

BRAVO MAINE



FRENCH BISTRO DINNER
Entire Menu is House Made



Appetizers

Onion Soup / Soupe a l'Onion \$7

Onions, Red Wine, Beef Broth, Thyme

Provençal Mussels / Moules Provençales \$9

Mussels, White Wine, Herbs de Provence, Olive Oil

Served with Grilled Bread

French Cheeses Board / Plateau de Fromages Francais \$10

Selection of imported French Cheeses

Served with Bread, Fig Jam, and Delicatessen

Main Courses

Beef Bourguignon / Boeuf Bourguignon \$16

Slow-braised Beef, Red Wine, Carrots, Pearls Onions

Served with Rice

French Armoricaine Lobster Ravioli / Raviolis au Homard \$18

Fresh Lobster meat, Ricotta. For the sauce: Tomatoes, White wine

French Cheese Fondue / Fondue Savoyarde \$30 for 2 guests

Tomme de Savoie, Comte, Emmental, White Wine, Garlic

Nutmeg (optional) All Cheeses are imported from France

Served with Bread, Brocoli and Potatoes

Desserts

Nutella Tourte / Tourte au Nutella \$5

Gluten free

Mummy's Flan / Flan de Maman \$5

Caramel, Coffee

Chocolate Fondue / Fondue au Chocolat \$10 for 2 guests

White Chocolate Bomb made by our Chocolatiere Jasmine

Served with Fresh Fruits and Marshmallows

