

## ***Bistro: A small unpretentious restaurant.***

The bistro is the heart of the community in everyday French life. We hope you enjoy our little bistro in this remarkable community we call Berkeley. Bon Appetit!



### **Entrées**

- Soupe à l'Oignon**, French onion soup, Emmenthal cheese gratinée \$8
- Les Moules**, steamed Prince Edward Island mussels, white wine, garlic, shallots, spinach & Pastis \$13
- Asperges**, jumbo Delta asparagus topped with apple wood smoked bacon, poached egg & sauce Hollandaise \$10
- Huîtres du Jour**, freshly shucked oysters of the day AQ
- Ris de Veau**, sautéed veal sweetbreads, sauce forestière \$14
- \*Salade Mesclun**, mixed baby greens, Dijon vinaigrette, radish & bleu cheese croûton \$7
- \*Salade d'Épinards**, baby spinach, red grapes, pecans, Pt. Reyes blue cheese, sliced pears and Balsamic vinaigrette \$9
- \*Salade Betterave**, roasted red & gold beet Napoleon, warm goat cheese fondue, toasted walnuts \$10
- Salade Quercynoise**, mixed baby greens in Dijon vinaigrette, warm duck leg confit, warm goat cheese croûton, walnuts, boiled egg, gèsier \$14
- Salade Niçoise**, seared Albacore tuna, green beans, avocado, marinated potatoes, eggs, tapenade, capers & roasted red bell peppers \$14

***Economic Stimulus Menu Monday to Thursday \$28 with Wine!***

### **Plats Principaux**

- Bouillabaisse**, seafood stew with rock cod, scallops, prawns, mussels and clams infused with saffron, tomato, garlic, fennel & Pastis \$23
- Sole Farcie**, Petrale sole filled with Dungeness crab baked in a shrimp and Cognac cream sauce \$22
- Halibut Printanier**, pan roasted Alaskan halibut with tapenade, ragoût of spring vegetables \$24
- Coquille St. Jacques**, seared day boat sea scallops, English pea, mint & lemon risotto \$22
- Bœuf Bourguignon**, *Niman Ranch Beef* braised in Burgundy wine, carrots, onions and mushrooms \$18
- Steak Frites**, grilled *Niman Ranch Bistro Filet*, sauce bœarnaise, pommes frites \$20
- Gigot d'Agneau**, roast leg of *Niman Ranch* lamb, braised fennel, flageolet beans \$19
- Poussin**, herb roasted young chicken, warm bread salad with arugula, jus au naturel \$18
- \*Strudel**, roasted cremini and portobello mushroom strudel, watercress salad and toasted pine nuts \$16

### **Croques**

- Croque Monsieur**, grilled *Zoe's* ham, Emmenthal cheese and béchamel on sliced brioche, choice of pommes frites or petit salad \$9
- Croque Américain**, grilled half pound *Niman Ranch* hamburger served with pommes frites & spicy house made pickles \$10  
(add cheese, avocado, bacon or mushroom \$1.00 each)
- \*Croque Champignon**, grilled Portobello mushroom, goat cheese, arugula, pickled red onions on onion roll, choice of frites or petit salad \$10
- Croque d'Agneau**, grilled leg of lamb, roasted red peppers, aioli & tapenade on baguette \$12

### **\*Légumes**

**\$4.75 each**

pommes frites with aioli  
sautéed spinach pine nuts & currants

garlic mashed potatoes  
spring vegetable ragoût

**\* Vegetarian Selections**



***Chef Owner Todd Kniess***

Join us for **Saturday & Sunday Brunch** 10:00 to 3:00. **Wine Cellar Wednesdays**, every week, no corkage.

*Liaison Bistro is available for private parties and event catering, please contact Todd Kniess at 510-849-2155*

*18% gratuity suggested for parties of 6 or more.*

*Liaison Bistro is not responsible for lost or stolen items.*