

## PRE-THEATER MENU \$19.95

*Including Appetizer, Main Course, Dessert and coffee*

### CAFÉ DU SOLEIL

#### LES HORS D'ŒUVRES

##### SALADE DE MESCLUN

Mixed organic greens with Provencal herbs and champagne vinaigrette

##### POTAGE PARMENTIER

Homemade potato and leek soup

##### ESCARGOTS DE BOURGOGNE

Imported French snails on toasted baguette, garlic and butter sauce

#### DESSERTS

##### CRÈME CARAMEL

Classic caramel custard

##### CHOCOLATE MOUSSE

Double chocolate mousse with espresso essence

##### GLACES ET SORBETS

Ice creams: vanilla bean, dark chocolate, pistachio  
Sorbets: raspberry, lemon, passion fruit

**KITCHEN OPEN UNTIL 11:30pm Fri- Sat**

**Open Mon-Thurs 11am to 10pm,**

**BRUNCH Sat – Sun 9am to 4pm**

**SERVICE NON COMPRIS**

**Tel: 212-316-5000**

#### LES PLATS PRINCIPAUX

##### POULET ROTI A L'AIL

1/2 crispy roast free range chicken with garlic confit served with rosemary roasted potatoes

##### BURGER CAFE DU SOLEIL

Kobe burger on sesame roll with roquefort, arugula, sundried tomatoes and garlic pommes frites

##### MOULES MARINIÈRES

Farm-raised Newfoundland steamed mussels, white wine, shallots and parsley, garlic pommes frites

##### COBB SALAD

Classic cobb salad, grilled free range diced chicken, avocado, bacon, egg whites, Roquefort cheese, cucumber, onion, tomato, organic greens

##### SAUCISSES DE POULET AUX TRUFFES

*Chicken truffle sausage with a salad and garlic pommes frites*

##### ROGNON DE VEAU A LA MOUTARDE

Roasted veal kidney in a Dijon mustard sauce

##### LAPIN A LA MOUTARDE \$

Braised Rabbit with grainy mustard sauce served with tagliatelles