



Chouette

FRENCH BISTRO

COLUMBUS OH

PRIVATE DINING MENUS





POUR LA TABLE



Gougères (v) 38/doz
Gruyère Cheese Puffs

Deviled Eggs 42/doz
Crispy Capers

Alsatian Pizzette 21/ea
Smoked Bacon, Onion & Crème Fraiche

Smoked Salmon Croque Monsier Bites 48/dozen

CHOUETTE C'EST UN DEJEUNER

NO.1

42 / PERSON

PREMIER COURS

Vichyssoise
Chilled Potato & Leek Soup, Crème Fraîche,
Croutons

Dirty French Caesar
Romaine Hearts, Green Olives, French Dressing,
Croutons

DEUXIEME PLAT

Crêpe Gratinée
Wild Mushroom, Spinach, Gruyere Cheese Sauce

Chouette Burger
Caramelized Onion, Cheddar Cheese, Black Garlic
Aioli

Shrimp Nicoise Salad
Poached Shrimp, Tomato, Green Beans, Little Gem
Lettuce, Hard Boiled Eggs, Potatoes, Capers, Olives

DESSERTS

Apple Tarte Tatin
Caramel, Vanilla Ice Cream

Vanilla Crème Brûlée.....

CHOUETTE C'EST UN DEJEUNER NO.2 60 / PERSON

PREMIER COURS

Vichyssoise.....
Chilled Potato & Leek Soup, Crème Fraiche,
Croutons

Dirty French Caesar.....
Romaine Hearts, Green Olives, French Dressing,
Croutons

***Salade Lyonnaise**.....
Friséé, Lardons, Poached Egg, Dijon Mustard V
inaigrette

French Onion Soup.....
Gruyère, Toasted Country Bread

DEUXIEME PLAT

Crêpe Gratinée
Wild Mushroom, Spinach, Gruyere Cheese Sauce

Steak Frites
Beurre Maitre d'hotel or Peppercorn Sauce

Shrimp Nicoise Salad
Poached Shrimp, Tomato, Green Beans, Little Gem
Lettuce, Hard Boiled Eggs, Potatoes, Capers, Olives

Rainbow Trout Grenobloise.....
Cauliflower, Capers, Sorento Lemon, Croutons,

DESSERTS

Apple Tarte Tatin
Caramel, Vanilla Ice Cream

Vanilla Crème Brulée.....

CHOUETTE C'EST UN SOIRÉE NO.1 90 / PERSON

PREMIER COURS

French Onion Soup.....
Gruyère, Toasted Country Bread

Dirty French Caesar.....
Romaine Hearts, Green Olives, French Dressing,
Croutons

DEUXIEME PLAT

Coq Au Vin
Pearl Onions, Lardons, Button Mushroom, Buttered
Noodles

Rainbow Trout Grenobloise.....
Cauliflower, Capers, Sorento Lemon, Croutons,

Cauliflower Steak
Peppers, Honey Squash, Piperade, Mint Petso
(V/GF)

DESSERTS

Apple Tarte Tatin
Caramel, Vanilla Ice Cream

Dark Chocolate Mousse
Mocha, Hazelnut, Whipped Cream

Vanilla Crème Brulée.....

CHOUETTE C'EST UNE SOIRÉE NO.2 125/PERSON

PREMIER COURS (PICK 3)

Escargots de Bourgogne
Parsley, Lemon & Garlic Butter

French Onion Soup.....
Gruyère, Toasted Country Bread

***Salade Lyonnaise**.....
Friséé, Lardons, Poached Egg, Dijon Mustard
Vinaigrette

***Steak Tartare**.....
Angus Beef, Crispy Shallots, Cured Egg Yolk,
Potato Crisps

DEUXIEME PLAT (PICK 3)

Potato Crusted King Salmon
English Peas & Carrots, Beurre Blanc
Tomato, Fennel Pollen, Lemon

Coq Au Vin
Pearl Onions, Lardons, Button Mushroom, Buttered
Noodles

Steak Frites.....
Beurre Maitre d'hotel, Au Poivre, or Bordelaise
Sauce

Linguine Pasta
Butter Poached Maine Lobster, Zucchini, Blistered
Tomato, Fennel Pollen, Lemon

DESSERTS

Apple Tarte Tatin 15
Caramel, Vanilla Ice Cream

Peach Melba 15
Raspberry Coulis, Whipped Cream, Toasted
Almonds

Dark Chocolate Mousse 15
Mocha, Hazelnut, Whipped Cream

Vanilla Crème Brulée..... 13

IT'S ALL FRENCH TO US

These items are served raw, undercooked, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.
We continue to support the growth of the culinary community by including a 1.5% service charge for our hardworking kitchen team. Your appreciation for their skills and efforts has made a significant contribution towards ensuring their recognition for enhancing your dining experience. Thank you for your support.