

Chez Jean-Pierre Bistro & Wine Bar
Prix Fixe Lunch Menu

Appetizers

Soupe du Jour

or

Terrine de Legumes

Trio of vegetable mousse: mushrooms, spinach, red peppers
and carrot served with a pineapple chutney

or

Paté de Campagne

Homemade pork terrine served with pearl onions,
cornichons (French pickles) and a Dijon mustard

or

Tomato Mozzarella

Tomato, mozzarella cheese, fresh basil, red onions
and virgin olive oil

Entrées

Pate Fraiche au Legumes

Pasta Primavera served with Tiger Shrimp or Chicken Breast

or

Croque Monsieur Le Parisien

Classic hot double decker ham and cheese sandwich
with a bechamel sauce and small salad and French fries

or

Le Provencale

Grilled chicken breast served with tomatoes, avocado, red onions, bacon,
an aioli sauce (garlic, saffron mayonnaise) in a hot French baguette with a
small salad & French fries

or

Salad d'Onglet au Bleu

Grilled Hanger Steak served over a mixed green salad with a
balsamic vinaigrette and crumble blue cheese dressing

\$15.00 per person
(not including tax and gratuity)

Chez Jean-Pierre Bistro & Wine Bar

Pre Theatre Menu

5:30pm - 7:00pm

Monday – Saturday

Appetizers

Soupe du Jour

or

Paté de Campagne

Homemade pork terrine served with pearl onions, cornichons (French pickles) and a Dijon mustard

or

Tomato Mozzarella

Tomato, mozzarella cheese, fresh basil, red onions and virgin olive oil

or

Terrine de Legumes

Trio of vegetable mousse: mushrooms, spinach, red peppers and carrot served with a pineapple chutney

Entrées

Brochette de la Mer

Shrimp and sea scallops on a skewer grilled and served on a bed of French lentils with smoked bacon and shallots surrounded by a lemon beurre blanc sauce

or

Coq au Vin

Chicken breast and thighs marinated and slow cooked in a red wine, bacon, mushrooms and pearl onion sauce served with crushed potatoes

or

Bavette au Poivre

12oz grilled hanger steak served with a cognac green peppercorn cream sauce and French fries

\$25.00 per person
(not including tax and gratuity)