

# La Bohème – French Bistrot

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## ~ DINNER ~

### ~ HORS D'ŒUVRES ~

#### **SOUPE À L'OIGNON GRATINÉE - 12**

French onion soup with Swiss cheese gratine

#### **CRAB CAKES - 16**

Three Crab Cakes with Roasted Bell Pepper  
Coulis, served with a small green salad

#### **ESCARGOTS - 14**

Snails in a Garlic, Parsley, butter sauce

### ~ MOULES FRITES ~

#### **MOULES MARINIÈRES - 23**

Mussels in garlic white wine sauce

#### **MOULES ROQUEFORT - 23**

Mussels in roquefort cream sauce

#### **MOULES MOUTARDE - 23**

Mussels in Dijon Mustard cream sauce

#### **MOULES CAJUN - 23**

Mussels in cajun spices cream sauce



### ~ ENTRÉES ~

#### **BEEF BOURGUIGNON - 34**

beef stew braised in red wine, carrots, onions & garlic, served with 2 sides

#### **JARRET D'AGNEAU - 34**

slow-cooked lamb shank with fresh rosemary, garlic, tomatoes & red wine, served with 2 sides

#### **POULET BASQUAISE - 29**

marinated chicken in bell peppers, tomatoes, onions, white wine, served with 2 sides

#### **MAGRET DE CANARD - 35**

muscovy duck breast with a fig and port wine reduction, comes with 2 sides

#### **SALMON WITH CABERNET BLACKBERRY SAUCE - 34**

hazelnut crusted salmon with a blackberry & cabernet coulis over a bed of spinach & leeks

#### **BOUILLABAISSE - 38**

salmon, tuna, sole, clams, shrimps, mussels and scallops in a tomato fennel white wine sauce

#### **RAVIOLI AUX ÉPINARDS - 25**

ravioli filled with spinach with a gorgonzola cream sauce & sliced almonds

#### **PÂTES AUX FRUIT DE MER - 29**

pasta with shrimps, smoked salmon, crab meat & spinach in a tomato fennel white wine sauce

#### **PÂTES AU POULET ET PANCETTA - 27**

pasta with grilled chicken, pancetta, tomatoes & green peas in a cream sauce

#### **BEEF STROGANOFF - 34**

sauteed beef with onions & mushrooms in a cream sauce, served over pasta

**ASK ABOUT OUR DAILY SPECIAL**

~ SALADES ~

**SALADE DE CHÈVRE CHAUD - 15**

warm goat cheese on toast with crushed hazelnuts on mixed greens with house vinaigrette

**SALADE BOHÈME - 18**

hard boiled egg, green beans, tomatoes, kalamata olives on spring mix with a dijon balsamic vinaigrette with choice of:

**grilled salmon, chicken or seared tuna**

**SALADE DE CONFIT DE CANARD - 18**

shredded duck confit & poached pears on mixed greens with house vinaigrette

**SALADE CAPRI - 14**

sliced mozzarella, tomatoes, fresh basil with olive oil and balsamic vinegar

**SALADE DE CREVETTE - 17**

marinated grilled shrimps on a bed of mixed greens with melon, cantaloupe and avocado with our house vinaigrette

~ SANDWICHES ~

served with French Fries or salad

**LE BOHÈME - 18**

choice of **grilled chicken, salmon or seared tuna** with, pesto, tomatoes, goat cheese & mixed greens

**LE FRENCH BURGER - 17**

beef patty, brie cheese, mayonnaise, tomatoes, caramelized onions

**LE CROQUE MONSIEUR - 15**

ham, bechamel sauce & cheese gratinée

**LE CANARD - 18**

duck confit, brie cheese, caramelized onions, tomatoes & aioli

~ DESSERTS ~

**TARTE TATIN - 10**

caramelized apple tart with vanilla ice cream

**FONDANT AU CHOCOLAT - 10**

flourless chocolate cake with vanilla ice cream

**BEIGNETS - 6**

ze French version of doughnuts!

**DESSERT DU JOUR - 10**

depends on the pastry chef's mood !

~ WINES BY THE GLASS ~

**WHITE / SPARKLING / ROSE**

Chardonnay ~ 14

Sancerre ~ 15

Sauvignon Blanc ~ 13

Rose ~ 13

Sparkling ~ 11

**RED**

Cote du Rhone ~ 11

Chateauneuf du Pape ~ 15

Pinot Noir ~ 12

Bordeaux ~ 14