

Les Petites Assiettes

Pecan Crusted Baked Brie

Served with Oklahoma Hills farm honey, toast rounds, chopped dried apricot, cranberries and raisin **\$11**

Tartine Sampler

Smoked salmon, saucisson, pate, cheese, tomato bruschetta, olives, cornichons and roasted pecans **\$12**

Six Sautéed Shrimp

With melted garlic herb lemon butter **\$13**

Cheese platter

One local and two imported cheeses with grapes, strawberries, and roasted pecans **\$16**

House Duck Foie Gras Torchon

With black mission fig preserves and toast rounds **\$16**

Roasted Beets with Lovera's Toma

Beets, onions and a Provencal dressing. Topped with local cheese and sunflower seeds **\$11**

Charcuterie Board

Salami, saucisson, Serrano ham, country pâté, mortadella with condiments and toast points **\$17**

Smoked Salmon

Carpaccio style, infused with lemon chili oil, served with chopped onions, capers and toast rounds **\$15**

Beef Tartare

Chilled chopped tenderloin traditionally prepared **\$15**

Frog Legs

Sautéed with pepperoncini, garlic, mushroom and fresh herbs **\$12**

Les Omelettes

Bistro Omellete: Spinach, ham, & swiss cheese. 11

Royale Omellete: Smoked salmon, onion, asparagus, & boursin cheese. 13

Les Soupes

Soupe du Jour 5 / 7

French Onion Gratinee - Chilled Gazpacho- Lentil & Potato 5 / 7

Bowl of Chilled Gazpacho with Shrimp & Avocado 12

Les Legumes "Sides"

Pommes Frites // Whipped Potatoes // Jasmine rice // Green Beans 4

Sautéed Spinach // Ratatouille // Sautéed Mushrooms //Asparagus 5

Les Salades

Heart of Palm "Côte d'Azur"

Tomatoes, pumpkin seeds, artichoke hearts, gorgonzola, balsamic vinaigrette on romaine and a beef brochette **\$16**

Crudités

Artichoke hearts, radishes, beluga lentils, diced roasted beets, sliced cucumbers, sliced tomatoes, asparagus, shredded carrots and herb vinaigrette **\$15**

Twin Salad "Brigitte Bardot"

Diced chicken breast mixed with pecans, mayonnaise and celery over a chiffonade of romaine, diced tomatoes, sliced cucumbers and herb vinaigrette **\$13**

Fermière

Romaine with grilled chicken breast, sautéed onions and potatoes, topped with gorgonzola and served with our house vinaigrette **\$15**

Caesar

Romaine lettuce tossed with parmesan, grape tomatoes, croutons and our egg-free Caesar dressing **\$8** Add three sautéed shrimp or chicken breast **\$14**

Baked Goat Cheese "Pyrénée"

Phyllo dough wrapped goat cheese, potatoes and rosemary served over mixed greens, spiced pecans and tossed with balsamic vinaigrette **\$14**
Add three sautéed shrimp or grilled chicken breast **\$20**

Nicoise

Mixed greens, steamed potatoes, red onion, tomato, kalamata olives, asparagus, haricots verts and a boiled egg.
Available with albacore tuna **\$16** or 4oz broiled salmon filet **\$18**

Suzanne

Pulled roasted chicken with bacon, avocado, tomato, mixed greens and ranch dressing **\$15**



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Les Quiches

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

Quiche with Soupe du Jour & Bistro Salad. 13
Quiche with Soupe du Jour OR Bistro Salad. 11

Les Sandwiches

(All breads are baked at our Norman bakery)

Served with Pommes frites or Bistro salad

Roasted vegetarian

Roasted eggplant, tomato, red pepper, spinach, Portobello mushroom, caramelized onion and Swiss on a grilled Focaccia bun brushed with olive oil and house pesto **13**

Boeuf fromage

Served open-face with sautéed beef, onions, mushrooms, garlic, melted Swiss and provolone on sourdough **15**

