

Bistro du Soleil

6805 Vista Del Mar

Playa del Rey, CA 90293

At Culver Blvd

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YOUR AD HERE

MenuPages **PRIME** Advertising

for more info: www.menupages.com

Brunch

Egg Dishes Are served with Soleil Potatoes and Choice of Toast, Tortillas, Zucchini or Banana Breads (for Egg Whites, Add \$1.00)

Oeufs Benedictines

Poached Eggs On English Muffin Topped with Fresh Hollandaise, As Described.

Eggs Benedict Soleil poached eggs on english muffin with ham, bacon, or sliced turkey breast.....9.50

Lox & Avocado Benedict nova scotia lox and fresh avocado.....12.95

Steak 'n' Eggs Benedict half an eggs benedict with a steak.....12.95

Poached Salmon Benedict poached wild salmon filet.....12.95

Croissant benedict on croissant with ham, bacon, or turkey breast.....10.25

Veggie Benedicts spinach & artichoke, or benedict arnold (vegetables of the day).....9.75

Crab Cakes benedict a benedict with crab cakes.....12.95

Breakfast Quesadilla scrambled egg & spanish chicken in flour tortilla, topped with melted jack & cheddar cheeses, guacamole, sour cream, & fresh salsa.....9.95

Cream of Chicken Omelette with jack cheese and mushrooms.....8.95

Greek Omelette omelette with feta cheese, spinach, and tomato.....9.50

Lox and Bagel Plate with tomato, capers, sliced onion, and cream cheese.....10.95

Omelette Printaniere cabbage, spinach, onion, zucchini, peas, drizzled with hollandaise.....9.25

Rancheros fried tortilla topped with rice, refried beans, two eggs, salsa ranchera, melted jack and cheddar cheeses, guacamole & a dollop of sour cream.....9.75

Spanish Chicken Omelette chicken in spicy tomato sauce & jack cheese, with sour cream.....9.95

Torta Louisienne open faced omelette with bay shrimp, tomato, and cajun spices.....10.95

"w.c.t.t." egg whites scrambled with cilantro, ground turkey, and tomato.....8.95

Oatmeal served with fruit, brown sugar, raisins, and milk.....5.50

Morning Fruit Bowl mixed seasonal fruit.....6.95

Just Eggs and So Forth

Egg Dishes Are served with Soleil Potatoes and Choice of Toast, Tortillas, Zucchini or Banana Breads (for Egg Whites, Add \$1.00)

Eggs, Any Style.....5.25

Eggs with sausage, bacon or ham.....6.75

Steak and Eggs.....11.95

Eggs with ham steak.....9.25

with turkey patty.....8.75

with fresh beef patty.....8.75

Design Your Own Omelette

Each Item .85. Choices: Swiss, Jack or Cheddar, Onions, Green Peppers, Mushrooms, Tomato, Avocado, Salsa, Spinach, Zucchini, Carrots, Ham, Bacon, Sausage or Sour Cream

Plain Omelette.....5.50

Omelette Finest Herbes.....6.50

Sweet Things

(individual Coomb's Gourmet Real Maple Syrup 1.7 Oz. \$2.25)

French Toast traditional pain perdu.....5.50

Stuffed French Toast orange marmalade & cream cheese, in egg batter, deep-fried.....6.75

Croissant French Toast with apricot marmalade.....8.95

Waffle with Fruit.....6.00

with 2 eggs.....7.95

Pancakes Galore!

Crêpe(s) Au Beurre Et Sucre.....5.25

Pancakes.....5.25

Apple Pancakes.....6.75

(2) eggs with any.....2.00

Cherry Raisin Pancakes.....6.75

Banana Pancakes.....7.00

Blueberry Pancakes.....6.50

fruit with any pancakes, add.....1.75

Side Orders

(1) Egg.....1.50

Soleil Potatoes or Fries.....3.00

Fruit Garnish.....3.25

Hollandaise, Side.....2.50

Croissant.....3.00

Bagel & Cream Cheese.....3.50

Zucchini or Banana Bread.....2.75

Toast.....2.00

Home made Rolls (2).....2.75

Beverages

Spirited Beverages Definitely Available!

Coffee.....2.00

Café Au Lait (regular Coffee).....2.75

Latte (Espresso).....2.75

Mocha.....2.75

Cappuccino.....2.75

Double Cappuccino.....4.00

Espresso.....2.50

Double Espresso.....3.50

Mineral Water (Still).....2.75

Mineral Water (Sparkling).....2.75

Soft Drinks, Lemonade* up to two (2) refills.....2.00

Bistro Hot Chocolate.....2.75

Milk.....2.00

Fresh Orange Juice.....2.75

Other Juices.....2.00

bistro du soleil uses only cholesterol-free oils. \$3.00 per person minimum brunch food order. \$2.50 charge for split orders and substitutions.

