



La Chatelaine

French Bakery & Bistro

PETITS PLATS

PLATEAU DE FROMAGES

Ohio Swiss, French brie and other imported cheeses, seasonal chutney, Marcona almonds and fresh-baked artisan bread **12**

PLATEAU DE CHARCUTERIE

Ever-changing variety of housemade terrine, pâté, cured meat, French cornichons, Dijon mustard and fresh-baked artisan bread **12**

ESCARGOTS DE BOURGOGNE

Served piping hot in a delicious garlic and parsley butter **10**

BRIE & APPLE FLAMEKUSH

A flatbread from the Alsatian region of France. Président brie, Granny Smith Apples and Boursin sauce **11**
Please allow 15 minutes, to be baked to perfection.

POMME FRITES & FRESH HERBS

Yukon potato French fries tossed with Herbes de Provence and served with two dipping sauces **6**

ENTRÉES

Dinners include choice of a cup of soup or Caesar side salad and housemade artisan bread that is baked fresh daily.

BŒUF BOURGUIGNON

Braised Ohio grass-fed beef, pearl onions, carrots, button mushrooms, Burgundy demi-glace served with La Chatelaine's gratin mashed potatoes in a puff pastry shell **18**

COQ-AU-VIN

Chicken marinated in red wine then slowly cooked in a brandy sauce with pork belly and a mushroom medley served with crispy Gruyère pommes dauphines **16**

SPAGHETTI À LA GIGI

Gigi's famous tomato sauce made with lean ground beef, sliced mushrooms, Merlot and Herbes de Provence served over a bed of spaghetti **13**

GRATIN MACARONI FROMAGES

White and yellow cheddar, Gruyère and parmesan cheeses over elbow macaroni topped with garlic bread crumbs **13**
Add chicken breast **4** Salmon or sautéed shrimp **8**

BASSA MEUNIÈRE

Bassa filet lightly dusted with flour, pan seared and served with roasted potatoes and haricot verts **17**

VOL AU VENT CHICKEN À LA CRÈME

Chicken breast and mushrooms in a tarragon infused creamy white wine lemon sauce suprême served with mashed potatoes in a puff pastry shell **14**

SOUPES

All soups are made in house daily using only fresh ingredients.
Add cheese and croutons \$1.25

FRENCH ONION

Caramelized onion and shallots in a hearty broth

TOMATO BASIL

Vine ripe tomatoes, fresh basil and cream

CREAM OF THE DAY

Changes daily.
Please ask your server.

FRESH VEGETABLE

Cauliflower, onion, mushroom, carrot, celery and tomato broth

Bowl **5.25**

Cup **3.80**

SALADES

LA CHAT CAESAR

Romaine, green leaf lettuce, kale, parmesan with house-made croutons and dressing
Large **7** Small **5.50**

CRISP WEDGE

Iceberg lettuce, eggs, bacon, tomatoes, bleu cheese crumbles served with a housemade bleu cheese dressing **8.50**

NIÇOISE

Tuna, haricots verts, eggs, redskin potatoes, olives, tomatoes and cornichons and a Dijon vinaigrette **8.50**

ROASTED BEET

Beets, goat cheese, crushed pecans, Granny Smith apples on a bed of kale served with a Champagne vinaigrette **8.50**

SALAD ADD-ONS

Salmon fillet **8**

Chicken breast **4**

Garlic butter sautéed shrimp **8**

Filletts of anchovies **3**

SANDWICHES

Add French fries \$1.75, cup of soup \$3.80 or Caesar side salad \$4.50

LES BAGUETTES

FRENCH CLASSICS

SEAFOOD SAUSAGE

White fish, salmon, shrimp, spinach and tarragon dressing **9.75**

CROQUE-MONSIEUR

Ham and Swiss cheese on brioche and covered in bechamel sauce **7**

OHIO SHORT RIB

Braised beef, demi glace, pickled carrots, cucumber, tomato and cilantro **11.50**

QUICHES

Flaky hand pressed puff pastry shell filled with Swiss cheese whipped egg and cream

PROSCIUTTO & BRIE

Président brie and brown sugar cured prosciutto **9.50**

Lorraine (ham and bacon) **7**

Spinach and herbs **7**

JAMBON-BEURRE

Iconic ham, butter and Swiss Parisian street sandwich **7.75**

BRIKETTE

Spinach, artichoke, garlic and Swiss cheese baked inside puff pastry **7**

TURKEY BREAST

Deli fresh turkey and our signature Caesar dressing **7.75**

FRESH VEGETABLE

Seasonal vegetables and tarragon dressing **6.75**

Consuming raw or undercooked proteins may lead to food-borne illness.