

Bistro La Source

85 Morris St 07302-4543 · +12012091717 · Updated: Jan 14, 2026

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FULL MENU 14

Cheese and/or Charcuterie Board \$26.00

Choose any 3, Served with toast, nuts and fruit Cheese: St. Andre, English Stilton, Five Spoke Farm Cheddar, Fresh Goat Cheese and local honey Charcuterie: Prosciutto di Parma, Rosette de Lyon, Patè of duck liver & foie gras

Blue Point Oysters, Copps Island, Connecticut \$19.00

Onion soup gratinée, 14-month aged Comté \$16.00

Gazpacho \$16.00

Tomato, Onion, Peppers, Cucumber, Celery, Garlic

Squash Blossom Ricotta Fritters \$18.00

Fig, Heirloom Tomato Salad

Grilled Spanish octopus \$19.00

chorizo, lentils, charred lemon, pimenton aioli

Fried fresh calamari \$18.00

lemon, pimenton aioli

Salmon Rillettes & Ahi Tuna Tartare Niçoise (raw) \$19.00

with sliced cucumber & toast

Escargots au Pastis \$19.00

shallot, garlic & parsley butter

Moroccan lamb sliders (3) \$20.00

with feta, mint, pickles, cucumber & dill

Paté of duck liver & foie gras, toast rounds \$19.00

Seared Hudson Valley foie gras \$36.00

fig brûlée, pomegranate

Fried Baby Artichokes \$18.00

Lemon & Mint

Blue Claw Crab & Avocado with Gaufrette Potato \$18.00

Tomato, Onion, Celery, Cilantro, Ginger, Jalapeno, Lime

SALADS 7

Watermelon, Cucumber, Onion, Feta, Mint \$15.00

Local Tomato, Jersey Peach, Basil, shaved Pecorino, Balsamic	\$16.00
Hearts of Romaine Caesar Salad	\$17.00
(Anchovy on request), parmesan, croutons	
Warm Goat Cheese Almond Fritter with Pear and Apple salad	\$18.00
Rose Chicory, Pomegranate, Walnuts, Crostin	
Salade Lyonnaise	\$18.00
chicory, apples, croutons, bacon, English Stilton cheese, poached egg	
Salade Niçoise with grilled Ahi Tuna	\$25.00
potato, red pepper, red onion green peas, olives, hardboiled egg, anchovy	
Avocado Salad	\$18.00
Chickpeas, Cucumber, Arugula, Croutons, Feta, Lemon, Dill	

PASTA AND RICE (ALL PASTA MADE IN HOUSE) 4

Shrimp & Crabmeat Risotto	\$26.00
Rock Shrimp, Blue Claw Crab	
Fine Spaghetti	\$19.00
Jersey Tomato, Almond Pesto, Confit Garlic, Pecorino	
Ravioli filled with Zucchini, Ricotta & Smoked Mozzarella	\$23.00
Marina and Sage	
Pappardelle beef short rib ragu with ricotta	\$25.00
ginger crushed red pepper, pecorino	

FISH AND SEAFOOD 7

Mussels Marinière	\$18.00
white wine, butter, shallots, garlic	
Mussels Provençale	\$18.00
tomato, garlic, white wine, herbs	
Mussels Thai	\$18.00
garlic, ginger, lemongrass, coconut milk, cilantro, bird chili	
Sauteed Salmon Filet	\$29.00
julienned Carrot & Leek, Grain Mustard, Cream	
Sautéed Branzino Filet	\$33.00
Garlic Spinach, Romesco Sauce	
Mediterranean Seafood Stew	\$36.00
cod filet, shrimp, mussels, clams calamari, tomato, garlic, saffron, rouille & toast	

