2025

Voilà!

MAISON FONDEE EN 2004 – SEATTLE, WA

"La bonne cuisine est la base du véritable bonheur" –*Auguste Escoffier*

VOILA! Bistrot
2805 East Madison Street
Seattle, WA 98112
206.322.5460
www.voilabistrot.com

LUNCH HOURS
Monday to Saturday
11:30 am - 2:30 pm
DINNER HOURS
Monday to Sunday
4:30 pm - Close

ÉVÉNEMENTS

special events
WEDNESDAY
THREE COURSE DINNER $59

Dine off our regular menu and choose one hors D'oeuvres, one entree, and one dessert for $59.

Escargot, cheese plate, and specials are excluded.



SUNDAY
WINE SPECIAL

Enjoy bottles of wine for 50% off when You join us for dinner.

Entree purchase must be made to recieve wine special. Special holidays are excluded.

These items are cooked to order
Consuming raw or undercooked Meats, poultry, seafood, shellfish, eggs may increase your risk of a food borne illness.

LUNCH EDITION

SALADES, SOUPES

SOUPE DU JOUR.....9
Soup of the day

SOUPE À L'OIGNON GRATINÉE..... 11
French Onion Soup

SALADE NIÇOISE 19
Green beans, black olive, yukon potaoes, tomatoes, hard boiled, tuna, shallot vinaigreatte

GRILLED ROMAINE & CHICKEN.....20
EVOO, lemon, feta, grilled chicken breast

SALADE PARISIENNE.....15
Parisian ham, Enmental cheese, green leaf lettuce, sliced mushrooms, boiled eggs

SANDWICHES - ENTRÉES

LE JAMBON BEURRE AU COMTÉ..... 18
1/2 baguette, sea salt butter, comté cheese, cornichons with small mix green

MERGUEZ FRITES.....21
Lamb sausages, medium spicy harissa aioli, served on a baguette

DOLCE VITA 16
Prosciutto Di Parma, fresh mozzarella, roasted cherry tomatoes, arugula on a baguette with small mix green

MOULES À LA PROVENÇALE..... 22
Mussels in white wine, tomatoes, garlic, and fresh herb

KOBE BEEF HAMBURGER*.....24
Kobe beef, brie, caramelized onions, served with fries

RAVIOLI CITRON MENTHE.....22
Three cheese ravioli with mint lemon sauce

QUICHE LORRAINE 18
Ham and cheese quiche with small mix green salad

BROCCOLI QUICHE 18
Sharp cheddar cheese, broccoli quiche with small mix green salad

SAVORY CRÊPES (BUCKWHEAT)

LA COMPLÉTE.....18
French ham, a sunny side up egg, emmental

LA SAVOYARDE.....19
Potatoes, bacon, onion, crème fraîche, emmental

L'AUVERGNATE.....19
Cured ham, bleu cheese, walnuts, crème fraîche

LES DESSERTS & CRÊPES

CRÈME BRÛLÉE.....11

TARTE AU CITRON.....10
Lemon Tart

PROFITEROLES AU CHOCOLAT.....13
Warm chocolate sauce

MOUSSE AU CHOCOLAT 11

CAFÉ LIÉGEOIS.....10
Coffee ice cream, coffee syrup, chantilly

LA SUCRÉE.....9
Add Nutella.....3

LA CITRONNÉE 13
Honey, lemon

SEA SALT CARAMEL 13
Add A Scoop of Ice Cream....5

LES VERRES A LA UNE

VERRES ROUGE

OWNER CELLAR SELECTION.....18
BORDEAUX.....13
CÔTE DU RHÔNE.....14
PINOT NOIR..... 13
LANGUEDOC.....12
MALBEC.....12

VERRES BLANC

OWNER CELLAR SELECTION.....17
CHARDONNAY.....14
SAUVIGNON BLANC.....11
ROSÉ 12
MUSCADET 10
SPARKLING.....12
SPARKLING ROSÉ.....12
CHAMPAGNE.....20

Wine list upon request

LES PETITES ANNONCES

Check out our website at
voilabistrot.com
for upcoming special events.

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.