

French Provençal & Italian Specialties



Dinner Menu

Starters

Assorted GREEK, SPANISH OLIVES	\$9.50
Small Board of FRENCH CHEESE SALAMI & SAUCISSON	\$9.50
Traditional CAESAR Salad - Choice of Anchovies (w/Chicken Breast \$14.50)	\$8.50
BABY GREENS Salad w/tomato, carrots, olives (w/Mozzarella Caprese add \$1.55)	\$8.50
French Baked MAUI ONION SOUP w/CHEESE AU GRATIN	\$9.50
Organic SOUP of the DAY	\$9.50
FRENCH PROVENÇAL ORGANIC TOMATO OR ROASTED SWEET RED PEPPER SOUP	\$9.50
Double Dip French Fries	\$7.95
Organic ARUGOLA Salad w/side of Spanish Manchego Cheese	\$9.50
ASSIETE DE CHARCUTERIE - Home Made Wild DUCK Terrine with Side of Italian Capocola, Mortadella, Prosciutto (serves 2 \$26.50)	\$18.00
GOAT CHEESE SALAD- Warm French Montrachet Goat Cheese, greens, and walnuts	\$11.50
Baked Turkish DATES (pitted) Wrapped in Pancetta (4 ea.)	\$9.50
LOCH DUART SCOTISH SALMON, CARPACCIO or CRUDO (SASHIMI), or CANAPES	\$20.00
Fresh MOZZARELLA BUFALA (CAPRESE) plus Tomato & Basil	\$14.50
Imported Italian PROSCIUTTO di Parma w/Melon in Season	
Off Season side of Mozzarella Caprese	\$16.50
French Burgundy ESCARGOTS (Snails) in Garlic, Butter (6 ea)	\$14.50
LOBSTER RAVIOLI (4) on Lobster Bisque	\$14.50
Steamed XL FRESH TIGER SHRIMP COCKTAIL (6 ea.)	\$16.00
French FOIE GRAS - Seared on a Port Reduction, Brioche and Fig Confit Side	\$35.00

Les Fromages

ASSORTED CHEESE PLATTER- California-French, Italian and Spanish	\$18.50
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Dessert

CHOCOLATE PROFITEROLLES (Coffee & Vanilla Ice Cream)	\$10.00
CARAMELIZED APPLE TARTE TATIN SIDE VANILLA ICE CREAM	\$10.00
(Flambe with French Calvados table side)	
CREPES SUZETTE FLAMBEE TABLESIDE W/GRAND MARNIER- serves 2	\$20.00
FRENCH (Imported) Assorted MACAROONS (6 ea \$15.00) 4 ea	\$10.00
FRENCH VALRHONA DARK CHOCOLATE SOUFFLE (20 min) serves 2	\$18.00
CREME BRULEE with Lavender	\$9.50

Entrees

French Baked Sandwiches and Burgers	
CROQUE MONSIEUR Baked on Pizza Oven: Paris Ham, Four Cheeses, Bechamel, Side of Salad or Potato au Gratin	\$14.95
STEAK HACHE - Grilled 1/2lb ANGUS BEEF, Topped w/Sautee Mushrooms on Red Wine, Choice of Cheese Over French Bread, side of Potato au Gratin, Green or Caesar Salad	\$16.50

Les Pizza Thin Crust

Cheese, Margarita, Salami 4 Cheese	\$17.50
Bolognese - Meat and Sausage and Shaved Imported Parmigiano	\$18.50

Pasta

PENNE BOLOGNESE - SPICY ITALIAN SAUSAGE & MEAT	\$18.90
PENNE, SPAGHETINI or ANGEL HAIR MARINARA (Tomato Sauce) or Creamy PESTO (Basil Sauce)	\$17.90
Organic VEGETARIAN LASAGNA, Portobello, Zucchini, Artichokes & more	\$17.90
Meat & Sausage BOLOGNESE LASAGNA w/fresh Mozzarella Buffalo	\$18.90
TORTELLINI, ALFREDO or GORGONZOLA (Choice of Chicken Breast add \$2.50)	\$18.90
VEAL CANNELONI (Cannelloni di Vitello alla Besciamella)	\$20.00
SPAGHETTINI POLPETTINI (Meatballs) Mozzarella Topping	\$18.90
SPAGHETTINI and TIGER SHRIMP	\$25.00
GNOCCHI GRATIN w/Gorgonzola BAKED alla Milanese	\$19.50

