

**JOIN US AT
RATATOUILLE BISTRO & CRÊPERIE
FOR
HAPPY HOUR**

**Sunday through Friday
4 pm to 6 pm
every Thursday between 4 pm to close
Ratatouille Bistro
extends the Happy Hour
to ladies only.**

Enjoy a Thursday Ladies' Night Out!

MONTHLY WINE DINNERS

PRIVATE EVENTS SPACE AVAILABLE

SATURDAY & SUNDAY BRUNCH:

11 AM TO 3 PM

DAILY SPECIALS



**TASTE of MIDDLESEX COUNTY
JANUARY 13 - 19, 2020**

RATATOUILLE "the bartender"

WINES BY-THE-GLASS

<i>NV Extra Dry, Terrazzo Prosecco, Veneto</i>	12
<i>Sauvignon Blanc, Bistro Café, Languedoc 2016</i>	9
<i>Chardonnay, Bistro Café, Languedoc 2015</i>	9
<i>Pinot Noir, Bistro Café, Languedoc 2018</i>	9
<i>Merlot, Bistro Café, Languedoc 2016</i>	9
<i>Cabernet Sauvignon, Bistro Café, Languedoc 2015</i>	9

SELECTION DE BIERES A LA BOUTEILLE

American Light Lager, AMSTEL LIGHT , Netherlands	9
American Adjunct Lager, CORONA EXTRA , Mexico	8
Belgian Blond Ale, LEFFE BLONDE	9
Belgian Witbier, BRASSERIE KRONENBOURG 1664 BLANC , France	9
Golden Lager, PILSNER URQUELL , Plzeň – Czech	9
European Pale Lager, PERONI NASTRO AZZURO , Italy	9
European Pale Lager, STELLA ARTOIS , Belgium	8
European Pale Lager, CARLSBERG , Denmark	8
European Pale Lager, BRASSERIE KRONENBOURG , France	9
European Pale Lager, HEINEKEN , Netherlands	9
English Pale Ale, BASS ALE	8
European Premium Lager, GROLSCH PREMIUM LAGER , Netherlands	8
American Session IPA 4.8% ABV, TWO ROADS LIL' HEAVEN	9
American Imperial IPA 8% ABV, TWO ROADS ROAD 2 RUIN	10
Bock – Doppelbock 6.7 ABV, AYINGER CELEBRATOR , Bavaria	13
Irish Dry Stout, GUINNESS	9
Alcohol - Free, HEINEKEN 0.0 , Netherlands	8

BEVERAGES, TAX or GRATUITY ARE NOT INCLUDED!

RATATOUILLE BISTRO & CRÊPERIE

\$ 30.20

Starters (*Choice of*):

Ratatouille Tart

Star Leaves Endive with Mix Greens & Walnuts Vinaigrette

Duck Rilette

Main Course (*Choice of*):

Médailles of Capon with Supreme Sauce

stuffed capon breast with chestnuts & duck mousse

Salmon En Croûte

filet of salmon in puff pastry & champagne beurre blanc

Lamb Shank

braised lamb shank, mashed potatoes, root vegetables & au jus

Dessert (*Choice of*):

Crêpe Caramel

homemade crêpe with caramel sauce & chantilly

Chocolate Mousse

rich chocolate mousse layered with berry coulis & ladyfingers

Vanilla Crème Brûlée

custard crème with flame glaze

For allergies, nut product-based restrictions or other food related requirements, before ordering, please clearly advise your server, manager or the Chef