

BIENVENUE À BISTRO 29!



STARTERS

BUTTER LETTUCE SALAD- FINE HERBS, RADISH, & BUCKWHEAT CRÊPE DENTELLE WITH CREAMY FROMAGE BLANC VINAIGRETTE 8

SEARED GOAT CHEESE CROTTIN- ENDIVE, GRILLED PEAR & HAZELNUT SALAD WITH BANYULS VINAIGRETTE 10

SOUPE DES JOHNNIES- ONION-CIDER SOUP WITH BUCKWHEAT CRÊPE DENTELLE & GRUYÈRE CHEESE 7

SOUPE AU PISTOU- VEGETABLE SOUP WITH PARMESAN GNOCCHI A LA PARISIAN & GARLIC-BASIL PISTOU 7

PAN SEARED FOIE GRAS- WITH HOUSEMADE PAIN D'ÉPICE FRENCH TOAST & MUSCAT POACHED SECKLE PEAR 14

"BISTRO" ESCARGOTS- WITH GARLIC HERB COMPOUND BUTTER, SALSIFY & TOAST POINTS 10

SALT COD & POTATO BRANDADE- BAKED WITH HERBED BAGUETTE CROUTONS 9

STEAMED MUSSELS- WITH PERNOD CREAM & PANISSE "FRITES" 10

CHARCUTERIE BOARD- SELECTION OF THREE CURED MEATS WITH DIJON MUSTARD & CORNICHONS 12

CHEESE BOARD- SELECTION OF THREE CHEESES WITH HONEY TOASTED NUTS & FRUIT CHUTNEY 12

ENTRÉES

MONTEREY BAY SARDINES- GRILLED WITH OLIVE OIL FRIED FINGERLING POTATOES, BRAISED ESCAROLE & LEMON CONFIT-PARSLEY SALAD 19

SAUTÉED ALASKAN HALIBUT- WITH CAULIFLOWER-LOBSTER RISOTTO, LOBSTER-COGNAC SAUCE ARMORICAINE & SAUSALITO SPRINGS WATERCRESS 24

CASSOULET- CONFIT OF DUCK LEG WITH GARLIC FLAGEOLET BEANS APPLE WOOD SMOKED SLAB BACON & TOULOUSE SAUSAGE 24

PAN ROASTED DUCK BREAST- WITH MASCARPONE FARRO, FIG, CHANTERELLE & APPLE FRICASSEE & FIG VINEGAR 26

BEEF FILET- WITH RED WINE-TOMATO BRAISED BEEF RAVIOLI, OVEN ROASTED "MIREPOIX" & SAUCE BORDELAISE 26

STEAK FRITES- FLATIRON STEAK WITH POMMES FRITES, ARUGULA, CRISPY SHALLOTS & MAÎTRE D'HÔTEL BUTTER 22

FROMAGE BLANC BUCKWHEAT GNOCCHI A LA BRETONNE- SAUTÉED CHANTERELLES, ROASTED KABOCHA SQUASH, SPINACH & TRUFFLE JUS 20

BRICK ROASTED "SPRING" CHICKEN- WITH TARRAGON JUS & TRUFFLE POMMES FRITES 21

SIDES

CREAMED SPINACH 6

RATATOUILLE 6

PANISSE "FRITES" (CHICKPEA FRIES) 6

POMMES FRITES (FRENCH FRIES) 4

*WE STRIVE TO USE LOCAL AND ORGANIC PRODUCTS IN ALL OUR DISHES.
IF YOU HAVE ANY QUESTIONS OR FOOD ALLERGY CONCERNS PLEASE NOTIFY YOUR SERVER.
CHEF: BRIAN ANDERSON SOUS CHEF: ADELAAR ROGERS PASTRY CHEF: ANA CALLES*

18% GRATUITY WILL BE ADDED TO CHECKS FOR PARTIES OF 6 OR MORE

BIENVENUE À BISTRO 29!