French dip

Roast beef on baguette with provolone and au jus. Horseradish available on request. **14**

Croque-Monsieur

Broiled ham & Swiss, open-face with béchamel sauce **12**
“Madame”: As above with two sunny eggs **13**

Soft club

Turkey, bacon, ham, lettuce & tomato with ranch dressing, rolled in a flour tortilla **12**

Saint Barth

Blackened chicken breast, dijon mustard, tomato, avocado, bacon, and melted dill havarti cheese.
Served open-faced on wheat toast. **14**

Pecan chicken salad

Served on your choice of croissant, baguette, sourdough or whole wheat bread. **12**

Monte- Carlo

Steamed shrimp and Sea leg with Spicy lemon mustard, tomato, lettuce, mayo, paprika, and provolone melted in a croissant **13**

Muffaletta

Layered ham, provolone, salami, mortadella, swiss, spicy red relish, chopped olives, lettuce, vinaigrette, and finished in the oven for a light crisp. **13**

Les Burgers

**From our butcher’s shop, on a brioche bun
& served with pommes frites**

The Judge

Topped with sautéed onions, jalapenos, two fried eggs, and chipotle mayo. Served open-faced on sourdough. **13**

Smokey Mountain

Applewood smoked bacon and cheddar **13**

Chopped Steak (no pommes frites)

Burger patty with tomato, onion, and cottage cheese **\$13**

Chicago Envy

Slice of Foie gras, our house fig preserve in Port wine, truffle Pomme frites and Lovera’s Toma **25**

“Steak House Corner”

Accompanied with steamed asparagus, trio of potatoes, and carrots. **4oz / 8oz**

Grilled and Seasoned

20 / 30

Filet Portofino

Seared and flamed with marsala wine and veal glaze, finished with Gorgonzola bleu cheese and a roasted Portobello mushroom **26 / 36**

Filet au Poivre

Rolled in black pepper, seared and flambéed with brandy and finished with veal glaze and a touch of cream **25 / 35**

Filet Béarnaise

Grilled and topped with smooth Béarnaise sauce **24 / 34**

Filet Rossini

Topped with thinly sliced Foie Gras and finished with a red wine truffle veal demi-glaze **35 / 45**

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.

Main Entrees

Half rack of lamb Percillade

Roasted with a Dijon, garlic and herb crust, finished with a cabernet glaze, served with ratatouille **23 Petit / 33**

Fresh Atlantic salmon

With our Daily Preparation. **15 Petite / 28**

Natural Half Rotisserie Chicken

Served with pommes frites, sautéed green beans and roasted tomato (Limited availability) **\$19**

Sautéed rainbow trout “Okie–Grenobloise”

Seared in a Pecan crust and topped with a lemon caper butter medallion and mini croutons.

Served with jasmine rice and steamed asparagus.
14 Petite / 22

Chicken and mushrooms crêpes

Two crepes filled with chicken, mushroom and shallots topped with a chardonnay cream sauce, steamed zucchini squash slices and roasted tomato with lavender. **14 Petite / 18**

Chicken confit Mediterranean

Baked chicken with olives, garlic, prosciutto ham, shallots, tomatoes and fresh herbs, served over couscous. **24**

Half rotisserie duck with sauce Rouennaise

Partially deboned, served with Ratatouille and roasted local Sweet Potatoes. **29**

Shrimp Paysanne

Six shrimp sauteed in garlic olive oil, with a vegetable Julienne of carrots, zucchini, yellow squash, and fresh basil served over linguini. **19**

John’s Cassarecce

Pulled Rotisserie chicken with sautéed garlic, mushrooms, gorgonzola, chardonnay cream, and topped with rosted sliced almonds. **19**

Beef Bourguignon over Cassarecce

Beef tips slowly cooked in red wine with mushrooms, carrots, and onion. **20**

Three cheese ravioli gratinee

With Swiss cheese and a chardonnay cream sauce **14**
With tomato and spinach. **18**