

BISTRO Jeanty

In every day French life, it is the Bistro that is woven into the daily pattern of meals and celebrations. The Bistro is that little neighborhood restaurant where they know who you are, greet you warmly, and serve you satisfying foods that change with the seasons and define regional homey French cuisine.

CRÈME DE TOMATE EN CROUTE

Tomato soup in puff pastry 10.50

SOUPE A L'OIGNON

Caramelized Onion Soup
with gruyère cheese 9.50

SALADE DE LAITUE

Butter lettuce salad with
mustard vinaigrette 8.75

SALADE DE BETTERAVES

Beet and mâche salad with
feta cheese and citrus dressing
9.50

SALADE AUX LARDONS ET OEUF MOLLET

Escarole and soft boiled egg salad
with a warm apple smoked
bacon dressing 10.50

CRUDITÉS

Assorted vegetable salads 9.50

Appetizers

SALADE DE HARICOTS VERTS

Green bean salad with oven roasted
Tomatoes and parmesan cheese 10.50

ESCARGOTS

With garlic pastis butter 13.50

SAUMON FUMÉ AU BISTRO

Home smoked salmon
carpaccio style 13.00

QUENELLES DE BROCHET

Pike dumplings with
lobster sauce 14.00

TRUITE FUMÉE A L'HUILE

Home smoked trout and potato salad
with olive oil 12.50

PIEDS DE COCHON PERSILLÉS

Pigs feet and haricots verts salad
with a shallot mustard vinaigrette
10.50

CRÔUTONS DE FOIE BLOND

Duck foie gras paté with
a port poached pear 12.50

PETIT SALÉ AUX LENTILLES

Pork belly with a lentil and
foie gras ragout 14.50

LANGUE D'AGNEAU

Warm lamb tongue and
potato salad 10.75

RILLETTES DE CANARD

Duck and goat cheese pate
with cornichons 9.50

TERRINE DE LAPIN

Homemade rabbit pâté with
a celery root apple salad and
mustard dressing 12.00

Main Courses

MOULES AU VIN ROUGE

Mussels steamed in red wine
with grilled bread 18.50

SOLE MEUNIÈRE

Petrale sole fillet, mashed potatoes
lemon-caper butter sauce 21.50

COQ AU VIN

Chicken, mushrooms, bacon
and red wine stew 17.50

EPAULE DE PORC

Slow roasted pork shoulder with
Butternut squash gratin, Brussels
sprouts and bacon 22.50

CASSOULET

Baked beans with
duck confit, sausage and
apple smoked bacon 21.50

DAUBE DE BOEUF

Beef stew with mashed potatoes,
buttered peas and carrots 18.50

QUICHE AUX POIREAUX

Ham and leek quiche with
a butter lettuce salad 16.50

ROGNONS DE VEAU AU POIVRE VERT

Veal kidneys with a creamy
green peppercorn sauce 24.50

STEAK TARTARE

Ground to order (not cooked)
with fries 21.50

ENTRECÔTE FRITES

Grilled rib eye steak with fries
and béarnaise sauce 28.50

FILET AU POIVRE

Tournedos with a black pepper
crust
and creamy mushroom sauce
38.00

Side Dishes

Haricots Verts 5.50
Spinach au Beurre 5.50

Frites 4.50
Carottes Mignonette 4.50

Creamy Potato Gratin 5.50
Bearnaise Sauce 2.50

Buttered Egg Noodles (Yummy with Coq au Vin) 5.50

6510 WASHINGTON ST. YOUNTVILLE CA, 9459 707-944-0103

WE ACCEPT VISA, MASTERCARD, AND AMERICAN EXPRESS (NO CHECKS PLEASE)

18% GRATUITY MAY BE ADDED FOR PARTIES OF 7 OR MORE

CORKAGE IS \$20 (750ML) AND \$25 (1500ML) FOR THE FIRST TWO BOTTLES & \$25 FOR ADDITIONAL BOTTLES

ONE CORKAGE IS WAIVED FOR EVERY BOTTLE BOUGHT FROM OUR LIST

NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS

PLEASE NO PARKING IN THE RANCH MARKET OR MEDICAL CLINIC LOTS (THEY DO TOW CARS)