



# *Kristine's Prix Fix Restaurant Week Menus 2026*

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## **Lunch Menu \$25**

Choice of Starter + Entree or Entree + Dessert

### **STARTER**

#### **Seasonal Soup**

Fennel Leek soup, creme fraiche, bacon crumble (gf)

#### **Mushroom Tart**

Puff pastry, wild mushroom, port wine cream sauce

#### **Vegetable Terrine**

Layers of curried carrot, creamy garlic cauliflower, and leek & zucchini.  
Served chilled with a zesty lemon- parsley tomato coulis (gf) (veg)

### **ENTREE**

#### **Goat Cheese Salad**

Red leaf lettuce with red grapes, walnuts, and goat cheese  
Aumônière, lemon white balsamic vinaigrette (veg)

#### **Kristine's Bistro Burger**

House-made beef patty, Brie, Dijon mustard, Kristine's bacon jam, served  
on a toasted brioche bun

#### **Homemade Sausage Frites**

Our house-made Toulouse sausage (+8 oz) is mildly spiced  
with Espelette pepper (gf)

#### **Chicken Vol-au-Vent**

Chicken breast in a creamy mushroom velouté, nestled in a flaky puff  
pastry. The original French chicken pot pie.

### **DESSERT**

#### **Tarte Tatin**

Caramelized apple pastry served warm with Grand Marnier-infused  
whipped cream

#### **French Brittany Butter Cake**

Homemade butter cake, salted caramel sauce

#### **Gelato or Sorbet or Affogato**

Gelatos: Vanilla, Espresso, Dark chocolate  
Sorbet: Mango, Raspberry



## **Dinner and Lunch 3 courses Menu \$45**

Choice of starter, entree, and dessert

### **STARTER**

#### **Seasonal Soup**

Fennel Leek soup, creme fraiche, bacon crumble (gf)

#### **Mushroom Tart**

Puff pastry, wild mushroom, port wine cream sauce

#### **Vegetable Terrine**

Layers of curried carrot, creamy garlic cauliflower, and leek & zucchini.  
Served chilled with a zesty lemon- parsley tomato coulis (gf) (veg)

#### **Steak Tartare**

Petit filet tartare made with mayonnaise, herbs & shallots, served with  
cornichons & crostini

### **ENTREE**

#### **Coq au Vin**

Red wine braised chicken with bacon lardons, cremini mushrooms, carrots,  
and pearl onions served with pomme purée (gf)

#### **Mussels frites**

Steamed mussels from Nassau Street Seafood, served in Kristine's classic  
creamy white wine & shallot sauce with a side of fries or salad (gf)

#### **Duck Leg Confit**

Frites and frisée, orange gastrique (df)

#### **Comté Raviole Gratin**

French ravioli au comté in a cream & zucchini gratin, served  
with salad (veg)

### **DESSERT**

#### **Tarte Tatin**

Caramelized apple pastry served warm with Grand Marnier-infused  
whipped cream

#### **French Brittany Butter Cake**

Homemade butter cake, salted caramel sauce

#### **Gelato or Sorbet or Affogato**

Gelatos: Vanilla, Espresso, Dark chocolate  
Sorbet: Mango, Raspberry

#### **Chocolate Mousse**

Dark Chocolate Mousse, almond and hazelnut praline