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La Frite Belgian Bistro

Menu Prices — October 24, 2026

La Frite Belgian Bistro menu with prices in United States, updated October 2019: 39 items across 7 categories, prices from $5.00 to $29.00.

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La Frite Belgian Bistro Menu with Prices (United States)

La Frite Belgian Bistro menu with prices in United States, updated October 2019: 39 items across 7 categories, prices from $5.00 to $29.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/la-frite-belgian-bistro

Menu categories: Lunch · Salades Dinner · De La Mer Dinner · Du Ciel Dinner · De La Terre Dinner · Petits Plats Dinner · À Côté Dinner

Lunch

ITEM	PRICE
Quiche Lorraine Et Salade Verte Savory egg tart with bacon and gruyere cheese served with a green salad.	**$17.50**
Crôque Monsieur Et Salade Verte Crusty bread filled with french ham, gruyere cheese and bechamel sauce, grilled panini-style served a green salad.	**$11.50**
Omelette Et Frites Soft-cooked french omelette filled with gruyere cheese and served with frites.	**$11.50**
Vol-au-Vent Avec Fruits De Mer Ou Poulet Puff pastry shell filled with a cream sauce and seafood or chicken.	**$12.50**
Spaghetti Carbonara Spaghetti with a cream and bacon sauce with parmesan cheese.	**$14.00**
Salade De Poulet La Frite La frite's specialty chicken salad.	**$14.50**
Salade La Mer Mixed green served with mixed seafood and a house vinaigrette.	**$14.50**
Crêpe Au Jambon Et Fromage Freshly made crepe filled with french ham, gruyere cheese and mushrooms.	**$12.00**
Crêpe Au Crab Freshly made crepe filled with lump crab meat and mushrooms.	**$12.50**
Crevettes Provençales Spaghetti with a tomato basil sauce and shrimp.	**$12.50**
Sole Meunière Flounder filet lightly breaded and sauteed with a lemon-butter sauce.	**$14.50**
Saumon Dijonnaise Salmon filet broiled with a lemon beurre blanc sauce.	**$16.00**
Poisson Bruxelloise Trout filet in beurre blanc sauce.	**$16.00**
Poulet Picatta Chicken with a lemon caper sauce.	**$14.50**
Onglet Frites	**$17.50**

Salades Dinner

ITEM	PRICE
Salade Verte Mixed greens with house vinaigrette.	**$6.00**
Endives Belges Belgian white endive salad with walnuts, apples, and morbier cheese.	**$9.75**
Frisée aux Lardons Frisee lettuce sprinked with bacon and soft poached egg.	**$9.75**

ITEM	PRICE
Salade De Fruit Et Fromage Mixed green salad with roasted pear, gorgonzola cheese and a balsamic reduction.	**$9.75**

De La Mer Dinner

ITEM	PRICE
Homard Franco Belgian style battered lobster tail served with frites and mixed vegetables.	**$26.00**
Vol-au-Vent Fruits de Mer Puff pastry shell filled with mixed seafood with a white wine cream sauce served with a green salad.	**$19.00**
Saumon Dijonaise Salmon filet broiled to medium with a lemon beurre blanc sauce.	**$21.00**

Du Ciel Dinner

ITEM	PRICE
Vol-au-Vent de Poulet Puff pastry shell filled chicken with a white wine cream sauce served with a green salad.	**$18.00**
Magret de Canard Duck breast pan sauteed to medium rare with berry demi - glaze.	**$24.00**

De La Terre Dinner

ITEM	PRICE
Onglet avec Frites Hanger steak served medium rare served with frites and mixed vegetables.	**$22.00**
Steak au Poivre Beef tenderloin served medium rare with green peppercorn sauce served with frites and mixed vegetables.	**$29.00**
Steak Tartare A traditional french preparation of raw, beef with capers, mustard, cornichon pickles and shallots served with toast.	**$22.00**

Petits Plats Dinner

ITEM	PRICE
Crêpe au Crab Freshly made crepe filled with lump crab meat.	**$12.75**
Croquettes Aux Crevettes Traditional shrimp fritters.	**$10.00**
Pâté De Saumon Fumé House made smoked salmon pate.	**$12.50**
Crevettes Franco Belgian - style battered shrimp.	**$13.50**
Crêpe Au Jambon Et Fromage Freshly made crepe filled with french ham and gruyere cheese.	**$12.00**
Escargots Bourguignon Snails in the burgundy style with herb butter sauce.	**$9.50**
Tarte À L’onion A savory tart filled with caramelized onions and brie cheese.	**$10.00**

ITEM	PRICE
Assiette De Charcuterie Chef's selection of cold cuts.	**$19.00**
Assiette De Fromages Chef's selection of cheese.	**$17.00**

À Côté Dinner

ITEM	PRICE
Frites Our specialty hand cut Belgian - style fries with dipping sauces.	**$5.00**
Légumes De Saison Sauteed seasonal vegetables.	**$5.00**
Asperges Sauteed asparagus.	**$7.00**