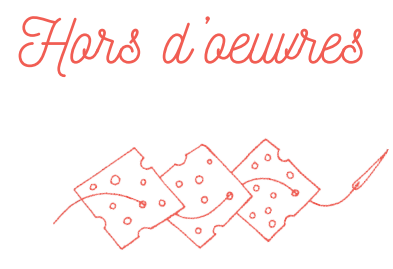


HUÎTRES
1/2 dozen oysters du jour 20

TARTARE DE THON
ahi tuna, ginger, chives, yuzu 20

CALMARS FRITS
fried calamari, aioli 18

ESCARGOTS À LA BOURGUIGNONNE
Burgundy snails, parsley-garlic butter 20



SOUPE À L'OIGNON GRATINÉE
caramelized sweet onions, beef jus, country bread, gruyère 14

MOUSSE DE CANARD AU PORTO
duck mousse pâté, brioche, apple compote 18

ASSIETTE DE CHARCUTERIE
prosciutto, saucisson sec, country pâté, olives, pickles 20

TARTARE DE BŒUF
hand-chopped fillet, egg yolk, cornichons, capers 22

OLIVES MARINÉES
warm marinated olives 9

ASSIETTE DE FROMAGE
selection of three artisanal cheeses, marcona almonds, fig jam, toasted baguette 19

..... *Les Salades*

LAITUE
bibb lettuce, fines herbes, dijon vinaigrette 13

CÉSAR
hearts of romaine, croûtons, Parmigiano-Reggiano 14

CHÈVRE CHAUD
mixed greens, warm goat cheese, roasted beets, champagne vinaigrette 15

TOMATES ET BURRATA
tomatoes, arugula, basil, burrata cheese 18

BISTRO VIDA

FRUITS DE MER

MOULES FRITES
mussels, sauce marinière, parsley, french fries 33

CLAMS FRITES
clams, sauce marinière, parsley, french fries 33

SOLE MEUNIÈRE
filet of sole, beurre noisette, haricots verts, roasted fingerling potatoes 32

SAUMON GRILLÉ
grilled wild salmon, beurre blanc, seasonal vegetables 40

RISOTTO AUX SAINT-JACQUES
seared sea scallops, asparagus risotto 38

BOUILLABAISSE
provençal fish stew, tomato-saffron broth, croûtons, rouille 36

LINGUINE DE PALOURDES
linguine pasta, manila clams, cherry tomatoes, garlic, white wine 28

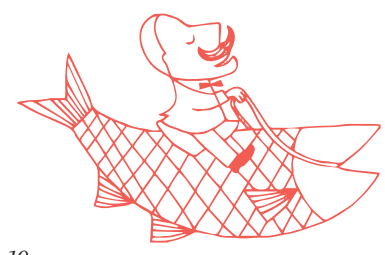
..... *Garnitures*

POMMES FRITES
french fries 10

ÉPINARDS
sautéed spinach 10

HARICOTS VERTS
sautéed french green beans 10

CHAMPIGNONS FRICASSÉE
sautéed mushrooms 10



LES VIANDES ET LES ENTRÉES

POULET RÔTI
roasted free-range chicken, haricots verts, mashed potatoes, herbed chicken jus 30

COQ AU VIN
red burgundy braised chicken, lardons, mushrooms, pearl onions, egg noodles 33

CASSOULET DE TOULOUSE
duck confit, toulouse sausage, white beans 42

PORK TENDERLOIN
roasted pork tenderloin, caramelized onions, crème fraîche, potato gratin 30

LAMB CHOPS
grilled new zealand lamb chops, demi glace sauce, roasted potatoes, asparagus 42

BOEUF BOURGUIGNON
beef stewed in red wine, pearl onions, baby carrots, mashed potatoes 40

STEAK FRITES
New York strip, sauce béarnaise, french fries 49

FILET AU POIVRE
filet mignon, asparagus, potato gratinée 55

VIDA BURGER
roasted red bell peppers, gorgonzola, french fries 24

GNOCCHI À LA PARISIENNE
sautéed gnocchi, mushrooms, asparagus, peas, beurre noisette 23

Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A 20% service charge will be added to parties of 6 or more