

Creamy Spoon by Chef Josette

FRENCH BISTRO

À la carte dîner

Dinner by reservation only; 20 persons minimum party size.

We only use organic eggs and organic greens

We make everything from scratch, and hot dishes may take longer to prepare!

APPETIZERS

Soupe Du Jour	8.00
Onion Soup served with Croutons and melted cheese.	9.00 (Vg)
Escargot sautéed in garlic, parsley and butter.	12.00
Cheese Plate (for 2) (chef's choice)	12.00
Pate Plate (for 2)	12.00
Chicken Liver Terrine	
Chicken blended with black truffles and port wine in a traditional pate shape Gluten free	
Forestiere Terrine	
A combination of all natural pork, chicken liver, wild mushrooms, flavored with madeira and brandy topped with aspic Gluten free	
Goose Liver Terrine Add 5.00	
Seasoned goose liver blended with a melange of truffles, morels, black trumpet mushrooms and port wine for a creamy consistency Gluten free	
Charcuterie Plate (for 2) (chef's choice)	12.00
Fresh Mozzarella Tower with beets.	12.00 (Vg)
Caesar Salad romaine lettuce, parmesan, housemade dressing, croutons.	10.00
Add Chicken	3.00
Crab Cake with tartare sauce and spicy coleslaw.	12.00
Quiche Lorraine ham and cheese served with mixed greens.	12.00
Quiche Spinach spinach and cheese served with mixed greens.	12.00

ENTREES

Filet Mignon poivre vert, potatoes and baby vegetables (chef's choice).	32.00
Boeuf Bourguignon marinated with burgundy wine, sautéed with onions, carrots and celery. Served with potatoes.	26.00
Sautéed Sole Almandine lemon hollandaise sauce, topped with roasted almonds served with vegetables and potatoes.	21.00
Roasted Salmon potatoes and baby vegetables (chef's choice) with lemon capers sauce.	28.00
Chicken Milanese fresh tomato salsa, baby vegetables, French fries.	18.00
Vegan Burger onion, mushroom served with sautéed potatoes and organic mixed greens	15.50 (V)
Creamy Spoon Burger angus ground beef, onion, mushroom served with sautéed potatoes and organic mixed greens.	15.50
Ham and Cheese Crepe served with mixed greens salad.	12.50
Chicken Crepe chicken breast, mushroom, fresh basil, Swiss cheese, béchamel sauce served with mixed greens salad.	15.50
La Bretagne Crepe spinach, mushroom and cheese. Served with mixed green salad.	12.50 (Vg)
La Provençale Crepe tomato, basil, herbs, olive oil and cheese. Served with mixed greens salad.	12.50 (Vg)

V= Vegan

Vg= Vegetarian

All menu items and prices are subject to change

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PASTAS

Carbonara Spaghetti tossed in a creamy sauce with bacon and roasted red peppers.	14.00
Carbonara with Chicken Sautéed seasoned chicken and spaghetti tossed in a creamy sauce with bacon and roasted red peppers.	18.00
Penne With Vodka Sauce penne, tomatoes, shallots, garlic, red pepper, vodka, heavy cream, freshly grated parmesan cheese, plus more for topping.	16.00
Chicken Milanese with Spaghetti breaded chicken breast, spaghetti, fresh tomato salsa.	18.00
Lemon Scampi Pasta spaghetti with sautéed shrimp, white wine, garlic, capers, baby tomato, in creamy lemon sauce.	18.00
Ratatouille Lasagna zucchini, eggplant, cheese, onions and garlic. Served with mixed greens salad.	15.00 (Vg)

DESSERTS

Crème Brulee	6.00
Chocolate Mousse	6.00
Individual Pastries	5.50
3 Macarons	5.50
Gelato	5.50

Dessert Crepes

Nutella Crepe	9.50
Strawberries Chantilly Crepe	11.00

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WINE LIST

SPARKLING WINES & COCKTAIL

	Glass	Bottle
Mimosa	6	-
Mimosa carafe	-	25
Montmartre Brut Sparkling Wine 187 ml	-	8
Montmartre Brut Sparkling Wine Rose	-	25

Montmartre Brut makes a fine aperitif and accompanies a variety of light dishes.

WHITE WINE

Château D'eau Chardonnay	9	26
Poultry cuisine, wonderful with strong cheese, grilled freshwater fish.		
Domaine des Broses Sancerre White	-	45
It will complement salmon, red tuna, seafood and mixed salads.		
Vallagarina Pinot Grigio	9	28
It can be an aperitif wine. It matches vegetable starters and delicate soups.		

