



BETHANIE RESTAURANT

320 Main Street
West Orange, NJ 07052
973-669-0200

Ernst & Marleine Pierre
Managers

Your Happiness is our Main Concern

HORS D'OEUVRES

APPETIZERS

- Fritailles \$5.00 Add meat \$8.00
Fried mixed veggies served with a zesty picklise sauce
- Paté en Croute \$7.00
Meat or fish patties served with our homemade thyme dipping sauce
- Accra \$5.00
Mixture of yautia and herbs fried, served with a habanero dipping sauce
- Foie Dure \$10.00
Fried liver served with fried sweet tostones and an onion sauce
- Creole Sushi \$8.00
Grilled chicken breast, goat meat with Cajun spices and red peppers,
served with a homemade Creole sauce
- Griot \$10.00
Pork morsels cooked to perfection,
served with fried plantains and Marleine sauce

SOUPS

- Soupe du jour – Bouillion 4 \$?.??
Soupe de giraumon – squash, potato, leek, beef \$?.??

SALADS

- House Salad \$5.00
Baby greens, carrots and tomatoes served with a lime vinaigrette
- Salade Verte \$5.00
Chiffonnades of romaine lettuce, tossed with homemade vinaigrette
- Salade Russe \$7.00
Mélange of potatoes, hardboiled eggs, carrots, green peas in our special dressing
- Salade de Macaroni \$7.00
Penne and veggies toasted in a homemade dressing

PASTA

- Penne Alla Vodka \$10.00
Penne pasta with sautéed plum tomatoes in a vodka cream

ENTRÉES

SEAFOOD

Shrimp Creole \$19.00
Sautéed jumbo shrimp with onions, tomatoes
and spices served with a Djon Djon rice

Fried Shrimp \$18.00
Dipped in herb batter and fried,
served with French fries

Grilled Poisson \$21.00
Herb crusted fish of the day served with
rice, petits pois and haricots verts

Fried Fish (Poisson Frit) \$17.00
Fish of the day deep-fried, served with a picklise
Cajun sauce, our fried plantains, rice and peas

Curry Thai Crab \$18.95
Lump crabmeat simmered in a
Thai coconut curry sauce, served with
basmati rice and a bouquet of vegetables

MEAT and POULTRY

Chicken Creole \$13.95
Boneless chicken breast sautéed with herbs,
onions, red pepper and shallots,
served with mais moulu and spinach

Cabrit Grille or Stew \$19.00
Goat meat served with a lemon butter sauce,
Djon Djon rice and haricots verts

Roasted Turkey a L'Haitienne \$14.95
Turkey pieces sautéed in a roux with thyme and
chive sauce, served with sweet potato soufflé

Griot \$18.00
Pork morsels cooked to perfection served with
fried plantains and riz au petit pois

Guinea Hen \$19.00
Pintade, pan sautéed white and dark meat
simmered in onion and roux sauce,
accompanied with rice and beans, mixed veggies

Herb Crusted Steak \$22.00
Aged prime beef frilled to perfection
with a thyme garlic pesto sauce,
served with white sweet potato and spinach

Queue de Boeuf (Oxtail) \$19.00
Oxtail sautéed in a Merlot herb sauce, served
with roasted rice and beans and christophine

Christophine and Beef \$18.00
Pan seared in a merlot sauce,
accompanied by white rice

Ratatouille and Beef Stew \$17.00
Beef, eggplant, onions, carrots and herbs stew,
served with white rice

Clove Scented Barbecue Ribs \$15.00
Juicy spare ribs served with three cheese
mac & cheese and spicy collard greens

Buccaneer Barbecue Chicken \$15.00
Half of a chicken served with salade russe
and choucroute

Chicken Francaise \$13.95
Boneless chicken breast dipped in egg, sautéed
in a white wine, lemon and butter sauce,
served with coconut rice pilaf

Thyme Roasted Chicken \$15.00
Half of a chicken served with mixed veggies
and baked potato

Buttermilk-Dipped Fried Chicken \$13.95
White and dark meat served with
French fries and cabbage

SIDES / LES LEGUMES \$4.00

Spinach
Mixed Veggies
Cabbage

Coconut Rice
Mais Moulu
Djon Djon Rice

Rice & Beans
Rice & Peas
White Rice

Coconut Rice Pilaf
Baked Potato
Eggplant

Sweet Potato Soufflé
Fried Plantains
Christophine

Chicken Fingers
Chicken Wings
(fried or buffalo)