

2020

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

LUNCH HOURS

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

DINNER HOURS

Tuesday to Saturday
5:00 pm to Close

HAPPY HOUR

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

ÉVÉNEMENTS special events

**WEDNESDAY
THREE COURSE
DINNER
\$39**

Dine off our regular menu and choose one hors D'oeuvres, one entree, and one dessert for \$39. 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 8
Seasonal mixed greens with a honey Dijon vinaigrette

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

ESCARGOTS PERSILLÈS 13
Burgundy style escargots, garlic, parsley, butter

SALADE SAVOYARD 15
Bibb lettuce, emmental, roasted walnuts, apple

SALADE D'ENDIVES AU BLEU 15
Belgian endive, roasted walnuts, Fourme d'Ambert, Shallot vinaigrette

ASSIETTE DE FROMAGES 15
Chef's selection of a cheese plate

LES PLATS

KOBE BEEF HAMBURGER* 17
Kobe beef, brie, caramelized onions, served with fries

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

ONGLET À L'ÉCHALOTE ET FRITES* 29
Hanger steak in a shallot sauce with fries

SAUMON A LA CIBOULETTE* 27
Grilled wild sockeye salmon, lemon, chives, Creme fraiche, served with sauteed spinach

CÔTE DE PORC AUX HERBES* 26
Grilled pork chop, olive oil, fresh herbs citrus

BOEUF BOURGUIGNON 28
Beef, bacon, carrots, onions, red wine sauce, and Yukon potatoes

LES MOULES

MOULES AU BLEU 18
Mussels with blue cheese onion cream sauce

MOULES À LA PROVENÇALE 18
Mussels in white wine, tomatoes, garlic, and fresh herb

LES ACCOMPAGNEMENTS

HARICOTS VERT 8
Green Beans

FRITES 6
Hand cut French fries

LÉGUMES DU JOUR 8
Daily Vegetable selection

MACRINA BAGUETTE 3

LES DESSERTS

CRÈME BRÛLÉE 9

TARTE AU CITRON 8
Lemon Tart

PROFITEROLES AU CHOCOLAT 10
Ice Cream Filled puff pastries topped with warm chocolate sauce

BREAD PUDDING 8
Seasonal fruits served with creme anglaise

CAFÉ LIÉGEOIS 8
Coffee ice cream, coffee syrup, chantilly

DESSERT WINES

SAUTERNES
Sauternes-Carmes de Rieussec-2011..... bottle 75
750ml

Château La Rivière-2015 bottle 36
375ml glass 12

HOUSE PORTO RUBY glass 9

HOUSE PORTO TAWNY glass 11

PORTO TAWNY - 10 years glass 14

PORTO TAWNY - 20 years glass 18

LES PETITES ANNONCES

Book your Christmas Party at Voilà!

We will be open Christmas Eve, Christmas Day 2019 & New Year's Day 2020

Book Your Romantic Valentine's Day Dinner.

Coming Up: New Lunch Menu!

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.