



FOR PRIVATE PARTIES PLEASE CONTACT US @ 312 226-6479 WEB SITE —WWW.CHEZJOELBISTRO.COM- CHEF DE CUISINE: JOEL KAZOUMI

SOUPE DE JOUR

Please ask your Server about Today's Special Soup

SOUPE A L'OGNION GRATINEE \$5.95

French Onion Soup

SAUMON FUME \$9

Capers, Red Onion, Toasted Bagel, Cream cheese, and Petit Salade

MOULES MARINIER \$8.95

Steamed California Mussels in Herbs, Shallots, and White Wine Sauce, with a touch of cream

SALADE AU CHEVROTIN \$6.50

Mixed Greens with Vinaigrette Maison, Granny Smith Apples and Warm Goat Cheese

YAOURT PARFAIT \$6.95

Vanilla Yogurt, our own Granola and Seasonal Berries

OMELETTES

SAUMON FUME \$11.5

Three Eggs with Smoked Salmon, Dill, Capers, Shallots, Tomato and Home Style Potatoes

SPINARDS \$9.75

Three Eggs, Spinach, Feta, Fresh Fruit and Home Style Potatoes

RATATOUILLE \$9.50

Portobello, Broccoli, Spinach, Peppers, Tomato, Onion and Provolone

FROMMAGE DE CHEVRE \$10.50

Sun Dried Tomato, Shallots, Portobello Mushroom, Lardon Goat Cheese

ENTREES

TARTE AU POIREAUX \$8.95

Warm Leek Tarte Quiche with Warm Brie Cheese, and Beurre Blanc, served with Petit Salade

SALADE NICOISE \$11.95

Mesclun Mixed Greens tossed in House Vinaigrette, served with French Green Beans, Boiled Potatoes, Sliced Tomatoes, Cucumber, Topped with Ahi Tuna and Anchovies

CROQUE MONSIEUR \$8

Traditional Toasted Ham & Gruyère Cheese Sandwich on Sourdough Bread, served with Pommes Frites

CROQUE MADAME \$8.50

Traditional Toasted Ham, Gruyère Cheese & Hard Boiled Egg Sandwich on Sour Dough Bread, served with Pommes Frites

RAVIOLI PATISSON, SAUCE PIGNONS \$11

Squash Ravioli served with Sage Butter Sauce and Roasted Pine Nuts

STEAK ET SES OEUFS \$18.95

10 oz. Grilled Sirloin Steak Served with Garlic Butter, Two Eggs Any Style, Home Style Potatoes and French Green Beans

POISSON DU JOUR Market Price

Please ask you Server for Fish of the Day

PETIT DEJEUNER

A VOTRE SANTE \$7.95

Two Eggs, prepared to your liking with Home Style Potatoes, French Green Beans, Chicken Sausage and Toast

PAIN PERDU \$8.50

Crunchy French Toast, Chicken Sausage or Bacon, Fresh Fruit, served with Pure Maple Syrup

CREPES A L'AMERICAINE \$7.95

Fluffy Pancakes, Chicken Sausage, served with Pure Maple Syrup

OEUFS BENEDICTES

BENEDICTE CLASSIC \$9.95

Two Poached Eggs, Maple Pepper Bacon and Hollandaise Sauce, on an English Muffin

BENEDICTE PROVENÇAL \$9.50

Two Poached Eggs, Tian of Vegetables, Tomato Concasse and Warm Goat Cheese on an English Muffin

BENEDICTE NORVEGIENNE \$9.95

Two Poached Eggs, Smoked Salmon, Hollandaise Sauce and French Green Beans on an English muffin

BRUNCH COCKTAILS

MIMOSA ROUGE \$8.50

Champagne and Chilled Blood Orange Juice

BELLINI FESTIVAL \$8.50

Champagne and Your Choice of Peach or Pear Juice

MIMOSA ROSE

Champagne and Chilled Orange Juice

CARLA BRUNI \$8.50

Champagne, Pomegranate Juice, Pomegranate Liqueur, Fresh Pomegranate

BLOODY MARY \$8.50

Vodka, Dashes of Worcestershire Sauce, Tabasco, Horseradish, Salt and Pepper and Garnished with Celery and Lemon Wedge

BLOODY BULL \$8.50

Vodka, Lemon Juice and Beef Bouillon