

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

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 \$37

Dine off our regular menu and choose one hors d'oeuvres, one entrée and one dessert for \$37. 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 holidays are excluded.

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* 16
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* 25
*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 26
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 8

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 ou la rive d'en face
Sauternes - Carmes de Rieussec, 2011 bottle 75
750 ml

Ste-Croix-du-Mont, Château Bel Air, 2015 bottle 36
375 ml glass 12

MONBAZILLAC
Château la Brie - 2009 750 ml bottle 39
glass 10

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.

REVIEWS

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.