



Bistro Le Bistingo

LONDON • PARIS • ROME
SALEM

**Southern
French**

**&
Cuisine**

**Northern
Italian**

8 Front Street, Salem, Massachusetts • 745-0324
Across from the Police Station — Major Credit Cards Accepted

If you wish . . .
 . . . ask for our *Extended Wine List*
Our Special Wine List

<i>Carafe of the House</i>	<i>Full 33 oz.</i>	6.95
<i>Red White Rose</i>	<i>Half 16 oz.</i>	3.50
	<i>Glass</i>	1.15

French

<i>White</i>		
<i>Macon Blanc</i>		9.95
<i>Muscadet</i>		9.95
<i>Red</i>		
<i>Chateau Cadillac</i>		9.95
<i>Beaujolais</i>		9.95

Italian

<i>White</i>		
<i>Soave Bolla</i>	<i>1/2 4.00</i>	9.95
<i>Frascati Fontana Candida</i>		9.95
<i>Red</i>		
<i>Valpolicella Bolla</i>	<i>1/2 4.00</i>	9.95
<i>Chianti Gabbiano</i>		9.95

American

<i>White</i>		
<i>Chardonnay Mirassou</i>		9.95
<i>Parducci French Colombard</i>		9.95
<i>Red</i>		
<i>Sutter Home Zinfandel</i>		9.95
<i>Marechal Foch New Hampshire</i>		9.95

Northern Italian

Appetizers

<i>Insalata di Frutti di Mare</i>	4.50
<i>Chilled Seafood with Special Chef Sauce</i>	
<i>La Trota "Pavarotti"</i>	3.50
<i>Half Smoked Trout and Special Horse Radish Sauce</i>	
<i>Fettuccine del Giorno</i>	3.50
<i>Unique Homemade Noodles with Sauce of the Day</i>	

Southern French

Appetizers

<i>Escargot en Feuilleté</i>	4.00
<i>Four Snails on Mushroom Caps wrapped in Light Puff Pastry with Escargot Butter</i>	
<i>La Crepe aux Fruits de Mer</i>	4.50
<i>Shellfish filling in a thin Crepe</i>	
<i>Soup aux Oignons Gratinee</i>	2.25
<i>Homemade Onion Soup, Crouton & Swiss Cheese</i>	
<i>Soup du Jour</i>	1.95
<i>Soup Special of the Day - Homemade</i>	

Southern France

Entrees

<i>Salmon en Papillote</i>	10.95
<i>Fresh Filet of Salmon, baked and served in Parchment Paper with Fresh Vegetables inside</i>	
<i>Coquille St. Jacques</i>	9.95
<i>Bay Scallops with the famous St. Jacques Cream Sauce — Pride of the South</i>	
<i>Grilled Swordfish au Vin Blanc</i>	10.95
<i>with a Sauce made of Shallots - Dry Vermouth Cream</i>	
<i>Cuisse de Grenouille Meuniere</i>	10.95
<i>Frog Legs sauteed in Butter, Lemon, White Wine</i>	
<i>CREVETTES Marianne</i>	11.95
<i>Large Shrimps sauteed in Butter, Garlic, Wine, served on a Bed of Puff Pastry topped with Nantua Sauce</i>	
<i>Carre D'Agneau Persille</i>	15.50
<i>Rack of Lamb, grilled to order and lightly flavored with a hint of Garlic Juice and Parsley, with a touch of Mustard</i>	
<i>Sirloin Steak au Poivre</i>	11.95
<i>Flamed in Sauce made of Brandy, crushed Peppercorn and Cream</i>	
<i>Sirloin Steak Maitre D'Hotel</i>	10.95
<i>Topped with Swiss Butter and seven light Spices</i>	
<i>Veal Classic Provencale</i>	11.95
<i>Thin tender Veal laced with sliced Ham, topped with a good Swiss Gruyere and served hot, in a Sauce of Cream, Fresh Chopped Tomatoes and Demi Glace with a touch of Garlic</i>	

*French and Italian Main Courses are served with French Bread and Butter,
Mixed Salad-Bistingo, Vegetables of the Day, Potatoes of the Day or Rice Pilaf*

Compliments of the House: Ice Cream or Sherbet

Desserts

<i>Chocolate Mousse</i>	1.95
<i>Torte Tartine</i>	2.50
<i>Ice Cream</i>	1.25
<i>Orange au Grand Marnier</i>	1.95

*Ask for our Daily Specials
and
Daily Wine Specials*

Dolci Desserts

<i>Cassata Siciliana</i>	1.95
<i>Zabaglione al Marsala</i>	3.00
<i>Dolce del Giorno</i>	2.50

Selected Cordials

<i>Hunting Port</i>	2.50
<i>Grand Fine Cognac</i>	4.50

Cordials & Brandy

<i>Anisette</i>	<i>Amaretto</i>
<i>Galliano</i>	<i>B-B</i>
<i>Grand Marnier</i>	<i>Benedictine</i>
<i>Tia Maria</i>	<i>Cointreau</i>
<i>Kahlua</i>	<i>Strega</i>
<i>CREME DE Menthe</i>	<i>Irish Mist</i>
<i>CREME DE COCOA</i>	<i>Metaxa 5 Star</i>

2.50

<i>Courvoisier V.S.</i>	<i>Martell V.S.P.</i>
<i>Hennessey</i>	<i>Remy Martin</i>
<i>Bras. Arme V.S.</i>	<i>V.S.</i>

2.50

Beverages

<i>Bistro Special Blend Coffee</i>	.55		
<i>Sanka Coffee</i>	.55		
<i>Pot of Tea</i>	.55		
<i>Irish Coffee</i>	2.50		
<i>Spanish Coffee</i>	2.95		
<i>Milk</i>	.55	<i>Tonic</i>	.75
<i>Perrier Water</i>			.95

Welcome to the
Bistro Le Bistingo

My wish is to recreate the ambience
and the flavor found in the genteel inns
of Europe for my patrons here in
America.

It is my hope that you will take
pleasure in the culinary delight, careful-
ly prepared by our Master Chef, and
that you will thoroughly enjoy dining at
my table.

Thank you for your patronage
Your Host
Jean Paul

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