Icelandic Cod & Clams	\$28.00
Bacon, Leeks, Marble Potatoes	

POULTRY AND MEAT 8

Coq au Vin Blanc	\$28.00
bone-out Belle Farms Chicken, white wine, bacon, mushrooms, pearl onions, marble potatoes	
Duck Leg Confit	\$32.00
Apple Glaze, roasted Garlic, Duck Fat sauteed Potatoes, Arugula	
Pekin Duck Breast Magret	\$36.00
Fresh Fig, Pommies Puree, Port, Currant & Juniper Sauce	
Beef Short Rib Bourguignon	\$35.00
braised 12 hours in red wine with bacon, mushrooms, onions, carrots, parsnips, marble potatoes	
Cassoulet	\$36.00
lamb, duck confit, garlic sausage, white beans tomato, carrots, onions, garlic, breadcrumbs	
Bistro Bacon Cheeseburger	\$23.00
Lettuce, Tomato, Onions, Pickle, French Fries	
Lollipop Lamb Chops	\$46.00
Mint Gremolata, Pommies Puree & sauteed Green Beans	
Steak Frites (onglette)	\$36.00
French Fries, Sauce Bordelaise	

SIDES 5

French Fries	\$5.00
Truffle and Pecorino Fries	\$10.00
Cheese	\$12.00
Pommies Puree (mashed)	\$9.00
Greens Salad	\$12.00

LUNCH 8

Avocado Toast	\$22.00
with Smoked Salmon, Scrambled Eggs, Crumbled Bacon, Shallot Crisp	
Petite Cassoulet with a Fried Egg	\$22.00
Lamb, Garlic Sausage, White Beans, Tomato, Carrots, Onions, Garlic, Breadcrumbs	
Baked Frittata	\$21.00
with Chorizo, Eggs, Potato, Peppers, Onion & Chevre	

Galettes Complètes	\$20.00
ham and Comté crepe with a fried egg	
Croque Madame	\$22.00
Comté, Mornay Sauce, Salad and Fries topped with a Fried Egg	
Pan Bagnat	\$22.00
Poached Ahi Tuna, Tomato, String Beans, Hardboiled Egg, Lettuce on a toasted Baguette with Olive Oil & Vinegar	
3 Moroccan Lamb Sliders	\$23.00
with Feta, Mint, Pickle & French Fries	
Chicken Caesar Salad	\$22.00
Romaine Hearts (with Anchovy on request), Parmesan, Croutons	

3 EGG OMELETTES 3

Spinach & Chevre	\$21.00
Slab Bacon & Fontina Fontal Cheese	\$21.00
Smoked Salmon, Mascarpone, sauteed Onions	\$23.00

BRUNCH 12

5 Hot Beignets	\$16.00
with Powdered Sugar, Belgian Chocolate & Raspberry Jam	
2 Buckwheat Crepes	\$17.00
with Lemon, Powdered Sugar, Raspberry Jam & Fresh Fruit	
2 Buckwheat Crepes	\$19.00
with Spiced Apple & Breakfast Sausages	
Pain Perdu	\$18.00
Sourdough Toast with Fresh Fruit & Pure Maple Syrup	
Avocado Toast	\$23.00
with Soft Scrambled Egg, Smoked Salmon, Bacon, Amaranth	
Frittata	\$21.00
Homemade Chorizo, Eggs, Potato, Peppers and Onion with Chevre	
Galettes Completes	\$19.00
Ham and 14-month aged Comte, Mornay Sauce, Salad & Fries	
Croque Monsieur	\$19.00
Grilled Bread, Ham, 14-month aged Comte, Mornay Sauce, Salad & Fries	
Croque Madame	\$23.00
Croque Monsieur with a Fried Egg	

Pan Bagnat	\$22.00
Poached Ahi Tuna, Tomato, String Beans, Hardboiled Egg, Lettuce on a Toasted Baguette with Olive Oil & Vinegar	
Petite Cassoulet with a Fried Egg	\$23.00
Lamb, Garlic Sausage, White Beans, Tomato, Carrots, Onions, Garlic, Breadcrumbs	
Duck Leg Confit	\$31.00
Duck Fat fried Marble Potatoes, Baby Arugula, Apple Glaze	