



Sample Lunch Menu

By: Chef Olivier Ciesielski
(Menu may change weekly)

1st Course

Choice of:

Watermelon Gazpacho

Salade de Fromage Chevré

Goat Cheese Salad with Maple Vinaigrette

Pâté Maison

Housemade Pate with Chicken Liver and a Touch of Brandy

2nd Course

Choice of:

Croque Monsieur

Saumon Grille et Son Riz Noir Japonais

Grilled Salmon on a Bed of Sweet Black Rice

L'Olivier Bistrot Hamburger et Les Frites

Beef Burger Topped with Blue Cheese with French Fries

Soup of the Day

(\$20 + tax & gratuity)

Chef Olivier Chinenesjsk has pledged \$3 of every featured lunch menu sold, to the Houston Food Bank.





Sample Dinner Menu

By: Chef Olivier Ciesielski
(Menu may change weekly)

1st Course

Choice of:

Pâté Maison

Housemade Pate with Chicken Liver and a Touch of Brandy

Fait Maison Smoked Salmon

Housemade Smoked Salmon with Capers and Crème Fraiche

Mary's Summer Salad

Summer Fruits with Basil & Goat Cheese

La Soup du Jour

2nd Course

Choice of:

Duck Leg Confit

Flageolet Beans & Tomato

Seared Shrimp with Black Rice

Petite Steak Frites

(\$35 + tax & gratuity)

Chef Olivier Chinenesjsk has pledged \$5 of every featured lunch menu sold, to the Houston Food Bank.