Fish of the Day

(Served with Side Potato au Gratin, Haricots Verts, Broccoli, Heirloom Carrots)	
Imported DOVER SOLE FILET MEUNIERE, Side of Potato Gratin, Haricots Verts, Baby Carrots, Broccoli Florets	MARKET
LOCH DUART SCOTISH SALMON BAKED side of Potato au Gratin and Dill Sauce	\$20.00
Fettuccini Maine LOBSTER (boneless) Black Perigord TRUFFLES	MARKET
Loch Duart Scottish Salmon	\$22.50

La Volaille (Chicken of the Day)

COO au VIN- Chicken Burgundy, Burgundy Wine, Pappardelle Pasta & more	MARKET
Boneless CHICKEN BREAST NICOIS Over Penne Pasta	\$20.00

Les Casseroles

French Provençal BOEUF BOURGUIGNON (Meat Stew/Red Wine)	\$20.00
CASSOULET de Toulouse, 3 sausages, Duck Confit, Fageots	MARKET
NAVARIN OF LAMB with Paris and Heirloom Carrots, Potato, etc.	\$22.50

Les Viandes (Meats & Wild Game)

RACK OF LAMB (Sonoma County) Roasted Provençal	MARKET
WILD BOAR over PAPPARDELLE Pasta (Cinghiale Pappardelle)	MARKET
Magret (Breast) of Wild DUCK sauce Cranberry(Airelles) Oct/Feb	MARKET
NEW YORK SIRLOIN STEAK PRIME 10/11oz. ANGUS	MARKET
KOBE FILET MIGNON (Tenderloin) 7/8 oz.	MARKET
ELK TENDERLOIN (Filet Mignon) sauce Grand Yeneur Season Oct/Feb	MARKET

Wine of the Day

White Wines

	7oz Glass	Bottle
'13 Mandavi Napa - Chardonnay, Pinot Grigio, or Sauvignon Blanc	\$6.00	\$19.00
'13 Raymond Napa - Chardonnay or Bouchaine Napa (92 pts)	\$9.50	\$32.00
'13 Jadot "Burgundy" Chardonnay (92 pts)	\$9.50	\$32.00
'13 Sauvignon Blanc-Jolivet-Sancerre-Loire (France) (93 pts)	\$9.50	\$32.00
'13 TALBOTT ESTATE Sleeps Hollow - Monterey (94 pts)	\$12.00	\$39.00
'13 Pino Grigio- Jermann Alto Adige (Italy) (93 pts)	\$9.50	\$32.00
'12 Dormaine de Gagey-Clou D'Orge-Burgundy Chardonnay (95 pts)	\$14.00	\$45.00
'12 Landmark Chardonnay or Sonoma Cutrer Russian River(Sonoma)	\$12.50	\$42.00

Red Wines

	7oz Glass	Bottle
'12 Mondavi Napa- Cabernet Sauvignon or Merlot	\$6.00	\$19.00
'13 Raymond Napa - Cabernet Sauvignon (93 pts)	\$9.50	\$32.00
'11 Cabernet Sauvignon Tuck Becksstover Vineyards - Napa (94 pts)	\$11.50	\$39.00
'12 Merlot - Raymond (Napa) (90 pts)	\$9.50	\$32.00
'10 Pinot Noir Bouchaine- Napa (91 pts)	\$9.50	\$32.00
'11 Pinot Noir Falcon's Perch - Lohr - Monterey (91 pts)	\$9.50	\$32.00
'10 Malbec Salentein "Portillo"- Mendoza (90 pts)	\$9.50	\$32.00
'12 Chateau Rocher Calon - Saint Emilion-Bordeaux (93 pts)	\$9.50	\$32.00
'12 Chianti Ruffino DDOC (Bottle 375 ml)		\$14.50
'10 Petit Syrah-Girard-Napa (92 pts) or Zaca Mesa - Sta Ynez (94 pts)	\$9.50	\$34.00
'11 Cotes de Rhone- Jaboulet (France) (0 pts) or Mommessin (92 pts)	\$9.50	\$32.00
'11 Rocca delle Macie- Chianti Classico (Italy) (92 pts)	\$9.50	\$32.00
'11 Zinfandel Cline Old Vines- RED or ROSE Alexander Valley (91 pts)	\$9.50	\$32.00

