

VISIT LOUIE'S BAR!

JOIN US IN THE BAR FOR **LOUIE'S HAPPY HOUR 4 TO 6PM, AND LATE NIGHT MENU 9 TO 10, TUESDAY THRU FRIDAY**

FRUITS DE MER

Seared Sea Scallops	15
<i>fennel, shallot, Pernod & butter</i>	
Charred Octopus	19
<i>curried pepper rouille, hazelnuts</i>	
Chilled Shrimp	16
<i>jumbo shrimp, cocktail sauce, lemon</i>	
Sauteed Shrimp Persil	15
<i>Vermouth, parsley, butter, croustade</i>	
Tuna Carpaccio	15
<i>fried capers, lemon, olive oil</i>	

DINING CLUB & SOCIAL MEDIA

Join our dining club for updates and exclusive booking opportunities, sign up at www.laperaux.com and follow us on Facebook, [#laperauxbistro](https://www.instagram.com/laperauxbistro) and Instagram, [@laperauxbistro](https://www.facebook.com/laperauxbistro)

LAPERAUX

The Journeymanchef's *French Bistro*

STARTERS

Pork Belly	18
<i>red wine demiglace, curried roast pepper rouille, almonds</i>	
Camembert in Pastry	17
<i>baked with house jam, laced with honey & hazelnut crumble</i>	
Escargots Bourguignon	16
<i>Pernod & demiglace, croustade</i>	
Pate Maison	18
<i>fig-onion jam, caperberry, cornichon, croustade</i>	
Steak Tartare*	17
<i>hand-cut, lemon, parsley, quail egg, croustade</i>	
Shrimp Bisque	14
<i>cream, sherry, paprika, shrimp broth</i>	
Onion Soup, Gratinée	14
<i>veal, duck, chicken broths, sherry, caramelized onions, Gruyere</i>	
Mushroom Veloute	14
<i>garlic, leek, sherry, chicken broth, cream</i>	

SALADE

add shrimp \$14, chicken breast \$12, salmon \$16, or steak \$19

Green Salad 8

sweet and bitter lettuces, shaved fennel, tomato, pickled red onion, radish, shallot-mustard vinaigrette

Salade Niçoise 22

haricots verts, potato, olives, boiled eggs, tomato, Albacore tuna, Dijon mustard vinaigrette

Salade Lyonnaise 19

romaine & bitter lettuces, warm poached eggs, crispy lardons, garlic croutons, red wine vinaigrette

MAINS

Duck Leg Confit	<i>crispy spice rubbed skin, cooked 6 hours in duck fat, on beans Provençal, roast roots, veal jus</i>	26
Boeuf Bourguignon	<i>red wine braised beef in veal jus with mushroom, carrot and parslid potatoes</i>	28
Steak au Poivre*	<i>black pepper crusted strip steak, green peppercorn cognac cream, sautéed potatoes, garlic spinach</i>	34
Lamb Double Chops	<i>Dijon & herb breadcrumb crust, beans Provençal, roast roots, red wine peppercorn demiglace</i>	39
Steak Frites*	<i>pan-seared in olive oil & European butter, cognac flambe, Maître d butter, Pommes frites</i>	32
Fillet Meunière	<i>market's best fish sautéed in European butter with capers, lemon, parsley & white wine Green salad</i>	28
Steak Bercy*	<i>glazed in Bercy butter and demi on croustade, Robuchon whipped potatoes, asparagus, portobellos</i>	33
Coquilles St Jacques*	<i>sea scallops, sauteed mushrooms & Gruyere cream, Robuchon whipped potatoes, haricots verts</i>	29
Chicken Scaloppine	<i>sauteed breast meat, sun-dried tomato, cream, thyme & wine jus, with pasta, garlic & spinach</i>	25
Coq au Vin Blanc	<i>wine braised chicken, mushrooms, pearl onions, carrots and truffle-porcini glaze, with rice pilaf</i>	26
Burger	<i>"smash style" 2 patties or marinated portobello, brioche, Dijon, steak sauce, Swiss, bacon, pickle, Pommes frites</i>	17
Mussels*	<i>in saffron concasse tomato wine broth and butter Pommes frites</i>	25
Duck Breast	<i>medium rare, with red wine peppercorn demiglace, rice pilaf, asparagus, curried rouille, crushed hazelnut</i>	29
Ratatouille	<i>roasted vegetables wrapped in pastry, aromatic saffron tomato concasse wine broth Green salad</i>	23

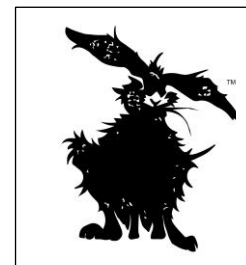
Gourmets Under 10

Cheese Burger	12
Spaghetti	<i>butter, or garlic cream sauce</i> 10
Petite Filet	<i>whipped potato, green beans, carrots</i> 16
Boeuf Bourguignon	16
Garlic Shrimp	<i>rice, green beans, carrots</i> 16
Sauteed Chicken	<i>rice, green beans, carrots</i> 16

Plan your business event with us! We can cater your next office luncheon or host your next breakfast meeting!

DESSERTS

Crème Brulee	12
Chocolate Mousse	12
Profiteroles	14
Bread Pudding	12
Berry-Hazelnut Parfait	10
Ice Cream	8
Sorbet	8



Gregory Webb, Proprietor, Chef
proudly named Top Finalist for Maryland's
Chef of the Year 2024

*May be cooked to order. Consuming raw or undercooked meats, shellfish, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain health issues. Please inform your server of any allergies or high sensitivities prior to placing your food order so that we may serve you safely and with added care.

ALWAYS READY

QUICHE	26
FRENCH OMELET	24
CROQUE MONSIEUR	23
CROQUE MADAME	26
CHEESE PROGRESSION	19

PLATS DU JOUR w/choice of one side

TUESDAY	<i>Roasted Chicken, half</i>	29
WEDNESDAY	<i>Duck L' Orange</i>	38
THURSDAY	<i>Cassoulet</i>	38
FRIDAY	<i>Sea Bass en Papillote</i>	36
SATURDAY	<i>Prime Rib of Beef</i>	42

SIDES

8
Pommes Frites
Haricots Verts
Garlic Spinach
Robuchon Whipped Potatoes