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Bistrot la Minette

Menu Prices — October 25, 2026

Bistrot la Minette menu with prices in United States, updated October 2019:
19 items across 5 categories, prices from $7.00 to $31.00.

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Bistrot la Minette Menu with Prices (United States)

Bistrot la Minette menu with prices in United States, updated October 2019: 19 items across 5 categories, prices from $7.00 to $31.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/bistrot-la-minette

Menu categories: Most Popular · Appetizers · Entrees · Desserts · Sides

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**