



The Bistro

at Maison de Ville

Lunch Menu

Appetizers

Chef's Soupe du Jour	\$9.00
Roast Chicken, Andouille and Okra Gumbo	\$9.00
Louisiana Crawfish Remoulade served in Fried Onion Spoons	\$10.00
Flash Fried Calamari, tossed in Spicy Orange and Maytag Blue Cheese Glaze	\$11.00
Grilled Vegetable and Paneed Eggplant Napoleon with Sauce Picquante	\$12.00
Lump Crab and Avocado Devilled Eggs	\$12.00
Fried Frog Legs, Bacon Leek Cream and Crispy Gnocchi	\$13.00
Creamy Duck Pate with Croutons and Cornichons	\$13.00
Topped with Slice of Seared Foie Gras	\$22.00

Salads

Seasonal Mixed Greens and Roma Tomato Salad served with Smoked Red Pepper Vinaigrette	\$7.00
Spinach Leaves, Sauteed Andouille, Roasted Pistachios Maytag Blue Cheese served with a Creole Mustard and Honey Vinaigrette	\$8.00
Orange, and Arugula, Kalamata Olives served with Citrus and Herb Vinaigrette	\$9.00
Caesar Salad with Flash Fried Louisiana Oysters and Reggiano Parmesan	\$16.00



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Entrees

Pork Scaloppini, Sautéed in White Wine, Lemon Caper Butter, Garlic and Herb Gnocchi, and Sugar Snap Peas	\$15.00
Louisiana Catfish Poached in Fennel and Saffron Butter Broth, Roasted Potatoes, and Grilled Asparagus	\$15.00
Grilled Breast of Chicken, Pecan, Alligator Sausage and Spinach Risotto, Grilled Peach Reduction	\$16.00
House Smoked Salmon, Frisee, Crispy Bacon served with a Creamy Tobbika Remoulade Vinaigrette and Poached Egg	\$16.00
Mussels and Homemade Fries served with Mayonnaise	\$17.00
(Voted Best in New Orleans)	
Grilled Hand-Formed Prime Beef Burger, Homemade Fries, Lettuce and Tomato served with choice of Cheddar Cheese or Maytag Blue Cheese, Grilled Onions and/or Apple Smoked Bacon	\$17.00
Duck Breast "P.B.J." served with Homemade Pepper Jelly, Spicy Peanut Butter, Melted Fontina on Wheat Toast served with Yam Home Fries	\$18.00
Tenderloin of Lamb Franchise (Pan Sautéed in Parmesan Crust), Grilled Vegetable and Tomato Pasta Primavera	\$21.00