ROSE WINE

Le Cengle Cotes de Provence	9	26
Food suggestion: Salads and green vegetables		

RED WINE

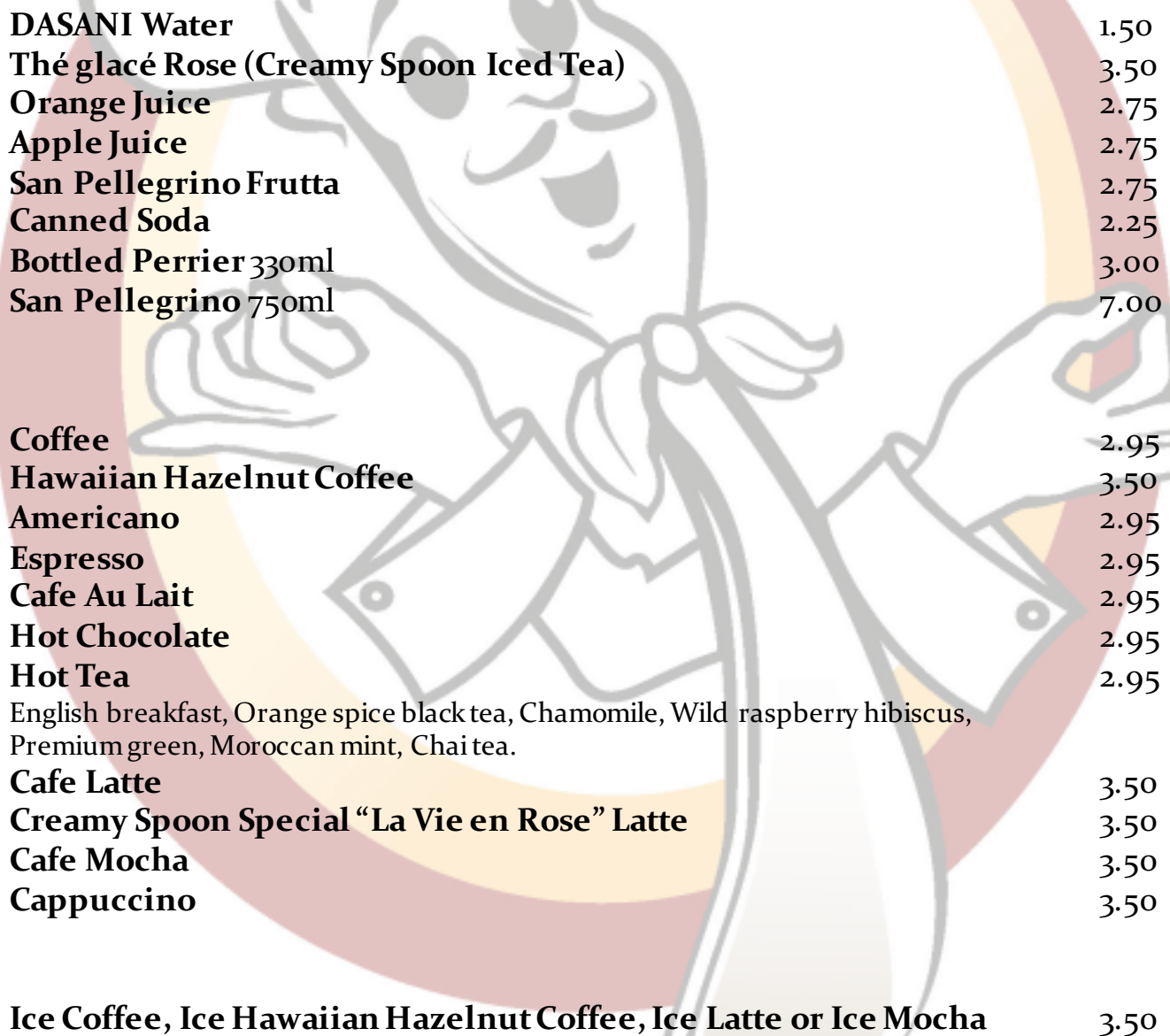
Henry Cuvelier Bordeaux Red	-	34
Food suggestion: Beef and venison.		
Côtes du Rhône Les Violettes	-	32
Ideal for all red meat, grilled or in sauce, or testy with roast lamb, prime rib or duck breast.		
Château D'eau Pinot Noir	9	26
BBQ, red meats, cheeses, pizza, grilled vegetables, chocolate.		
Lido Bay Cabernet Sauvignon	-	38
Ideal for beef, lamb, venison and poultry.		

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DRINKS




DASANI Water	1.50
Thé glacé Rose (Creamy Spoon Iced Tea)	3.50
Orange Juice	2.75
Apple Juice	2.75
San Pellegrino Frutta	2.75
Canned Soda	2.25
Bottled Perrier 330ml	3.00
San Pellegrino 750ml	7.00
Coffee	2.95
Hawaiian Hazelnut Coffee	3.50
Americano	2.95
Espresso	2.95
Cafe Au Lait	2.95
Hot Chocolate	2.95
Hot Tea	2.95
English breakfast, Orange spice black tea, Chamomile, Wild raspberry hibiscus, Premium green, Moroccan mint, Chai tea.	
Cafe Latte	3.50
Creamy Spoon Special “La Vie en Rose” Latte	3.50
Cafe Mocha	3.50
Cappuccino	3.50
Ice Coffee, Ice Hawaiian Hazelnut Coffee, Ice Latte or Ice Mocha	3.50

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Kids Menu



Pizza	5.50
Cheese, Pepperoni or Mushroom	
Chicken tenders	5.50
Pommes frites (French Fries)	5.50
Pasta with	5.50
Marinara sauce, Butter or Parmesan cheese	
Fruit salad	4.50
Gelato sundae	3.50

Drinks

Kids Drink	1.25
Orange juice, Apple juice, Milk	

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Current Opening Hours

Everyday

9:00 am – 5:00 pm

**OPEN FOR PRIVATE EVENTS
AFTER REGULAR
BUSINESS HOURS
WITH RESERVATIONS
MONDAY TO SATURDAY**