

**Les Petites Assiettes**

**Baked Brie**

Crusted w/ pecan and Oklahoma honey, served with toast rounds, chopped dried apricot, cranberries, & raisins. 11

**Roasted Beets & Manchego Cheese**

Onions, roasted sunflower seeds & Provencale dressing. 12

**Tartine Sampler**

Smoked salmon, saucisson, mousse pate, cheese tomato bruschetta and olives served over garlic 12

**Six Grilled Shrimp**

Melted lemon dill butter. 12

**Smoked Salmon**

Carpaccio style, infused with lemon chili oil 15

Served with chopped onion and capers & a side of toast rounds

**Country Pate**

Served with toast rounds & condiments. 11

**Terrine of Duck Foie Gras**

With Black Mission fig preserves and toast. 16

**Beef Tartar**

Chilled chopped tenderloin traditionally prepared. 15

**Imported Cheese plate**

Three cheeses w/ grapes & roasted pecans 13

**Charcuterie Board**

Salami, Rillettes, Prosciutto, Serrano, Mortadella, condiments And toast rounds 19

**Hummus**

Served with vegetable Sticks and toast rounds 10

**Escargot de Bourgogne**

Served In an herb garlic lemon butter 10

**Soup cup 6 Bowl 8**

French Onion Gratinee - Chilled Gazpacho- Lentil & Potato Bowl of Chilled Gazpacho w/ shrimp & avocado 12

**Les Quiches**

Classic Lorraine (Ham & Cheese) Vegetarian Florentine (Spinach, Tomato & Cheese)

Quiche with Soupe du Jour & Side Bistro Salad. 13

Quiche with Soupe du Jour or a Side Bistro Salad. 11

**(All orders with decoration or writing require pre-payment)**

<b>Cakes</b>	<b>6"</b>	<b>8"</b>	<b>10"</b>	<b>12"</b>
Chocolate Mousse	18	30	38	48
German Chocolate	18	30	38	48
Fudge Caramel	18	30	38	48
Carrot Cake	18	30	38	48
Italian Cream	18	30	38	48
Chocolate Sinsation	18		38	
Tiramisu	18			48
Chocolate Fix	18	30	38	48
Chocolate Divine	18	30	38	48
Fresh Strawberry		34	44	52
Red velvet	18		38	
<b>Specialty Cakes</b>				
Bombe Au Chocolat			38	
Raspberry Renaissance			38	
Triple Chocolate			38	
Lemon Charlotte			38	
St Honore		26		
Paris Brest		27		
<b>Parfait Cakes</b>				
Key Lime			28(sliced)	
Lemon			28(sliced)	
Chocolate			28(sliced)	
Strawberry Splash			28(sliced)	
<b>Cheesecakes</b>				
Chocolate Chip	14		34	
Plain	14	24	34	48
Strawberry	14	24	34	48
Cherry	14	24	34	48
Almond Amaretto			34	
Chocolate Truffle			34	
Turtle Cheesecake			34	48
Crème Brulee			34	
<b>Tart</b>				
	Small	Lg	½ sheet	
Fresh Fruit	26	32	67	
Fresh Apple	21	27	58	
Cherry or Lemon	18	26	58	
Almond & Pear	23	30	58	
Raspberry & Chocolate	26	34		
Truffle	23	30		
2.25 for writing half sheets 62-68 Full Sheets 116 & 124				



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### **Les Burgers**

Ground in our butcher shop on brioche bun with pomme-frites

#### **The Judge Burger**

Open face Sourdough topped w/sauteed onions, jalapenos, two fried eggs with chipotle mayo. 13

#### **Smoky Mountain Burger**

Smoked applewood bacon & aged cheddar. 12

#### **Corsican Burger**

Roasted garlic puree & gorgonzola blue cheese. 13

#### **Chicago Envy**

Topped with a slice of Foie Gras 25

### **Les Sandwiches**

With a side Bistro salad or cup soup du jour & pommes frites.

