

MON AMI GABI

A CLASSIC FRENCH BISTRO

BETHESDA MAGAZINE RESTAURANT WEEK

FRIDAY, JANUARY 11- SUNDAY, JANUARY 20

EXPRESS LUNCH MENU

FOR THE TABLE

WARM BAGUETTE

sweet cream butter

APPETIZER

PETIT ONION SOUP

au gratin, the french classic with baked cheese

ARUGULA SALAD

savory jam, pepper drops, sherry vinaigrette

CAESAR SALAD

grana padano, baguette croutons, chili oil

BAKED GOAT CHEESE

tomato sauce, warm herb garlic bread

SOUP DU JOUR

seasonal daily selection

ENTRÉE

GRILLED CHICKEN SALAD

arugula & frisée, figs, blue cheese dressing
& sunflower seeds

WARM CHICKEN & BRIE SANDWICH

caramelized onions, green apple, frites

SALMON

chive crusted, purple sweet potatoes,
black garlic beurre blanc

CLASSIC PRIME STEAK

lunch cut, frites, maitre d'hôtel butter

DESSERT

UNE PROFITEROLE

vanilla ice cream,
homemade double chocolate fudge

CHOCOLATE MOUSSE

whipped cream, chocolate pearls

SORBET COUPE DU JOUR

seasonal daily selection

\$19.95

PLUS TAX, GRATUITY NOT INCLUDED
DOES NOT INCLUDE BEVERAGES

The Express Lunch menu is offered year-round
Monday–Friday between 11:30am and 3:00pm!



SNAPPING PHOTOS? 
@MONAMIGABIBISTRO
#BMAGRW

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FRIDAY, JANUARY 11- SUNDAY, JANUARY 20

DINNER PRIX-FIXE

CHEF'S AMUSE

WARM BAGUETTE

classic carrot rapé, honey herb vinaigrette

WINE BY THE GLASS

choice of

MARQUIS DE LA TOUR - LOIRE, NV

LOUIS LATOUR CHARDONNAY

LOUIS LATOUR PINOT NOIR

HORS D'OEUVRES

choice of

ONION SOUP AU GRATIN

baked with gruyère cheese

SPICY SALMON TARTARE

avocado, olives, micro basil, pea shoots, gaufrette chips

WILD ESCARGOTS DE BOURGOGNE

oven-roasted snails, garlic-herb butter

ROOT VEGETABLE SALAD

currants & pumpkin seeds, ricotta toast, caper-lemon vinaigrette

ENTRÉES

choice of

SIGNATURE PRIME STEAK FRITES

served with our hand-cut frites and

choice of sauce: classic maître d'hôtel butter, au poivre, bordeaux butter, bordelaise, roquefort, or béarnaise

CLASSIC SKATE WING

cauliflower puree, brussels sprouts, dates, lemon caper butter

SALMON

chive crusted, purple potatoes, black garlic buerre blanc

CASARECCIA PASTA

mushrooms, truffle butter, preserved lemon, grana padano, poached egg

DESSERT TRIO

a decadent sampling of our classic desserts:

CHOCOLATE MOUSSE, PROFITEROLE
& VANILLA CRÈME BRÛLÉE

\$48.00

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