

PETIT TROIS

LE VALLEY • OPEN 7 DAYS • BAR À LA CARTE

APPETIZERS

BAGUETTE Bordier Butter	10	FRENCH ONION SOUP Veal Broth, Gruyère & Emmental Cheeses, Croutons	25
OLIVES Orange Peel, Chili	12	TOMATO SOUP Tomato, Garlic, Rosemary Croutons	15
CHICKEN LIVER MOUSSE Balsamic Onion Jam, Country Toast	15	BURGUNDY ESCARGOTS Butter, Garlic, Parsley, Baguette	27
STEAK TARTARE* Fried Shallots, Country Toast	26	LEEKS 'FONDANT' Sauce Vin Jaune, Hazelnuts, Herb Salad, and Leek Oil	22
TUNA TARTARE Capers, Cornichons, Red Onion, House Mayonnaise, Pommes Pailles	25	CRAB SUPRÊME Nuoc Mam Vinaigrette, Herb Salad	24

Lunch Prix-Fixe

\$42 per person | Monday - Friday, 12pm - 4pm
choose one item from each course

COURSE 1

Boston Lettuce or Beet Salad

COURSE 2

Steak Frites or Trout Almondine or Pistou Pasta

COURSE 3

Choux Chantilly or Chocolate Mousse

Salads

BOSTON LETTUCE 17
Dijon Mustard Vinaigrette

WARM GOAT CHEESE 17
Mesclun Greens, Balsamic Vinaigrette

BEEF SALAD 16
Marinated Beets, Horseradish Cream, Toasted Almonds, Mignonette, Parsley

BELGIAN ENDIVE 20
Avocado, Anchovy, Formaggio Di Fossa, Walnuts, Sherry Vinaigrette

FRISÉE AUX LARDON 25
Poached Egg, Bacon Lardons, Bread Crumbs, Warm Sherry Vinaigrette

Lunch Specials SERVED UNTIL 4PM

JAMBON BEURRE SANDWICH Parisian Ham, Honey Butter, Gruyère, Cornichons, Frites	22
CHICKEN SALAD Soy and Sesame Vinaigrette, Peanut, Napa Cabbage, Romaine, Cilantro, Lime, Wontons	22
NIÇOISE SALAD Haricots Verts, Cherry Tomato, Tuna, Hard Boiled Egg, Anchovy, Lemon Capers Vinaigrette	24

ENTRÉES

OMELETTE PETIT TROIS Black Pepper Boursin Cheese, Boston Lettuce	24
PISTOU PASTA Bucatini, Basil, Garlic, Olive Oil, Pine Nuts, Stracciatella, Parmesan & Pecorino Cheese	25
CROQUE MONSIEUR SANDWICH Parisian Ham, Gruyère Cheese, Mornay Sauce, Boston Lettuce	26
CROQUE MADAME SANDWICH Parisian Ham, Gruyère Cheese, Mornay Sauce, Egg, Boston Lettuce	29
BIG MEC* Double Cheeseburger, Bordelaise, Special Sauce, Frites	37
MUSSELS MARINIÈRE White Wine, Shallots, Crème Fraîche, Country Toast, Frites	34
TROUT ALMONDINE Brown Butter, Capers, Lemon, Toasted Almonds, Haricot Verts	38
BRANZINO French Curry Butter, Market Vegetables Jardinière, Lime and Herb Yogurt	45
DAUBE PROVENÇAL Red Wine Braised Beef, Carrots, Pearl Onions, Olives, Mushrooms, Pomme Puree	33
HERITAGE CHICKEN Pan Roasted Jidori Chicken, Pommes Paillason, Herbs De Provence, Watercress	39
CHABLIS STYLE PORK CHOP Tomato Cream Sauce, Cherry Tomato Confit, Rice Pilaf, Tarragon	39
STEAK FRITES* 6 Oz Steak, Bearnaise Butter, Frites	39
FILET AUX POIVRES* 8 Oz Creekstone Farms Filet, Cognac Sarawak Black Pepper Sauce, Frites	64

ADD CAVIAR 25

8g Of Kaluga Caviar

Added To Any Item On The Menu

ADD TRUFFLE 40

5g Of French Black Truffle

Added To Any Item On The Menu

* Consuming raw or undercooked meat or seafood may increase the risk of foodborne illness.

We politely decline all modifications. A 4% surcharge is added to all food and beverage sales. This is not a gratuity and is retained in its entirety by the company to enable us to offer benefits to our team members. If you prefer that this charge be removed, please let any member of our team know.