



# FRENCH HEN

## BISTRO & WINE BAR

### Lunch Options

#### Poitou Lunch \$15

##### 1<sup>ST</sup> COURSE

classic caesar salad with grilled chicken  
grilled cheese sandwich with soup of the day

##### 2<sup>ND</sup> COURSE

seasonal sorbet

#### Normandy Lunch \$20

##### 1<sup>ST</sup> COURSE

field green salad

##### 2<sup>ND</sup> COURSE

french hen burger with house chips  
chicken salad on croissant with fresh fruit  
truffle egg salad with fresh fruit

##### 3<sup>RD</sup> COURSE

chocolate mousse

#### Rhone Lunch \$30

##### 1<sup>ST</sup> COURSE

soup of the day

##### 2<sup>ND</sup> COURSE

field green salad

##### 3<sup>RD</sup> COURSE

strip steak with au gratin potatoes  
fish of the day with mushroom risotto  
lemon-dijon chicken with wild rice

##### 4<sup>TH</sup> COURSE

new york cheese cake with strawberry sauce

#### Burgundy Lunch \$40

##### 1<sup>ST</sup> COURSE

french onion soup

##### 2<sup>ND</sup> COURSE

chopped caesar salad

##### 3<sup>RD</sup> COURSE

roasted atlantic salmon with mushroom risotto  
cashew chicken wild rice and vegetables  
beef tournedos with au gratin potatoes

##### 4<sup>TH</sup> COURSE

espresso chocolate mousse  
banana walnut bread pudding



frenchhentulsa.net

CALL FOR RESERVATIONS  
918-492-2596

LOCATION:  
7143 S. YALE, TULSA, OK

### Dinner Options

#### Poitou Dinner \$45

##### 1<sup>ST</sup> COURSE

soup of the day  
field green salad

##### 2<sup>ND</sup> COURSE

6oz. grilled strip steak with au gratin potatoes  
roasted pepper chicken alfredo  
fish of the day with wild rice

##### 3<sup>RD</sup> COURSE

chocolate mousse

#### Normandy Dinner \$50

##### 1<sup>ST</sup> COURSE

french onion soup  
classic caesar salad

##### 2<sup>ND</sup> COURSE

8oz. grilled filet of tenderloin with au gratin potatoes  
lemon-dijon chicken with wild rice  
fish of the day with mushroom risotto

##### 3<sup>RD</sup> COURSE

new york cheese cake with strawberry sauce

#### Rhone Dinner \$60

##### 1<sup>ST</sup> COURSE

french onion soup

##### 2<sup>ND</sup> COURSE

spinach salad with hazelnuts, roquefort  
cheese, figs & orange balsamic vinaigrette

##### 3<sup>RD</sup> COURSE

12oz. prime beef ribeye with au gratin potatoes  
fish of the day with mushroom risotto  
grilled duck breast with brandy peppercorn sauce  
lemon-dijon chicken with wild rice

##### 4<sup>TH</sup> COURSE

banana walnut bread pudding

#### Burgundy Dinner \$100

##### AMUSE BOUCHE

shrimp cocktail (3)

##### 1<sup>ST</sup> COURSE

french onion soup

##### 2<sup>ND</sup> COURSE

french hen wedge salad

##### 3<sup>RD</sup> COURSE

surf & turf with 8oz. grilled filet of tenderloin and  
10oz roasted lobster tail with au gratin potatoes  
and asparagus

##### 4<sup>TH</sup> COURSE

espresso chocolate mousse  
banana walnut bread pudding