

Bistro Du Marché

Dinner - Summer 2021

Pour Commencer / Appetizers

- Poulpe Grillé, Salade de Haricots "Cannellini" aux Agrumes** 20
Grilled Méditerranéan Octopus, Citrus Olive Oil
Cannellini Beans Salad, Fresh Herbs
- Soupe De Petits Pois "Rafrachie", Chevre & Croutons** 14
Chilled English Peas Soup, Goat Cheese & Croutons
- Salade Avec Plein de Légumes du Marché** 14
Organic Baby Greens, Tomatoes, Peas, Haricots Verts, Beets, Citrus
- Escargots de Bourgogne, Beurre d'Ail & Herbes Potagères** 16
Burgundy Escargots, Fresh Herb & Garlic Butter
- Paté de Campagne "Facon Grand Mère"** 16
Country Pâté " Grand Mère ", Pickled Vegetables, Baby Green
- Tarte Fine a la Tomate "San Marzano", Basilic & Roquette** 20
Thin "San Marzano" Tomato Tart, Basil oil, Arugula
- Salade de Tomates & Burrata " Belle Jardinière "** 22
Ripe Heirloom Tomato, & Burrata,
Fennel, Canellini Beans , Red Onion, Basil, Olives
- Ravioli aux Champignons, Sauce Porto, Parmesan Reggiano** 20
Wild Mushroom Ravioli, Port Sauce, Parmigiano Reggiano
- Salade de Crabe & Mangue, Lait de Coco au Citron Vert** 22
Blue Crab & Mangoes Salad, Coconut Milk & Lime Emulsion
- Caviar "Sevruga" Garniture de Condiments, Blinis, Toast point** 55
Caviar Sevruga, Condiments, Blinis, Toast Point
- Soupe de Moules "Sous Une Croute Doree"** 16
PEI Mussels, Vegetables, Saffron Soup
" Under a Crispy Crust"

Plats Principaux / Entrées

- Loup de Mer sous des Ecailles de Pommes de Terre** 38
Wild Stripped Sea Bass, Potato Scales, White Corn, Cauliflower,
Sea Beans, Snow Pea, Citrus & Caper "Beurre Blanc"
- Saumon des Iles Faroës, Pousses d'Epinard, Sauce Simple** 30
Faroës Island Salmon, Creamy Baby Spinach,
Fingerling Potatoes, Sauce Simple
- Moules " Marinier ", Pommes Frites** 26
Salt Spring Mussels " Marinieres ", French Fries
(Best Mussels on the Market !)
- Coquilles Saint Jacques, Risotto d'Asperges Vertes** 40
Maine Diver Scallops, Green Asparagus Risotto, Peas
- Quenelles De Brochet à la Lyonnaise, Sauce Nantua** 28
Pike "Quenelles", Lobster & Crayfish Sauce, Spinach,
Asparagus, Rice Pilaf
- Carré d'Agneau à la Provençale, Jus Simple** 42
Roasted Rack Of Spring Lamb, Dry Fruits & Ratatouille Semolina,
"Flageolets" Beans, Sweet Garlic "Au Jus"
- Filet de Boeuf en Tournedos au Poivre Noir, Pommes Frites** 44
Aged Beef Tenderloin "au Poivre", French Fries, Greens Salad
- Cote de Porc "Bien Epaisse", Poivre Vert de Madagascar** 38
Thick Organic Pork Chop, Green Pepper Corn Sauce
Asparagus, Spring Carrot, Potato & Bacon "Embeurree"
- Confit de Canard à la Mode Landaise** 34
Duck Leg 'Confit", Zucchini a L'ail, Yukon Gold Mashed Potato
- Lapin Farci de Plein de Bonnes Choses, Sauce Moutarde** 38
Stuffed Rabbit Loin, Polenta, Snow Peas, Cauliflower, Pistachio
Mushrooms, Dijon Mustard Sauce
- Poitrine de Poulet, Chanterelle ,Embeurrée** 32
Organic Chicken Breast , Yellow Chanterelles, Green Asparagus,
Carrots, Potato & Bacon "Embeurrée", Jus Simple
- Coq au Vin, " a la Bourguignone "** 28
" Coq Au Vin " Slowly Braised In Burgundy Red Wine Sauce
- Spaghetti, " Vongole ", Clams, Safran, Ail, Piquillo** 28
Spaghetti, " Vongole ", Clams, Saffron, Piquillo, Garlic

Hors d'Oeuvres For the Table

Les Fromages & Accompagnements

- Tomme de Savoie
Brie Fermier
Sheep Milk Basque Cheese
- Changing Daily, Ask Your Waiter
- Selection Of:
One / 6
Two / 10
Three / 14

- Crevettes "Cocktail" 15**
Shrimp Grilled à la Plancha,
French Cocktail Sauce

- Gougères au Comté 6**
Swiss Cheese Puffs

- Vraie Tapenade 8**
Our Classic Tapenade

- Saumon Fumé 22**
Smoked Salmon, Onion,
Cucumber, Toast Points

Les Garnitures Side Orders

- Pomme de Terre Purée 6**
Yukon Gold Mashed Potatoes

- Pommes Frites 6**
French Fries

- Epinard à la Crème 8**
Creamy Baby Spinach

- Ratatouille 8**
Provençal Vegetables

Rendez-Vous "Parisien"

- Tuesday**
Moules Frites
26

- Wednesday**
Steak Frites or Steak Tartar
32

- Thursday**
Real Dover Sole 65

- Maitre d'**
Hadrien Paquet / Julien
Crébassa
Jean Michel Diot
Chef Owner

- Alain Delahaye**
Chef de Cuisine

Split Charge \$2.50

18% Gratuity Included
For Parties of 6 or More

Bistro du Marché is named after the Farmer's Market in La Jolla,
One of our sources of our produce & inspiration.