French Sparkling

Bouvier- Loire-France BRUT WHITE or BRUT ROSE	7oz Glass	Bottle
	\$9.50	\$32.00

French Champagne

Roederer Ermitage Cuvée 2004 (93 pts)	Glass	Bottle
Roederer Or Gosset Brut (93 pts)	\$15.00	\$45.00
	\$20.00	\$79.00

Bistro le Crillon presents Chantal's Kitchen



CERTIFIED ORGANIC



@Bistro le Crillon

- French Baguette
- XL French Croissant
- XL Chocolat Croissant
- XL Cappuccino/Chocola Muffins
- XL Blueberry Muffins
- Chausson au Pomme
- (French Apple Turnover)

Certified Organic Home Made Jams

- Strawberry - Apricot - Plums w/spice
- Pear Caramel & Rum - Apple w/Calvados
- Orange marmalade w/Grand Marnier - Chardonnay Jelly

Located Next to CVS

Lunch & Brunch Menu

Starters

Assorted GREEK SPANISH and ITALIAN OLIVES 8 oz.	\$9.50
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Organic Salads

Traditional CAESAR Salad - Choice of Anchovies	\$8.50
BABY GREENS Salad (Messclun, Tomato, Carrots, Olives, Dates)	

Organic Gourmet Salads

ARUGOLA Salad with Spanish Manchego Cheese	\$10.00
GOAT CHEESE Salad (Warm French Montrachet Cheese)	
CAPRESE, MOZZARELLA di Bufala and Tomato, Balsamic Vinegar Reduction	
CHICKEN Breast CAESAR Salad	
CHICKEN BREAST ROTISSERIE or CHICKEN BREAST SALAD w/Baby Greens	\$14.50
SALAD NICOISE- w/Aibacore Tuna, Baby Greens, Egg, Green Beans, Nicois Olives, Green and Red Peppers, Baby White Onions, etc.	

Organic Homemade Soups

French Baked Maui ONION SOUP Gratin w/Ementhal Cheese	\$9.50
Chicken Pot Soup (Whole Boneless Chicken, Penne Pasta, Carrots, Turnips, Squash, Sweet Potato)	
Soup of the Day-Ask your server	

French Sandwiches - Grilled Panini

ALL OUR BREADS and PASTRY ARE HOME BAKED DAILY	
FRENCH BAGUETTE- FRENCH BUTTER CROISSANT - FRENCH WHITE WHEAT	
With Side of Organic Caesar or Green Salad	\$11.50
A La Carte	\$10.00

1. CROQUE Monsieur
HAM or Baked (Organic) TURKEY Breast, Cheese, Bechamel, Baked in the Pizza Oven
2. CHICKEN Breast (Organic) Dijon or Pesto Panini- w/ Provolone Cheese, Tomato & Lettuce with Baguette, or CHICKEN BREAST SALAD
3. HAM or TURKEY Breast (Organic) Sandwich (Toasted French Wheat bread or Baguette-Tomato, Lettuce, Provolone Cheese)
4. CROISSANT CORDON BLEU, Choice of HAM or TURKEY Breast (with Bechamel, Ementhal Cheese, Lettuce and Tomato)
5. CHICKEN Breast Rotisserie Salad (Organic)
(Toasted French White bread or Baguette, Tomato and Lettuce)
6. SMOKED SCOTISH SALMON
(Toasted Brioche w/ Creme Fraiche, Capers, Lemon- Open Face)
7. GRILLED BOLOGNESE Spicy Diced Sausage and Meatball topped w/Mozzarella on Bagette

