

Le Déjeuner

Lunch Menu

SOUPES

Soupe du Jour - 5

Soupe a l'Oignon

Chef adaptation of French onion soup
with Swiss cheese & gratin toast - 6

SALADES

La Nicoise

Classic tuna salad with chopped egg,
tomatoes, green pepper, olives & radishes
- 8.50

La Complete

Plum tomatoes, sautéed potatoes, bacon,
egg & provolone cheese - 9

La Sud

Tomatoes, fresh mozzarella cheese, basil
& parmesan - 7

La Chevre Chaude

Tomatoes, goat cheese & mini toasts
with warm goat cheese - 7

Chicken Caesar

Romaine heart, parmesan, crouton
& grilled chicken - 9.95

Salade Lyonnais

Frisee salad, poached egg
& bacon - 10

SANDWICHES

All served with small side salad

French Dip

Thinly sliced roast beef served on
a French baguette, au jus - 8.50

Le Poulet Panini

Grilled country bread with chicken,
roasted red peppers, fontina cheese
& pesto sauce - 7.50

Le Vegetarian Panini

Grilled country bread sandwich with
portabella mushrooms, zucchini, roasted
red pepper & goat cheese - 8.50

Le Jambon-Fromage

Swiss cheese & country ham served in
a warm French baguette - 8

ASK YOUR SERVER FOR VEGETARIAN OPTIONS
OR INGREDIENTS IN CASE OF FOOD ALLERGIES

OUR FRENCH FRIES ARE COOKED IN PEANUT OIL

PARTIES OF 6 OR MORE, 18% GRATUITY ADDED



SPECIALITÉS

Omelette du Jour

Served with potatoes & side salad - 7.50

Quiche du Jour

Served with a side salad - 8.50

Black Angus Burger

Caramelized onions with veal
demiglace sauce & fries - 8

Croque-Monsieur

Grilled ham and cheese with
béchamel sauce & French fries - 8

Moules Frites

Steamed Prince Edward mussels
with white wine garlic, onion, tomatoes
& parsley served with French fries \$13



Our specialty crêpes are made in the
Brittany tradition with buckwheat flour on a large
griddle called a Bilig.

La Traditionelle

Ham, egg & Swiss cheese - 9

La Provençale

Olive, plum tomatoes, spinach, onion,
goat cheese & pesto sauce - 11

La Forestière

Wild mushroom, shallots
& béchamel sauce - 10

La Chef

Chicken, spinach, mushroom, onion
& light cream sauce - 12.50

La Savoysarde

Raclette cheese, potatoes, prosciutto
& cream sauce - 12.50

La St. Jacques

Fresh pan-seared scallops &
reduced leek sauce - 13.50



Winner:

BEST FRENCH RESTAURANT
Mainline Today Magazine 2006

LA BELLE BRUNCH

Served 10 am - 2 pm Saturdays & Sundays
in addition to Lunch Menu

Flet au Beurre et Citron

Flounder, haricots verts &
butter lemon capers sauce - 15

Steak and Eggs

Seared 8oz hanger steak served with
two eggs & sautéed potatoes - 16

Croque-Monsieur du Matin

Grilled ham and cheese, eggs
& béchamel sauce - 8.50

French Toast

Called in French "pain perdu"
(or lost bread) made with
French baguette & served
with maple syrup - 9

Eggs & Omelets

Served with side salad & sautéed potatoes
Egg whites - add \$1

Asparagus Omelet

with American cheese
& chives - 8

Wild Mushroom Omelet

with goat cheese - 7.50

Spinach Omelet

with onion, tomatoes, green peppers
& goat cheese - 8.50

Onion Omelet

with plum tomatoes
& fontina cheese - 7.50

SIDES

Pommes Frites

Sautéed Spinach

Pomme Purée

Haricots Verts

- 5

OWNER & EXECUTIVE CHEF
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