



PETIT ROBERT

• BISTRO IN BOSTON •

SERVICE
4:30 pm – 10 pm
sun. – thu.
4:30 pm – 11 pm
fri. – sat.

FOLLOW US
@PETITROBERTBISTRO



Dinner

MANGEZ BIEN | RIEZ SOUVENT | AIMEZ BEAUCOUP

HORS D'OEUVRES

SAUMON FUMÉ.....17
Smoked salmon, capers & pain grillé

ASSIETTE DE FROMAGES.....20
Assorted French & local cheeses, marmelade & pistachios

TRIO DE PÂTÉS MAISON.....16
Chicken liver, country & rillettes

PLANCHE DE CHARCUTERIES..20
Salami, chorizo, pâtés, prosciutto di Parma, & mortadella

ESCARGOTS DE BOURGOGNE.....15
Six snails, garlic & parsley butter

TARTARE DE BOEUF.....24
Shallots, chives, caper aioli & potato crisps

⇒ SOUPES & SALADES ⇐

VEGAN SOUPE DU JOUR.....13
Please ask for today's chef's vegetable selection

SOUPE À L'OIGNON GRATINÉE.....15
Caramelized onions, croutons, cheese crust

FRISÉE AUX LARDONS.....17
Brioche, goat cheese, bacon, poached egg & lemon vinaigrette

SALADE DE BETTERAVES.....15
Baby beets, watercress, hazelnuts, ricotta & sherry vinaigrette

LE FOIE GRAS*

FOIE GRAS SAUTÉE.....26
Gateau aux figues, pickled gooseberries & port glaze
Savor with a glass of Sauternes.....10

⇒ ENTRÉES ⇐

MOULES FRITES.....27
P.E.I. mussels, sun-dried tomatoes, saffron-coconut cream

RAVIOLI À LA COURGE MUSQUÉE.....30
Roasted butternut squash, toasted hazelnuts & sage cream

CABILLAUD POÊLÉ.....38
Seared cod, saffron chowder, apricot piperade, fingerling potatoes, rainbow chard & panko gremolata

FILET MIGNON*.....46
Potato dauphinoise, haricot verts, puff-pastry mushroom duxelle & demi glaze

DEMI POULET RÔTI.....32
Roasted bone-in half chicken, creamy polenta, brussels, andouille sausage & chicken jus

SAUMON RÔTI*.....32
Leek & celery root purée, romanesco, roasted pepper & tarragon beurre blanc

. BISTRO CLASSIC .

BŒUF BOURGUIGNON.....39
Red wine braised boneless beef short-ribs, mashed potatoes, carrots & pearl onions

COQ AU VIN.....32
Chicken stewed in red wine with bacon & fresh pasta

***STEAK FRITES**.....42
11oz. grilled N.Y. strip loin, seared haricot verts & carrots, pommes-frites

| *Bordelaise or Aux Poivre Sauce*

***FOIE DE VEAU**.....28
Calf's liver, mashed potatoes, Brussels sprouts amandine, bacon & caramelized onions

HUÎTRE*

LOCAL OYSTERS, MIGNONETTE & COCKTAIL SAUCE

HALF DOZEN
20

⇒ GARNITURES ⇐

POMMES FRITES.....8

MASHED POTATOES.....8

POTATO DAUPHINOISE.....11

HARICOT VERTS & CARROTS.....11

TRUFFLE FRIES.....10

WILD MUSHROOM.....11

Before placing your order, please inform your server if a person in your party has a food allergy. * These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.