#### **Roasted Vegetarian**

Roasted eggplant, tomato, red pepper, spinach, pesto,  
Portobello mushroom

Caramelized onions, & Swiss cheese on a grilled focaccia bun.  
14

#### **Boeuf Fromage**

Served open faced w/ sauteed beef, onions, mushrooms,  
Garlic, melted Swiss & Provolone on sourdough. 15

#### **French Dip**

Roast beef on soft bread w/Provolone & au jus,  
And side of horseradish. 13

#### **Croques**

“Monsieur” a broiled ham & Swiss open face with Bechamel.  
11

“Madame” as above with two sunny eggs. 13

#### **Soft Club**

Turkey, ham, bacon, lettuce, & tomato with ranch dressing  
Rolled in a whole wheat tortilla. 12

#### **Panini Capogna**

Roasted chicken, smoked mozzarella, tomato, & pesto  
On sourdough bread & brushed with olive oil. 13

#### **Walnut Chicken Salad**

Served on croissant, soft bread, or whole wheat. 12

#### **All chicken items are free range natural**

**Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food borne illness, especially if  
you have certain medical conditions.**

### **Bistro**

Mixed Greens, tomatoes, cucumbers, radishes and red grapes. 5

#### **Cote d’Azur Heart of Palm**

Tomatoes, almonds, artichoke hearts, Gorgonzola, Balsamic vinaigrette  
on chopped romaine lettuce with a mini beef brochette 15

#### **Crudites**

Artichoke hearts, radishes, lentils, cucumbers, tomatoes, asparagus  
Shredded carrots & a little house herb  
Vinaigrette. 12

Served with Soup, ceaser, or a Bistro Salad

#### **Natural Half Rotisserie Chicken**

w/pommes frites, sautéed green beans & roasted tomato. 21

#### **Seared Duck Breast and leg confit**

Brussel sprouts and risotto, orange cranberry duck glaze 28

#### **Half Rack of Lamb Percillade**

Roasted w/a dijon, garlic & herb crust & finished w/a cab  
glaze, served with ratatouille, 22 petit / 33

#### **Fresh Atlantic Salmon**

With our Daily Preparation 17 Petite/ 26

#### **Sautéed Rainbow Trout**

Seared in walnut crust & topped w/a Maitre D’medallion butter,  
garnish w/steamed Jasmine rice, steamed asparagus. 16 / 25

#### **Chicken & Mushroom Crepes**

Two Crepes filled with chicken, mushrooms, shallots, & with a  
Chardonnay cream and mashed potato, Ratatouille, sautéed green  
beans with roasted tomato. 14 / 19

#### **Chicken Confit Mediterranean**

Baked Chicken olives, garlic, Prosciutto, shallots, tomatoes & fresh  
herbs with couscous. 24

#### **Berkshire Pork Chop and Pork belly**

Over sauerkraut with steamed potatoes, carrots, asparagus and grain  
mustard 30

#### **Grilled Ribeye and Grilled Tiger Shrimp**

12 oz with Maitre D’ butter 42

#### **Filet Portofino**

Seared, flamed with Marsala & veal glaze, finished with Gorgonzola  
cheese & a roasted portobello mushroom. 35

#### **Filet au Poivre**

Rolled in black pepper, seared, flambeed with brandy & finished with  
veal glaze & a touch of cream. 35

#### **Filet Bearnaise**

Grilled & topped with a smooth Bearnaise sauce. 35

#### **Filet Rossini**

with thinly sliced foie gras and red wine truffle demi glaze 45

#### **Petit Filet**

Seared 4oz filet. 20 Grilled 8oz 30

With your choice of sauces: Poivre, Portofino or Bearnaise. 25

### **Les Legumes “Sides**

Pommes Frites Whipped turnip Potatoes Jasmine rice 3  
Sauteed Spinach Ratatouille Sauteed Mushrooms Asparagus  
Green beans 4