard braised rabbit, tagliatelle, and rabbit jus.	\$27.00
Mille Feuille aux Framboises Caramelized puff pastry, vanilla pastry cream, and raspberries.	\$8.00

Appetizers

ITEM	PRICE
Escargots a la Bourguignonne (Appetizers) Nine burgundy snails, garlic herb butter, and croutons.	\$14.00
Terrine de Foie Gras Foie gras paté, brioche toast, marinated figs, walnuts, Madiera sauce	\$18.00
Salade Verte Bibb lettuce, mustard tarragon vinaigrette, chives	\$8.00
Bouchée à la Reine Wild mushrooms, cream sauce, fava beans, puff pastry	\$15.00
Caille Rôties aux Lentilles Pan-seared quail, Puy lentils, bacon lardons, red pepper coulis	\$15.00
Salade de Betteraves Red beets, goat cheese croquettes, arugula, endive, pistachio, orange-sherry vinaigrette	\$12.00
Velouté aux deux Céleris Celery root and celery soup, bacon lardons, parsley	\$10.00

Entrees

ITEM	PRICE
Lapin Roti a la Moutarde (Entrees) Mustard braised rabbit, tagliatelle, and rabbit jus.	\$27.00
Truite Meuniere Miller style trout, haricots verts, fingerling potatoes, toasted almonds, lemon brown butter.	\$26.00
Gigot d’Agneau Accompagné Ratatouilles White wine-braised lamb shank, ratatouille, olives, lamb jus	\$31.00
Confit de Canard Confit duck leg, pommes Sarladaise, orange-braised endive, beets purée, duck jus	\$28.00
Carbonnade de Bœuf a la Flamande Braised beef, baby carrots, caramelized onions, potatoes	\$31.00

Desserts

ITEM	PRICE
Mille Feuille aux Framboises (Desserts) Caramelized puff pastry, vanilla pastry cream, and raspberries.	\$9.00
Pot de Creme au Chocolat Chocolate custard, sea salt, cookies, creme Chantilly	\$9.00

Sides

ITEM	PRICE
Gratin de Pates Facon Peggy Macaroni and Cheese	\$8.00
Haricots Verts French green beans, butter, salad	\$7.00