Lunch

Salads

Served with Toast Points

Bistro Cobb crumbled bleu cheese, bacon, hard-boiled egg, tomato, avocado, diced ham and turkey breast on a bed of lettuce.....10.95

Calamari Salad fried calamari on a bed of mixed greens with dijon vinaigrette.....9.95

Caesar Salad romaine, caesar dressing with anchovies, croutons, and parmesan.....8.95

Del Rey Salad warm tossed salad with chicken breast, ham, turkey breast, and mushrooms in ranch-italian dressing.....10.75

Feta Salad mixed greens, tomato, cucumber, kalamata olives & feta cheese.....8.95

Goat Cheese Salad goat cheese, croutons & mixed greens in house vinaigrette.....8.95

Salade Nicoise tuna, potato, carrots, tomato, capers and olives in house vinaigrette.....9.95

Vegetable Chicken Salad chopped chicken breast, fresh mixed vegetables, tomato.....10.75

Spinach Salad fresh spinach, chopped egg, mushrooms with warm bacon dressing.....8.95

House Salad mixed greens with house dijon vinaigrette.....4.25

Fruit Salad mixed fruit on a bed of lettuce.....7.95

Soups

cup / bowl. Served with Toast Points

Black Bean black beans topped with lime & sour cream, vegetarian.....4.00 5.25

French Onion traditional beef based soup, topped with toasted cheese.....5.00 6.00

Soupe Du Jour changed daily.....3.00 4.50

Sandwiches.. Hot and Not

Served with Soleil Fries, Cup of Soupe Du Jour or Garnish of mixed Greens

Brie Burger hamburger topped with melted brie cheese & almonds (turkey or beef).....9.50

Croque Madame turkey with swiss cheese and bechamel sauce on grilled sourdough.....8.95

Croque Monsieur ham with swiss cheese and bechamel sauce on grilled sourdough.....8.95

Pain Bagnat tuna in extra-virgin olive oil with tomato, onion & olives on bun.....8.95

Provençal italian chicken sausage, bell peppers, tomato, onion and swiss on home made roll.....9.50

Sandwich Du Steak cooked to order, open-faced on home made roll.....10.95

Roasted Lamb sliced lamb, aioli mayonnaise, lettuce and tomato on home made roll.....10.95

Avocado, Brie & Chèvre avocado, brie and goat cheese on home made roll.....9.95

Cobb* Sandwich ham, turkey breast, blue cheese, bacon, hard boiled egg, tomato & avocado on sourdough.....10.95

Side Orders

Home made Rolls (2).....2.50

Vegetable.....3.95

Pommes Frites.....3.95

Fruit Garnish.....3.25

Playalandia tuna salad, jack cheese, avocado, carrots, and tomato on sourdough.....9.50

Loxlander lox, cream cheese, sliced onion, tomato, and lettuce on toasted bagel.....10.75

Go Togethers

No Substitutions

Bowl of Soup Du Jour and House Salad.....8.00

Cup of Soup Du Jour and choice of a ham, turkey breast, or tuna salad sandwich.....10.25

and choice of 1/2 a ham, turkey breast, or tuna salad sandwich.....8.95

Savories

May Be Accompanied by a Cup of Soupe Du Jour or Dinner Salad. \$2.00. Or, a Cup of Black Bean or French Onion Soup \$3.50the Following Are served with a Home-made Roll

Quiche Lorraine traditional, served with salad garnish or frites.....8.95

Crêpe Savoy filled with ham and swiss cheese in bechamel sauce, salad garnish.....8.95

Vegetable Crêpe filled with seasonal vegetables in bechamel sauce, salad garnish.....8.50

Chicken Crêpe filled with chicken and mushrooms in bechamel sauce, salad garnish.....9.25

Le Cubain black beans, chicken italian sausage and rice.....8.25

Lamb Stew succulent lamb & vegetables in white wine sauce with rice.....10.95

Beef Stroganoff tender chunks of beef in sour cream mushroom wine sauce over linguini.....10.95

Chicken Dijonnaise breast of chicken, cream dijon mustard sauce, rice & vegetable.....9.95

Chicken Florentine breast of chicken with creamed spinach sauce, rice & vegetable.....9.95

Chicken Meuniere morsels of chicken in a lemon sauce with mushrooms, rice & vegetable.....9.95

Cajun Snapper snapper with cajun spices and raspberry sauce, rice & vegetable.....11.95

Fish 'n' Frites fish 'n' chips* by any other name.....9.95

Grilled Salmon wild salmon filet grilled with lemon, served with rice & vegetable.....11.95

Angelhair Salmon salmon pieces, peas, and angel hair pasta in white wine cream sauce.....9.95

Linguini Naturel linguini with extra-virgin olive oil, garlic & sweet basil.....9.25

Pâtes Vegetariennes linguini with broccoli, zucchini, hard boiled egg, garlic, olive oil, basil, avocado, and kalamata olives.....10.50

Seafood Omelette with bay shrimp, crabmeat & mushrooms, rice & vegetable.....9.95

Omelette Fine Herbes with fresh herbs, served with rice & vegetable.....6.95

Side Orders

Home made Rolls (2).....2.50

Vegetable.....3.95

Pommes Frites.....3.95

Fruit Garnish.....3.25

Rice.....3.95

Pasta.....5.95

Desserts

Assiette Fromage brie, swiss, blue and chèvre cheeses, butter, and dinner rolls.....6.75