BISTRO 29 IS A TRADITIONAL BISTRO AND CRÊPERIE SPECIALIZING IN "BRETON" REGIONAL CUISINE. THE NUMBER 29 COMES FROM THE DEPARTMENT OF FINISTÈRE (END OF THE EARTH) LOCATED IN THE UPPER TIP OF NORTHWEST FRANCE. KNOWN FOR THE GALETTE DE BLÉ NOIR (BUCKWHEAT CRÊPE) AND GALETTE DE FROMENT (SWEET CRÊPE), BRETAGNE ALSO USES A VARIETY OF LOCAL SEAFOOD AND PRODUCE THAT CAN EASILY BE FOUND IN AND AROUND NORTHERN CALIFORNIA.

AT BISTRO 29 WE MAKE TRADITIONAL AND UNTRADITIONAL DISHES USING THESE INGREDIENTS AND OLD WORLD TECHNIQUES. IF THERE ARE ANY QUESTIONS ABOUT THE MENU PLEASE FEEL FREE TO ASK YOUR SERVER FOR ANY HELP.

BUCKWHEAT CRÊPES

OUR SUGGESTIONS

COMPLÈTE- JAMBON DE PARIS, CAVE AGED GRUYÈRE & SUNNY SIDE EGG 10
SONOMA- ROQUEFORT, TOASTED WALNUT, SPINACH & SAUTÉED APPLE 11
BASQUE- SAUTÉED SHRIMP, ROASTED TOMATO, ROASTED PEPPERS, CAVE AGED GRUYÈRE & SAFFRON BUTTER 15
ALSACE- HOUSEMADE PORK SAUSAGE, SAUTÉED APPLE & CAVE AGED GRUYÈRE 12
FRANÇOISE- GOAT CHEESE CROTTIN, JAMBON DE PARIS, CAVE AGED GRUYÈRE & SLICED ALMONDS 13
LYONNAISE- SMOKED BACON LARDON, CARAMELIZED ONIONS, CAVE AGED GRUYÈRE & SUNNY SIDE EGG 10
RATATOUILLE & CAVE AGED GRUYÈRE 10
FORESTIÈRE & CAVE AGED GRUYÈRE 10
DUCK CONFIT & CAVE AGED GRUYÈRE 11

BUCKWHEAT CRÊPE NATURE/BEURRE (PLAIN/BUTTER) 5

ADD MIXED GREENS SALAD WITH DIJON VINAIGRETTE 2

ADDITIONS

EGG (SUNNYSIDE OR BROKEN) 1	JAMBON DE PARIS 3
CAVE AGED GRUYÈRE 1	HOUSEMADE PORK SAUSAGE 3
CARAMELIZED ONIONS 2	SERRANO HAM 3
SAUTÉED APPLES 3	DUCK CONFIT 5
ROQUEFORT 3	SMOKED BACON LARDON 2
FROMAGE BLANC 2	SAUTÉED SHRIMP 4
CRÈME FRAICHE 2	SAUTÉED BAY SCALLOPS 4
GOAT CHEESE CROTTIN 5	RATATOUILLE 4
SLICED ALMONDS 1	FORESTIÈRE 4
TOASTED WALNUTS 1	ROASTED PEPPERS 2
GARLIC-PARSLEY BUTTER 1	ROASTED TOMATO 3
SAFFRON BUTTER 1	SPINACH 2

SWEET CRÊPES

SWEET CRÊPE NATURE/BEURRE (PLAIN/BUTTER) 4

GARNISHED WITH WHIPPED CREAM

ADDITIONS

WHITE SUGAR .50
BROWN SUGAR .50
MAPLE SYRUP .50
LEMON 1
ASIAN PEAR 2
BANANA 1
HUCKLEBERRIES 2
APPLE COMPOTE 2
NUTELLA 1
CHOCOLATE GANACHE 1
ORANGE-GRAND MARNIER BUTTER 1
TOASTED ALMONDS 1
WILDFLOWER HONEY 1
CAMEL 1

ADD SCOOP OF HOUSE MADE ICE CREAM OR SORBET 2.5

SALTED CARMEL	CASSIS
VANILLA	RASPBERRY
CAPPUCCINO	PEACH