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L'Ardoise Bistro

Menu Prices — October 24, 2026

L'Ardoise Bistro menu with prices in United States, updated February 2022:
20 items across 3 categories, prices from $4.00 to $39.00.

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L'Ardoise Bistro Menu with Prices (United States)

L'Ardoise Bistro menu with prices in United States, updated February 2022: 20 items across 3 categories, prices from $4.00 to $39.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/lardoise-bistro

Menu categories: Sides · Entrees · Mains

Sides

ITEM	PRICE
Pommes Frites	**$4.00**
Pommes Landaises	**$4.00**
Buttered Spinach	**$4.00**
Brussels Sprouts and Bacon	**$4.00**
Mashed Potatoes	**$4.00**

Entrees

ITEM	PRICE
Greater Omaha Ranch Prime Rib Eye Steak (12 Ounces) With applewood smoked bacon Pommes, vandalizes, red wine sauce, red wine, and shallot butter.	**$39.00**
Pan-Seared Greater Omaha Ranch Black Angus Filet Mignon With applewood smoked bacon, Pommes vandalizes, baby arugula, and white truffle oil.	**$37.00**
Greater Omaha Black Angus Hanger Steak With french fries, baby arugula, and red wine sauce.	**$22.00**
Traditional Duck Leg Confit Cooked 7 hours in its own fat, served with applewood smoked bacon Pommes vandalizes, and roasted garlic jus.	**$29.00**
Bistro Coq Au Vin In a red wine sauce with mashed potatoes, bacon, and pearl onions.	**$21.00**
Roasted Rack of Lamb With Pommes vandalizes, st Emilion sauce, garlic, and parsley butter.	**$39.00**
Three Grain Mixed Mushrooms and Parmesan Risotto With white truffle oil.	**$17.00**
Crispy Skin Mary's Chicken Breast With potato puree, spinach, and roasted garlic jus.	**$21.00**

Mains

ITEM	PRICE
Fresh Butter Lettuce Salad with smoked olive oil vinaigrette and marinated white anchovies.	**$8.00**
Tiger Prawn Ravioles With sauce Vierge and fresh mixed herbs.	**$14.00**
Charcuterie Plate with house-made pates, cornichons, pickled veggies, and grain mustard.	**$14.00**
Escargots En Gueusaille Crispy potato cup, garlic, and parsley butter.	**$11.00**

ITEM	PRICE
Brussels Sprouts Salad With goat cheese, almonds, sun-dried tomatoes, and balsamic reduction.	**$9.00**
Bijou Goat Cheese On apple crouton with mixed greens, walnut, and balsamic reduction.	**$11.00**
Chilean SeaBass Pan Seared, served with Mashed Potato, Spinach and White Fish Veloute	**$35.00**