

Oh lala

French Bistro 

Dinner.

LES PLATEAUX

LE ROYAL

Parma, bresaola, speck, spicy salame, jambon de Paris, saucisson, pâté, smoked duck, coppa \$27

LE FRANCE

Jambon de Paris, saucisson, pâté, smoked duck, coppa, cornichons \$17

LE TOUT CHEESE

Goat cheese, brie, gruyère, gorgonzola, mozzarella \$19

LE MIX & MATCH

Choice of 4 Items \$18

APPETIZERS

TARTINES

Each \$6.50

- Goat Cheese, Honey, Pistachio.
- Smoked Ham, Arugula, Cherries Tomatoes.
- Brie, Garlic.
- Smoked Salmon, Crème Fraiche, Dill.

FRENCH ONION SOUP

Onions, veggie broth and gruyère \$6.50

ESCARGOTS w/parsley butter

Snails, shallots, garlic, parsley. \$11

BEEF TARTARE*

Raw beef, capers, shallots, french pickles, egg yolk, mustard, ketchup and tabasco \$9/Large size+French fries \$16

WARM CRUSTED PISTACHIO GOAT CHEESE

w/Onion confit Jam, honey and crostini \$11

BAKED BRIE

Baked brie w/ roasted garlic \$9

MIMOSA EGGS*

Hard boiled egg yolk mixed w/ homemade mayonnaise and paprika \$6

SALADS

L'ENDIVE

Belgium endives, french blue cheese, candied walnuts w/vinaigrette \$10

LA BETTERAVE

Roasted red beets, french goat cheese, orange wedge, vinaigrette \$9

LA "LYONNAISE"

Frisée salad, bacon, onions, toasted croutons, poched egg \$11

LA "CHEVRE CHAUD"

Arugula, baked goat cheese, onions \$11

LA SALADE VERTE

butter lettuce, red onions and vinaigrette \$6

SIDES \$5

French Fries
Mix salad
Gratin Dauphinois

Sautéed Zucchini
Mashed Potatoes

ENTREES

BAVETTE à L'ECHALOTTE*

Flank steak w/red wine shallot sauce and french fries. \$19

FILET MIGNON SAUCE au POIVRE VERT*

Beef filet mignon w/cream green pepper sauce and french fries \$31

SEARED SALMON*

Seared salmon beurre blanc with carrot purée and provencal herbes olive oil from Big Horn Cie \$26

SOLE MEUNIÈRE

Pan-seared sole in brown butter w/ garlic, capers, lemon and parsley. \$25

HACHIS PARMENTIER

Ground beef w/onions, carrots, tomatoes topped w/mashed potatoe and gruyère \$17

ROASTED CORNISH HEN

Cornish hen in papillote w/onions, rosemary, thyme, white wine \$17

RACK OF LAMB*

Marinated rack of lamb in garlic and rosemary w/ sautéed zucchini \$34

PRAWNS BROCHETTE

Tiger prawns flambé w/ Pastis served over frisée salad w/vinaigrette \$15

CARBONARA PASTA*

Fettucini pasta w/bacon, onions cream sauce topped w/ raw egg yolk \$15

SALMON PASTA

Fettucini w/salmon, smoked salmon and cream sauce \$16

MOULES MARINIÈRE*

1lb PEI mussels w/ garlic, shallots, parsley and white wine sauce / French fries \$19

MOULES POULETTE*

1lb PEI mussels w/bacon and onions cream sauce / French fries \$20

LE BURGER*

1/3lb ground beef, Brie, bacon, onion, tomato, salad w/ French fries \$15

OHLALA uses French, local and organic produces whenever possible.

OHLALA is not responsible for lost or stolen items

Please notify your waiter if you have any food allergies

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.