



The Bistro

at Maison de Ville

Lunch Menu

Appetizers

Chef's Soupe du Jour	\$ 9.00
Andouille, Roasted Chicken and Okra Gumbo	\$ 9.00
Devilled Eggs:	
served with Toffika Caviar	\$ 10.00
served with Jumbo Lump Crabmeat	\$ 14.00
Grilled Vegetable and Paneed Eggplant Napoleon, served with Creamy Tomato Sauce	\$ 10.00
Flash Fried Calamari, served with Louisiana Cocktail Sauce	\$ 11.00
Pate Provençal with Croutons and Cornichons	\$ 11.00
served with Seared Foie Gras on top	\$ 20.00

Salads

Mixed Greens and Seasonal Tomato Salad, served with Creole Mustard Vinaigrette	\$ 7.00
B.L.T. Salad (Frisee, Apple Smoked Bacon and Hard Cooked Egg), served with Creamy Smoked Pepper Vinaigrette	\$ 10.00
Confit of Duck Salad, Arugula, Grilled Peaches, served with Maytag Blue Cheese Vinaigrette and Crispy Red Onions	\$ 13.00
Classic Caesar Salad, topped with Marinated Mussels, Crawfish and Calamari	\$ 15.00



The Bistro

at Maison de Ville

Entrees

Croque Monsieur, Classic French Sandwich (Oven Toasted) of
Local Ham, Smoked Gouda and Béchamel, topped with
Basted Egg and served with Lemon Scented Asparagus \$ 15.00

House Smoked Salmon Rilette, Frisee, Poached Egg,
Toffika Caviar, and Creamy Caper Vinaigrette \$ 16.00

Grilled (8 oz.) Fresh Prime Beef Burger, dressed with Cheddar
and/or Maytag Blue Cheese, Grilled Onions, Apple Smoked
Bacon, Lettuce and Tomato, served with Homemade Fries \$ 17.00

Mussels and Homemade French Fries, served with Mayonnaise \$ 18.00
(Voted Best in New Orleans on NOLA.com)

Fried Chicken "Ya Mom and Dem," served with
Caper Potato Salad \$ 18.00
(Four pieces (1/2 chicken) -- please allow 15 minutes to prepare)

Grilled Pork Scaloppini, served with Herb and Garlic Butter,
Ham and Green Pea Gnocchi Alfredo \$ 19.00