French Omelettes & French Crepes - Organic Free Range Eggs

Omelette Forestiere (w/Champignons) Omelette au Fromage (Emmenthal Cheese)	\$10.00
Two Eggs (any style) Smoked Maple Bacon & Side of Toast	
French Toast (4) Maple Syrup and Eggs	
CREPES Cheese & Ham - or Mushrooms - Other ask waiter	

Certified Angus Hache

ANGUS Cheese Burger- 2/3 Lb.- Open Face Brioche Bread	\$10.00
(Red Wine Sauce- Sautee Mushrooms) Side of French Fries double dip	\$7.00

Wood-Burning Oven New York Style Thin Pizza

9".....\$10.00	12".....\$16.50
CHEESE or MARGARITA or 4 CHEESES or SALAMIPIZZA	
With Sausage and Meat (Bolognese) add \$2.00	

Pastas of the Day (Made to Order- Home Made Sauces)

DINNER SIZE.....\$16.50	LUNCH SIZE.....\$10.00
Penne BOLOGNESE- Spicy Italian Sausage and Meat Penne or Spaghettini MARINARA Sauce or Meat Balls (Polpettini) (Chicken Breast and Alfredo sauce add \$2.50 ea.)	

Organic Homemade Pasta Casagna (Dinner Size Only)

VEGETABLE LASAGNA (Portobello Mushrooms, Artichokes, Zucchini, Tomato, Sweet Red Peppers, Eggplant with Mozzarella)	\$16.50
MEAT AND SAUSAGE LASAGNA (Bolognese) (Italian Sausage, Beef (Organic), Home Made Tomato Sauce)	

Assorted French Cheese from our Cheese Cart

18 Selections- Please ask for the cart if you wish to make your own selection	
Large Tray w/6 selections.....\$18.50	Small w/2-4 selections.....\$10.00

Desserts

Chocolate PROFITEROLE (3 ea) w/ Home Made Chocolate Topping	\$9.50
Apple TATIN w/Vanilla Ice Cream, Flambee w/Calvados	
Lavender Creme Brulee	

Home-Baked French Pastries and Bread

French Large BAGUETTE	\$6.00
French Extra Large Butter CROISSANT	\$3.90
Pain CHOCOLAT (Puff pastry w/Chocolate)	\$3.90
JUMBO FRENCH MUFFINS: CHOCOLATE OR BLUEBERRY	\$3.90



HAPPY HOUR

4:30-6:00pm

Beverages

Beer 12oz \$5.00

Martinis 4oz from \$9.50

Glass of Wine 7oz from \$6.00

Bottle of Wine from \$19.00

White Wine

Chardonnay Sauvignon Blanc

Pinot Grigio

Champagne French Glass \$9.50 / Bottle \$32.00

Red Wine

7oz Glass from \$6.00 - Bottle \$19.00

Cabernet - Sauvignon - Merlot

Pinot Noir - Cotes du Rhone

Appetizers

Tapenaded Salami & Cheese Cherry Tomato - no charge

Extra Orders \$3.00 ea.

Polpettine (Meat Balls) & Mozzarella (4) \$4.90

French Cheese & Salami Tray \$9.50

Italian & Spanish Olives \$9.50

Baked Dates & Bacon (4) \$9.50

Scottish Salmon Canapes \$5.00 (2min)

Hours:

Dinner

Monday thru Saturday 4:30pm - 9:30pm

Sunday 4:30pm - 8:00pm

Lunch

Tuesday thru Friday 11:00am - 2:00pm

Sunday Brunch 11:00am-2:00pm

Please make reservations for parties and special occasions

949.640.8181

USDA Certified Organic Kitchen



Located next to CVS Pharmacy

