

Les Quiches

Lorraine (Ham & Cheese)

Florentine (Spinach, Tomato & Cheese)

Quiche with ‘Soupe du jour’ or ‘La salade Bistro’ \$11

Quiche with ‘Soupe du Jour’ and ‘La salade Bistro’ \$13

Les Omelettes

Bistro Omelette: 3 eggs, spinach, ham and Swiss cheese \$11

Royale Omelette: 3 eggs, smoked salmon, onions, asparagus and Boursin cheese \$13

Les Soupes

Lentil potato//French onion gratinée//Chilled gazpacho Cup \$5/Bowl \$7

Bowl of chilled gazpacho with shrimp and avocado \$12

Les Salades

Niçoise

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

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

Crudités

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

Fermière

Romaine with grilled chicken breast, sautéed onions and potatoes, topped with gorgonzola and served with our house 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

Suzanne

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

Les Sandwiches (served with pommes frites or bistro salad)

Roasted Vegetarian

Roasted eggplant, tomato, bell pepper, spinach, Portobello mushroom, caramelized onion and Swiss cheese on a grilled focaccia bun brushed with olive oil and house pesto \$13

Muffaletta

Layered ham, provolone, salami, mortadella, Swiss cheese, spicy red relish, chopped olives, lettuce, vinaigrette and finished in the oven \$13

Saint Barth

Blackened chicken breast, Dijon mustard, tomato, avocado, bacon and melted dill Havarti cheese. Served open-faced on wheat toast \$14

Boeuf Fromage

Served open-face with sautéed beef, onions, mushrooms, garlic, Swiss cheese and provolone on sourdough \$15

Monte-Carlo

Lump crab and steamed shrimp with spicy lemon mustard, tomato, lettuce, mayonnaise, paprika and provolone melted on a croissant \$15

French Dip

Roast beef on a baguette with provolone and au jus. Horseradish available on request \$14

Soft Club

Turkey, bacon, ham, lettuce and tomato with ranch dressing, rolled in a flour tortilla \$12

Pecan Chicken Salad

Served on your choice of croissant, baguette, sourdough or whole wheat bread \$12

Croque-Monsieur

Broiled ham and Swiss, open-face with béchamel sauce \$12

“Madame” As above with two sunny side up eggs \$13

Les Burgers (served with pommes frites)

Chicago Envy

Foie gras, our house fig preserve in Port wine, truffle pommes frites and Lovera’s Toma on a brioche bun \$25

Smokey Mountain

Applewood smoked bacon and cheddar on a brioche bun \$13

Corsican

Roasted garlic puree and gorgonzola blue cheese \$14

The Judge

Topped with sautéed onions, jalapenos, two fried eggs, and chipotle mayonnaise, served open-faced on sourdough \$13



Labaguettes

B I S T R O

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Les Grandes Assiettes

Charcuterie Platter

Salami, Rosette de Lyon, Serrano ham, country pâté, mortadella with condiments and toasts \$19

Cheese Platter

A creamy cheese, a semi-hard and a blue cheese with dry and fresh fruits and nuts \$17

Meat and Cheese Platter

Bresaola, beef tenderloin with two cheeses from France, tomato shallot jelly and condiments \$21

Sea Food Platter

King crab legs, snow crab claws, steamed shrimp, honey smoked salmon, caper berries, Peruvian pepper, remoulade, cocktail sauce and melted butter \$38

Les Petites Assiettes

Pecan Crusted Baked Brie

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

Smoked Salmon

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

Country Pâté

Served with toast rounds and condiments \$11

Escargot de Bourgogne

Served in an herbed garlic and lemon butter \$10

Frog Legs

With our Daily Preparation \$10

Six Sautéed Shrimp

With melted garlic herb lemon butter \$13

House Duck Foie Gras Torchon

With black mission fig preserves and toast rounds \$16

Les Pâtes

John's Casarecce

Pulled Rotisserie chicken, sautéed garlic, mushrooms, gorgonzola, chardonnay cream and topped with roasted sliced almonds \$19

Shrimp Paysanne

Six shrimp sautéed in garlic olive oil, with a vegetable julienne of carrots, zucchini, yellow squash, fresh basil served over linguini \$19

Beef Bourguignon over Casarecce

Beef tips slowly cooked in red wine with mushrooms, carrots and onion \$20

Three Cheese Ravioli Gratinée

With Swiss cheese and a chardonnay cream sauce \$14

Add tomato and spinach \$18

Les Entrées

Chicken Confit Mediterranean

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

Half Rack of Lamb Persillade

Roasted with a Dijon, garlic and herb crust, finished with a Cabernet glaze, served with ratatouille **Petite (2 chops)** \$23 / **Full (4 chops)** \$33

Chicken and Mushrooms Crêpes

Two crêpes filled with chicken, mushroom and shallots topped with a chardonnay cream sauce, served with whipped potatoes, ratatouille, and green beans **Petite** \$14 / **Full** \$18

Half Rotisserie Duck with sauce Rouennaise

Partially deboned, served with ratatouille and mashed potato \$29

Sautéed Rainbow Trout Almondine

Seared and topped with sliced almonds, garlic, lemon butter sauce, served with jasmine rice and steamed asparagus **Petite** \$14 / **Full** \$22

Natural Half Rotisserie Chicken

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

Beef Tartare

Chilled chopped tenderloin traditionally prepared, served with pommes frites and salad \$21

Fresh Atlantic Salmon

With our Daily Preparation **Petite** \$15 / **Full** \$28

Slow Cooked Veal Cheek

Served with a caper mushroom cream sauce, Jasmin rice over puff pastry \$26

From our Butcher Shop

All accompanied with steamed asparagus, a trio of potatoes and carrots
4oz / 8oz

Grilled and Seasoned Filet \$20 / \$30

Portofino

Seared and flamed with marsala wine and veal glaze, finished with Gorgonzola blue cheese and a roasted Portobello mushroom \$26 / \$36

Au Poivre

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

Béarnaise

Grilled and topped with smooth béarnaise sauce \$24 / \$34

Filet Rossini

Sliced foie gras, finished with a red wine truffle veal demi-glaze \$35 / \$45

All accompanied with steamed asparagus, a trio of potatoes and carrots

Grilled Ribeye

With a Vilette butter medallion sauce \$35

Grilled New York Strip

With a Maître D' butter medallion sauce \$35

Grilled Pork chop

With a Robert sauce \$28

Grilled Veal chop

With a Shiitake Madeira cream sauce \$45

Les Legumes 'sides'

Pommes frites//Whipped potatoes//Jasmine rice//Green beans \$4

Sautéed spinach//Sautéed mushrooms//Asparagus//Ratatouille \$5

Twice baked potatoes \$6

All chicken items are free range and natural. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions