



BARTOLOTTA'S



LE MENU DU DÉJEUNER

HORS D'OEUVRES

Escargots à la Bourgogne

Traditional Burgundy snails with Pernod garlic-parsley butter under flaky puff pastry crust 20

Pâté de Campagne

Country pork pâté served with cornichons, Meaux mustard, warm baguette 18

Mousse de Foie de Volaille

Chicken liver mousse, apricot preserves, and toasted brioche 17

SOUPE ET SALADES

Soupe à l'oignon

French onion soup baked, toasted baguette, gratin Gruyère cheese 12 cup | 15 bowl

Salade de laitue


Bibb lettuce with hard-boiled egg, shaved carrots, radish, red onion, and herbs in a white wine vinaigrette 14

Oeuf Mollet avec Cèpes Champignons

Lightly breaded and fried soft-boiled egg with wild mushrooms, frisée lettuce, black truffle-brown butter vinaigrette 22

Salade au Roquefort

Roquefort blue cheese with a salad of Granny Smith apples, Belgian endive, radicchio, and walnut in a red wine vinaigrette 19



PLATS PRINCIPAUX

Moules marinières

East Coast mussels steamed in white wine-cream broth, garlic, herbs, shallots, served with bistro frites 22

Steak tartare*

Chopped raw filet mignon with capers, Dijon mustard, egg yolk, grilled baguette 29

Le burger du Bistro

Grilled grass fed beef burger with Brie or Gruyere cheese, bibb lettuce, herb de provence roasted tomatoes and Dijon mayonnaise. Served with bistro fries. 25

Filet de bœuf au poivre*

Pan-seared beef tenderloin medallion, puréed potatoes, French beans, classic green-peppercorn brandy cream sauce 52

Rillettes de saumon

Smoked salmon, preserved lemon-cucumber relish, petite watercress salad and toasted brioche 24

Omelette

Traditional French-style omelette with melted leeks, sautéed mushrooms, Gruyère cheese, and herbs, served with a petite salad 24

Poulet paillard

Thinly pounded, herb-marinated grilled chicken breast with fingerling potatoes, frisée salad and lemon caper vinaigrette 25

Salmon rôti

Pan-roasted Scottish salmon with fingerling potatoes, grilled asparagus and dill beurre blanc sauce 38

Steak Frites du Lake Park Bistro

Grilled hanger steak with bistro frites with a choice of red wine-shallot butter, Roquefort butter, or maître d'hôtel butter 39

Confit de Canard

Crispy confit duck leg, braised French lentils, watercress salad, duck ham, cassis duck sauce 40

Executive Chef Amanda Langler
Executive Sous Chef Logan McLenahan
Executive Sous Chef Austin Reichold
Sous Chef David Petricek

Please inform us of any dietary restrictions or food allergies before ordering. Vegan and Vegetarian options available upon request.

*In compliance with Food Code 3-603.11 Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood, poses a health risk. For further information, please contact your physician or public health department.