

2018

# Voilà!

MAISON FONDÉE EN 2004 - SEATTLE, WA

“La gourmandise est l’apanage exclusif de l’homme” *Anthelme Brillat-Savarin*

## DERNIÈRE ÉDITION

VOILA! Bistrot  
2805 East Madison Street  
Seattle, WA 98112  
206.322.5460

[www.voilabistrot.com](http://www.voilabistrot.com)

### LUNCH HOURS

Tuesday to Saturday  
11:30 am to 2:30 pm

### DINNER HOURS

Monday - Sunday  
5:00 pm to close

### HAPPY HOUR

Monday - Saturday  
4:00 pm to 6:00 pm

## ÉVÉNEMENTS special events

WEDNESDAY

### THREE COURSE DINNER FOR \$35

Dine off our regular menu and choose one hors d'oeuvres, one entrée and one dessert for \$35. Specials are excluded.



SUNDAYS

### WINE SPECIAL

Enjoy bottles of wine for 50% off when you join us for dinner. Entrée purchase must be made to receive wine special. Special events are subject to change.

### HORS D'OEUVRES

SOUPE DU JOUR ..... 8  
*Soup of the day*

SOUPE À L'OIGNON GRATINÉE ..... 10  
*Onion soup*

SALADE MAISON ..... 7  
*Seasonal mixed greens with a honey Dijon vinaigrette*

SALADE DE BETTERAVES ET CHÈVRE ..... 11  
*Beets, goat cheese, hazelnuts, apples, shallot vinaigrette*

ESCARGOTS PERSILLÉS..... 13  
*Burgundy style escargots, garlic, parsley, butter*

SALADE SAVOYARDE..... 14  
*Bibb lettuce, emmental, roasted walnuts, apple*

SALADE D'ENDIVES AU BLEU..... 14  
*Belgian endive, roasted walnuts, Fourme d'Ambert, shallot vinaigrette*

ASSIETTE DE FROMAGES..... 14  
*Cheese plate, chef selection*

### LES PLATS

KOBE BEEF HAMBURGER\* ..... 15  
*Kobe beef, brie, caramelized onions served with fries*

RAVIOLI CITRON MENTHE..... 18  
*Three cheese ravioli with a mint lemon sauce*

ONGLET À L'ÉCHALOTTE\* ET FRITES..... 27  
*Hanger steak in a shallot sauce with French fries*

SAUMON A LA CIBOULETTE\*..... 24  
*Grilled wild sockeye salmon, lemon, chives, crème fraîche  
Served with sautéed spinach*

CÔTE DE PORC AUX HERBES\*..... 23  
*Grilled porc chop, olive oil, fresh herbs citrus*

BOEUF BOURGUIGNON ..... 25  
*Beef, bacon, carrots, onions, red wine sauce and Yukon potatoes*

### LES MOULES

MOULES AU BLEU..... 17  
*Mussels with blue cheese onion cream sauce*

MOULES À LA PROVENÇALE ..... 17  
*Mussels in white wine, tomatoes, garlic and fresh herbs*

### LES ACCOMPAGNEMENTS

HARICOTS VERT ..... 8  
*Green beans*

FRITES ..... 6  
*French fries*

LÉGUMES DU JOUR..... 8  
*Daily vegetable selection*

COLUMBIA CITY / MACRINA BAGUETTE ..... 2

### LES DESSERTS

CRÈME BRÛLÉE ..... 9

TARTE AU CITRON - Lemon tart ..... 7

PROFITEROLES AU CHOCOLAT ..... 10  
*Ice cream filled puffed pastries, warm chocolate sauce*

BREAD PUDDING AUX FRUITS ..... 7  
*Seasonal fruits served with crème anglaise*

CAFÉ LIÉGEOIS ..... 8  
*Coffee ice cream, coffee syrup, chantilly*

### DESSERT WINES

SAUTERNES.....bottle 36  
Castelnau de Suduiraut, 375 ml glass 12

MONBAZILLAC .....bottle 39  
Château la Brie, 750 ml glass 10

ASK FOR PORTS SELECTION

## REVIEWS

[www.seattletimes.com](http://www.seattletimes.com) - Published Sept. 16, 2014

Chef/owner Laurent Gabrel, formerly of Figaro Bistro, took up residence at this sweet little Madison Valley venue, painted the walls Dijon-yellow, hung them with a grand mirror and oversized French posters, and - Voilà! - opened as Voilà! With casual service,

a full bar and a short list of bistro classics including coq au vin, steak frites and boeuf bourguignon, Voilà! should appeal to anyone in search of a good meal at a great price. Open for dinner.

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.