

*.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 \$7
- Escargots à la Bourguignonne**, poached snails from Burgundy, garlic herb butter \$12
- Ris de Veau**, sautéed veal sweet breads on puff pastry, sauce Forstière \$13
- Foie Gras de Canard**, Seared foie gras on toasted Acme pain di mie, caramelized onions, Oregon huckleberry gastrique \$14
- Les Moules**, steamed Prince Edward Island mussels, white wine, garlic, shallots, spinach & Pernod \$11.5
- \*Salade Mesclun**, mixed baby greens, Dijon vinaigrette, radish & bleu cheese croûton \$6
- \*Salade d'Épinards**, baby spinach, red grapes, pecans, Roquefort cheese, sliced pears and Balsamic vinaigrette \$8.75
- Salade Niçoise**, seared Albacore tuna, green beans, avocado, marinated potatoes, eggs, tapenade, capers & roasted red bell peppers \$12.75
- Salade Quercy**, seared leg of duck confit, warm cabecou cheese, gésiers, walnuts, boiled eggs and mixed greens, Dijon vinaigrette \$12.75

***Prix Fixe Menu Monday to Thursday, three courses \$30***

### 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 \$19
- Saumon Paillard**, grilled filet of Loch Duart Salmon in tapenade crust, braised seasonal greens, white bean purée, roasted garlic \$21
- Quenelle Souflé**, scallop and salmon mousse, sautéed spinach, sauce Nantua \$20
- Bœuf Bourguignonne**, beef braised in Burgundy wine, carrots, onions and mushrooms \$17
- Steak Frites**, grilled Niman Ranch Ribeye steak, sauce au poivre, pommes frites \$25
- Agneau**, grilled lamb sirloin, leek and fennel fondue & cous cous \$23
- Porc Pruneaux**, seared medallions of Niman Ranch pork loin, port wine and dried plum sauce \$19
- Coq au Vin**, chicken braised in red wine with smoked bacon, carrots, pearl onions and mushrooms \$16
- \*Ravioli**, Phoenix Pastificio butternut squash ravioli, cauliflower puree, wilted arugula and toasted pine nuts \$16

### Croques

- Croque Monsieur** grilled Parisian ham, Emmenthal cheese and béchamel on sliced brioche, choice of pommes frites or petite salade \$8.75
- Croque Américaine** grilled Niman Ranch hamburger served with pommes frites & spicy pickles \$9.5 (add cheese, avocado, bacon or mushroom \$1.00 each)
- \*Croque Champignon** grilled Portobello mushroom, goat cheese, arugula, pickled red onions on sweet roll, choice of frites or petite salade \$9.75

### \*Légumes

**\$4.5 each**

- pommes frites with aioli    garlic mashed potatoes    sautéed spinach, pine nuts & currants
- \* Vegetarian Selections**



***Chef Owner Todd Kniess***

***Chef de Cuisine Candido Ceballos***



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 party's of 6 or more.*

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