

Bistro Dinner

Signature Truffle Parmesan Pommes Frites

Our crisp fries tossed with truffle oil and parmesan cheese.
Served with roasted garlic aioli. *Vegetarian* 7.25

Petite Hazelnut Sockeye Salmon*

Salmon filet with toasted hazelnuts and brown butter,
served on a bed of sautéed leeks and roasted artichoke hearts. 9

Monte Cristo

Smoked turkey, ham, Swiss, cheddar, pineapple, tomato, and
mayonnaise on our sourdough bread. Stacked, dipped in our special
egg batter, then grilled golden brown. Served with raspberry jam. 14.95
*Our Cristo is cured for 24 hours to maintain its structure.
No substitutions or changes, please.*

Side Options: Green Salade or Fries

Fromage Burger*

A 1/3 pound American Angus beef patty on a toasted brioche bun,
topped with our homemade fromage fort cheese, sautéed mushrooms,
organic arugula, tomato and finished with Dijon mayonnaise. 15.95

Side Options: Green Salade or Fries

Fried Chicken au Vin Sandwich

Red wine-marinated and fried chicken breast on our freshly baked
brioche bun with spicy remoulade, cornichon, and arugula. 15.95

Side Options: Green Salade or Fries

Happy Hour

Tuesday—Saturday / 4 PM—6 PM

House Red or White Wine 6

Draft Beer 5

Well Drinks 7

Classic Old Fashioned 7.50

Smoky Margarita 7.50

\$2 off Bistro Dinner Items (*above*)

Tartine de Tomates au Basilic 6.50

La Provence garlic toasts, tomato, basil, feta cheese, olive oil

Choufleur Frit 6.50

Fried cauliflower served with tarragon-red wine aioli

*Burger, salmon cooked to order. Consuming raw or undercooked meat, poultry,
seafood, shellfish, or eggs may increase your risk of food borne illness.

 **Gluten-free ingredients**

Souper

French Onion Soupe

Deeply caramelized onions in our rich beef consommé, topped with toasted Provence bread loaded with melted Swiss and parmesan cheese.

Bowl 9 Cup 7.50

Soupe du Jour — Cup 5.75 Bowl 7.00

Harissa Roasted Carrot & Parsnip Salade

Honey and harissa-roasted carrots and parsnips on organic greens with feta cheese, dried cranberries, finished with tahini-balsamic dressing and fresh cilantro. Served with La Provence bread. 15.50

Northwest Salmon Salade *

Organic salad greens and French lentils dressed with a light balsamic vinaigrette and tossed with feta cheese and fresh tomato. Topped with a grilled salmon filet and a dollop of fresh basil pesto.

Served with fresh La Provence bread. 16.50

Seafood Champagne Linguini

Sea scallops, mussels, and shrimp gently cooked in our special champagne-dill sauce, tossed with squid ink linguini, finished with parmesan cheese and fresh lemon zest. 17.25

Pacific Bouillabaisse

A rich seafood soup spiced with saffron, roasted garlic, and tomatoes, then finished with poached wild salmon, halibut, shrimp, and mussels. Served with smoked paprika rouille and toasted garlic baguette. 17.25

Chicken aux Figs

Braised chicken thigh and leg with white wine demi glace, spiced figs, and mire poix vegetables. Served with crème fraiche mashed potatoes. 15.75

Confit Filet de Porc

Flash fried confit pork tenderloin on a bed of braised fennel, cherries, and onions. Served with tomato jus and roasted potatoes. 16

Northwest Beef Bourguignon

Tender beef braised in a velvety red wine jus with potatoes, carrots, celery, and pearl onions. Served with our horseradish cream sauce and vegetables du jour. 18.50

In response to rising costs, a 2% Back-of-House Surcharge will be added to your bill; these funds go to our hourly, back-of-house employees and reduce the need to raise menu prices.

Split-Plate charge \$3.00. An 18% gratuity to be added to parties of 6+.

*Salmon cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

 **Gluten-free ingredients**

Perfect Beverages

Lemonade Soda	3.75
Perrier	4.25
Fresh Squeezed Juice	Lg 7.50 / Sm 5
Orange Orange-Carrot Sunset Envy	
Shirley Provence	4.25
Soda with a splash of pomegranate and orange.	

Nossa Familia Coffee	Smith Hot Teas 3.75	Iced Tea 3.75
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Nossa Familia Coffee Bar

	8oz	12 oz	16 oz
Cappuccino	3.50	4.00	
Americano Café Au Lait	3.00	3.50	4.00
Latte	3.50	4.00	4.50
Mocha Chai Latte Green Tea Latte	3.75	4.25	4.75
Hot Cocoa Steamer	3.25	3.50	3.75
Add Flavor Add Shot Milk Alternative	0.85	0.85	0.85

Espresso 3.00	Cubano 3.25	Macchiato 3.25	& More!
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La Provence Desserts

Versailles 6

French chocolate cake layered with vanilla, coffee, and dark chocolate mousse, and dark chocolate ganache. A mocha-lovers delight!

Black Beauty 6

French chocolate cake with vanilla syrup, layered with dark chocolate ganache and mousse, covered with opera icing

St. Honoré 6

Layers of caramelized puff pastry and hazelnut cream, topped with smooth vanilla chantilly cream and mini cream puffs

Tiramisu 6

Mascarpone mousse layered with chocolate cake and chocolate crunchy hazelnut ganache

Crunchy Hazelnut Éclair 5.75

Our tender pâte à choux filled with hazelnut pastry cream and a rich brownie bar, topped with dark chocolate

Pavlova 6

Crisp meringue filled with raspberry and passion fruit compote, topped with mascarpone chantilly cream

Napoleon 5.75

Layers of caramelized puff pastry filled with vanilla cream

Marionberry Cheesecake 6

A special French cheesecake with marionberries

Lemon Tart 5.75

Fresh Fruit Tart 6

Club Provence

Be the first to know about new items, special offerings, and exclusive deals by joining our Club Provence.

www.provencepdx.com/clubprovence



The La Provence Farm

Several years ago we took a big step toward fulfilling our goals of being eco friendly and using local products.

Our Canby, Oregon farm delivers fresh produce to our central kitchen to use and highlight in our delicious food. The La Provence Farm is committed to using natural farming methods and no pesticides. Throughout the year, we use as many of our own herbs, leafy greens, and vegetables as possible. During our Fall harvests, restaurant employees and owners gather to pick dozens of giant bins of butternut squash--one of our most popular breakfast sides dishes. And in the winter months, our farmers stay busy in the greenhouses trialing new varieties and curing, rotating, and peeling the thousands of butternut squash that they grew.