Brie Quesadilla pears and melted brie in warm flour tortilla, cut in sixths.....6.25

Chocolate Mousse defies description.....6.25

Crème Brûlée sweet cream, cooked, topped with sugar, freshly caramelized.....6.25

Crêpe Martinique crêpe filled with chocolate mousse, rum, raspberry sauce.....7.95

Iced Cream vanilla iced cream drizzled with chocolate or raspberry sauce.....3.95

Peach Melba vanilla iced cream and peaches with raspberry sauce.....6.25

Tarte Tatin upside-down apple tart served with whipped cream.....6.75

a la mode.....7.25

Beverages

Spirited Beverages Definitely Available!

Coffee.....2.00

Café Au Lait regular coffee.....2.75

Latte espresso.....2.75

Mocha.....2.75

Cappuccino.....2.75

Double Cappuccino.....4.00

Espresso.....2.50

Double Espresso.....3.50

Mineral Water bottle-still.....2.75

Sparkling Water.....2.75

Soft Drinks, Lemonade* up to two (2) refills.....2.00

Bistro Hot Chocolate.....2.75

Milk.....2.00

Fresh Orange Juice.....2.75

Other Juices.....2.00

Dinner

Appetizers

Brie Quesadilla flour tortillas filled with brie and fresh pear.....6.25

Stuffed Mushrooms mushroom caps stuffed with mushrooms and bacon in a red wine sauce.....6.95

Escargots in mushroom caps with seasoned garlic butter.....7.25

Scampi Appetizer sauteed in extra-virgin olive oil with garlic, pernod.....9.75

Calamari Frits lightly breaded, served with rouille provençale.....7.95

Crab Cakes touch of cayenne served with rouille.....9.75

Soups

cup / bowl

Black Bean Soup black beans topped with lime & sour cream (vegetarian).....4.00 5.25

French Onion Soup traditionally topped with toasted cheese.....5.00 6.00

Soup Du Jour made fresh daily.....3.00 4.25

Salads

Dinner Salad mixed greens in house dijon vinaigrette.....4.25

Soleil Cobb Salad crumbled bleu cheese, bacon, hard-boiled egg, tomato, avocado, diced ham and turkey on a bed of green lettuce.....10.95

Warm Spinach Salad fresh spinach, chopped egg, mushrooms with warm bacon dressing.....8.95

Caesar Salad romaine lettuce with anchovies, caesar dressing, croutons.....half 6.95 full 8.95

Goat Cheese Salad goat cheese, croutons and mixed greens in house vinaigrette.....half 7.25 full 9.95

Pasta ...and Other Things

With Home made Rolls Add \$2.50

Quiche Lorraine with swiss cheese, bacon and ham, served with vegetable.....10.95

Linguini Maison cooked to order with garlic, extra-virgin olive oil, and sweet basil.....10.95

Pasta Primavera angel hair pasta with vegetables sauteed in olive oil and garlic.....11.95

Linguini Alfredo in cream white wine garlic sauce.....11.95

Angel Hair Salmon bits of salmon sauteed with garlic, herbs and peas in a cream parmesan wine sauce on a bed of angel hair.....13.50

Seafood Pasta linguini with fruits de mer, tomato, olives, and capers.....15.95

Fish & Frites Soleil fish and chips à la soleil.....12.95

Halibut Tacos just as you like them: flour tortillas, guacamole & pico de gallo.....13.95

Chicken or Vegetable Crêpe.....13.75

Bistro Hot Burger turkey or beef, with soleil fries.....9.50

Main Courses

Served with Home made French Rolls, Rice or Mashed Potatoes, and Vegetable, or with Soleil Fries soup Du Jour or Dinner Salad with House Dressing Add \$2.00, black Bean or French Onion Soup Add \$3.50

Chicken Réni breast lightly breaded in cream brandy sauce with mushrooms.....15.95

Chicken Grenobloise breast of chicken in a lemon-caper sauce.....15.95

Poulet Au Jus roasted half a chicken basted in its own juices.....15.95

Poulet Dijonnaise chicken breast in a cream dijon mustard sauce.....15.95

Canard half a duckling in a fruit sauce topped with mixed berries.....21.95

Boeuf Bourguignon beef stew with mushrooms, onions and carrots in a burgundy sauce.....16.95

Steak Au Poivre filet mignon flambée in brandy with a wine cream sauce and cracked black pepper, served with soleil fries.....21.95

Mignonettes Au Porto filet mignonettes with mushrooms and port wine sauce.....22.95

Leg of Lamb au jus, with rosemary and garlic.....17.95

Lamb Chops grillées with garlic parsley sauce, served with soleil fries.....23.95

Halibut Citrus halibut filet baked with lemon topped with orange sauce.....20.95

Grilled Salmon grilled with lemon butter sauce.....18.95

Snapper Belle Meuniere sauteed with lemon sauce and mushrooms.....17.95

Sand Dabs Réni in a light egg batter, sauteed with lemon sauce.....17.95