



BISTRO

# LE RELAIS

LOUISVILLE - KENTUCKY

## SUMMER MENU

### Hors d' Oeuvres

Escargots de Bourgogne – Classic garlic butter  
9

Moules – Mussels steamed in white wine and shallot  
broth served with pommes frites  
9

Crab Cake – Tarragon tartar sauce  
13

Shrimp and Grits – Peas, local mushrooms,  
and garlic beurre blanc  
13

Paté du Chef – Whole grain mustard, cornichons  
MKT

Pissaladière Niçoise – Traditional French flat bread  
with caramelized onions, niçoise olives and tomatoes  
9

Salmon Rilletes – Confit of salmon  
with dill Crème Fraîche  
10

### Soupe et Salades

Soupe du Jour  
MKT

Salade Maison – Mixed greens, haricots verts,  
local cherry tomatoes, croutons and herb vinaigrette  
7

Bibb Salade – Strawberries, goat cheese,  
toasted almonds and balsamic vinaigrette  
9

Salade de Caesar – Hearts of romaine,  
parmesan croutons, anchovies  
8

### Petits Plats

Pommes Frites, Scalloped Potatoes,  
Haricots Verts, Asparagus  
5 each

### Plats Principaux

Cotelettes d'Agneau\* – Grilled lamb chops, scalloped  
potatoes, wilted greens and sherry vinegar jus  
29

Coquilles – Seared scallops and vegetable clafouti  
with a brown butter corn sauce  
28

Truite Meunière – Rainbow trout with haricots verts,  
fingerling potatoes and a lemon brown butter  
24

Tian of Vegetables – Eggplant, summer squash,  
zucchini, tomatoes, and goat cheese served with pistou  
22

Grouper – Pan seared grouper with  
vegetable risotto and citrus beurre blanc  
27

Poulet Fermier – Free range chicken, scalloped  
potato gratin, asparagus, Madeira cream sauce  
24

Filet\* – Maître d' butter and veal stock reduction  
served with Yukon Potato  
MKT

Steak au Poive\* – 12 oz. New York Strip with a  
peppercorn, brandy and raisin cream sauce  
served with pommes frites  
29

Pâtes à la Provençale – Linguini with, tomatoes,  
capers, niçoise olives, asparagus and olive oil  
20

### Prix Fixe

A four course Chef's choice Prix Fixe dinner  
Tuesday through Thursday evenings.  
32.50 per person

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.