



BISTRO

# LE RELAIS

LOUISVILLE - KENTUCKY

## WINTER MENU

### Hors d' Oeuvres

Saumon Fumé – Potato Galette Topped  
with Smoked Salmon & Horseradish Crème Fraîche.  
10

Crab Cake – Piquante Sauce.  
13

Moules – Mussels Steamed In White Wine  
& Shallot Broth Served with Pommes Frites.  
11

Marinated Herbed Shrimps – Avocado Aioli,  
Grapefruit-Citrus Relish, Almonds  
12.5

Steak Tartare – Chef Prepared Raw Wagyu Beef,  
Served With French Fries & Quail Egg.  
14

Escargots de Bourgogne – Snails  
In Garlic Herb Butter.  
9

Grilled French Baguette – Roasted Elephant Garlic,  
Fourme D'ambert Blue Cheese.  
9

Assiette de Charcuterie – A Selection of  
Cured Meats & House Made Paté,  
Cornichons, Ground Mustard.  
14

Assiete de Fromages – A Selection  
of Assorted Cheeses.  
3.25 Per Piece

### Salades

Winter Mixed Greens – Cinnamon, All-spice,  
Cider-Thyme Vinaigrette.  
9

Roasted Beet Salad – Caramelized Walnuts,  
Fourme D'ambert, Sherry Vinaigrette.  
11

Salade de Caesar – Hearts Of Romaine  
with Parmesan Crouton & Anchovies  
8

Salade Lyonnaise – Poached Egg, Lardons,  
Croutons, Bacon Vinaigrette.  
13

### Petits Plats

Pommes Frites, Spinach, Gratin Dauphinois,  
Brussel Sprouts, Risotto. 6 each

### Plats Principaux

Saint-Jacques – Scallops with Spinach  
Mushroom Risotto, Thyme Beurre Blanc.  
28

Cotelettes D'agneau\* – Grilled Lamb Chops, Gratin  
Dauphinois, Spinach, Rosemary Demi Glace.  
38

Salmon Chinoiserie – Dry Mustard and Honey Glaze  
Served with Spinach, Fingerling Potatoes.  
24

Truite Meunière – Rainbow Trout with Haricots Verts,  
Fingerling Potatoes & a Brown Butter.  
24

Sole Farcie – Crab Stuffed Sole Served  
with Spinach & Saffron Lemon Beurre Blanc.  
29

Canard À L'orange – Duck Breast Served  
with Lentils, Asparagus, Orange Cognac Sauce.  
29

Pork Chop – Garlic Mashed Potatoes, Asparagus,  
Cider Demi Reduction.  
26

Poulet Rôti – Roasted Chicken with Gratin Potatoe  
Carrot, Broccolini, Madeira Cream Sauce  
24

Steak Au Poivre\* – New York Strip, Crushed Black  
Pepper, Brandy Cream Sauce. Served  
with French Fries & Provençal Tomatoes.  
31

Filet\* – Prime Filet Of Beef with  
Fingerling Potatoes, Green Beans, Morels  
& Veal Stock Reduction.  
37

Pasta – Angel Hair Pasta, Goat Cheese,  
Portobello Mushroom, Provençal Sauce  
24

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### Prix Fixe

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A Four Course Chef's Choice Prix Fixe Dinner  
Tuesday through Thursday evenings.  
32.50 per person

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## Please join us Sunday Evenings with Live Jazz

A \$3.50 charge will be applied to split entrees  
18% Gratuity added to parties of 6 or more

\* Consuming raw or undercooked meats, fish, shellfish or eggs may  
increase your risk of food-borne illness, especially if you have certain medical conditions.