

2023

# Voilà!

MAISON FONDÉE EN 2004 - SEATTLE, WA

“La bonne cuisine est la base du véritable bonheur” -Auguste Escoffier

## DERNIÈRE ÉDITION

### VOILA! Bistrot

2805 East Madison Street  
Seattle, WA 98112  
206.322.5460

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

### DINNER HOURS

Monday to Sunday  
4:30 pm to Close

### ÉVÉNEMENTS special events

#### WEDNESDAY THREE COURSE DINNER \$50

Dine off our regular menu and choose one hors D'oeuvres, one entree, and one dessert for \$50.

Escargot, cheese plate, and specials are excluded.



#### SUNDAY WINE SPECIAL

Enjoy bottles of wine for 50% off when You join us for dinner.

Entree purchase must be made to receive wine special. Special holidays are excluded.

### HORS D'OEUVRES

SOUPE DU JOUR ..... 9  
*Soup of the day*

SOUPE À L'OIGNON GRATINÉE ..... 11  
*French Onion Soup*

SALADE MAISON ..... 9  
*Seasonal mixed greens with a honey Dijon vinaigrette*

SALADE DE BETTERAVES ET CHÈVRE ..... 13  
*Beets, goat cheese, hazelnuts, apples, shallot vinaigrette*

ESCARGOTS PERSILLÈS ..... 15  
*Burgundy style escargots, garlic, parsley, butter*

SALADE SAVOYARD ..... 16  
*Bibb lettuce, emmental, roasted walnuts, apple, shallot vinaigrette*

SALADE D'ENDIVES AU BLEU ..... 16  
*Belgian endive, roasted walnuts, Fourme d'Ambert, shallot vinaigrette*

ASSIETTE DE FROMAGES ..... 17  
*Chef's selection of a cheese plate*

### LES PLATS

KOBE BEEF HAMBURGER\* ..... 23  
*Kobe beef, brie, caramelized onions, served with fries*

RAVIOLI CITRON MENTHE ..... 22  
*Three cheese ravioli with a mint lemon sauce*

ONGLET À L'ÉCHALOTE ET FRITES\* ..... 32  
*Hanger steak in a shallot sauce with fries*

SAUMON A LA CIBOULETTE\* ..... 30  
*Grilled wild sockeye salmon, lemon, chives, Creme fraiche, served with sauteed spinach*

CÔTE DE PORC AUX HERBES\* ..... 32  
*Grilled pork chop, olive oil, fresh herbs citrus, gratin*

BOEUF BOURGUIGNON ..... 32  
*Beef, bacon, carrots, onions, red wine sauce, and Yukon potatoes*

### LES MOULES

MOULES AU BLEU ..... 22  
*Mussels with blue cheese onion cream sauce*

MOULES À LA PROVENÇALE ..... 22  
*Mussels in white wine, tomatoes, garlic, and fresh herb*

### LES ACCOMPAGNEMENTS

HARICOTS VERT ..... 10  
*Green Beans*

FRITES ..... 9  
*Hand cut French fries*

LÉGUMES DU JOUR ..... 10  
*Daily Vegetable selection*

MACRINA BAGUETTE ..... 4

### LES DESSERTS

CRÈME BRÛLÉE ..... 10

TARTE AU CITRON ..... 9  
*Lemon Tart*

PROFITEROLES AU CHOCOLAT ..... 11  
*Ice Cream Filled puff pastries topped with warm chocolate sauce*

BREAD PUDDING ..... 10  
*Seasonal fruits served with creme anglaise*

CAFÉ LIÉGEOIS ..... 9  
*Coffee ice cream, coffee syrup, chantilly*

TARTE TATIN ..... 11  
*Caramelized upside down apple tart*

### DESSERT WINES

#### SAUTERNES

Sauternes - 750 ml Château Suduiraut  
1er Cru Classé - 2005..... bottle 180

SAUTERNES - 375 ml Château Suduiraut  
1er Cru Classé - 2011..... bottle 85

SAINTE CROIX DU MONT - Château  
Les Arroucats-Cuvée Virginie - 2017 375ml... bottle 36  
glass 12

HOUSE PORTO RUBY ..... glass 9

HOUSE PORTO TAWNY ..... glass 11

PORTO TAWNY - 10 years ..... glass 15

PORTO TAWNY - 20 years ..... glass 19

## LES PETITES ANNONCES

Check out our website at  
[voilabistrot.com](http://voilabistrot.com)  
for upcoming special events.



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

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