



30th Edmonton International Fringe Festival : August 11 – 21, 2011

BISTRO THEATRE LUNCH MENU

11:30 am - 4:30 pm

Act I

Chef's Soup of the Day - or - Mix Green Salad w/ house dressing

Act II

Grilled Salmon \$19

with green pea risotto, lemon chive butter and roasted vegetables

or

Grilled Alberta Strip Loin \$19

with fingerling hash and artisanal greens, house made pickles and lemon fig vin

or

Butter milk fried breast of Chicken \$18

with chilli corn bread and kohlrabi slaw

(ask your server for our dessert menu)

BISTRO THEATRE DINNER MENU

5:00 pm - Close

2-course: \$32 | 3-course: \$39

Act I

Fruit de Mer cocktail

with sweet ginger and tomato shaved ice, little neck clams, mussels, oysters and prawns

Act II

Pan roasted breast of chicken

with crispy risotto cake and red wine pan jus

or

Sturgeon Valley roasted pork medallions

Madeira sauce with sweet duck, pork roulade and pomme puree

Act III

Pineapple Panacotta with candied ginger and Coconut Tuile

(includes bread and butter)



Bistro

LA PERSAUD

BISTRO FRINGE CONCESSION

Act I

Bistro Chilli w/ corn bread \$8

Fringe Sliders (two sliders) \$7

That's a Wrap (chicken or veggie) \$8

Hot Dog \$6

Chilli Dog \$7.50

add potato salad \$2

add mixed greens \$2

Act II

Sweet Bread Pudding \$6

Bistro Homemade Cookies \$2

Act III

Coffee \$2.50

Cappuccino \$4

Cafe Latte \$4

Assorted Teas \$2.50