

SIDE ORDERS

GARLIC FRENCH
FRIES 4

ROASTED YUKON
POTATOES 5

MASHED
POTATOES 5

GRATIN
DAUPHINOIS 6

ROASTED TURNIPS
6

BRAISED ENDIVES 7

SAUTÉED SPINACH
6

SAUTÉED
MUSHROOMS 6

STRING BEANS 6

PROVENÇAL
SLICED
VEGETABLES 7

LES SPECIALITÉS DE LA SEMAINE

TUESDAY: POT AU FEU 19
*Traditional French Light Stew Of Premium Beef And Vegetables
In A Broth*

WEDNESDAY: CHOUROUTE GARNIE 19
Alsacien Stew Of Sausage, Charcuterie And Sauerkraut

THURSDAY: CASSOULET 18
*Slow- Cooked Casserole Of White Beans, Duck Confit, Sausages,
Pork*

FRIDAY: BOUILLABAISSE 19
Traditional Provençal Fish Stew, Rouille, Garlic Croutons

LES DESSERTS

MOUSSE AU CHOCOLAT
Rich Classic Dark Chocolate Mousse 4

TARTELETTE AUX POIRES
French Thin Crust Pear Tart, Raspberry Coulis, Chantilly 5

CREME BRÛLÉE
Rich Custard Base, Hard Caramel Layer 5

POIRE BELLE HELENE
*Poached Pear Dipped In Dark Chocolate, French Vanilla Ice Cream,
Roasted Almonds Slices* 6

PECHE MELBA
Poached Peach, French Vanilla Ice Cream, Raspberry Coulis 6

TARTE TATIN
Thick Crust Baked Upside Down Warm Apple Tart 5



DELIVERY & TAKE-OUT
(212) 316-5000

Everyday 4PM-10PM

WE DELIVER BETWEEN
RIVERSIDE DRIVE &
CENTRAL PARK WEST,
96 STREET TO 116 STREET

FREE DELIVERY, MINIMUM \$20

2723 BROADWAY
ON 104 STREET

POUR COMMENCER

QUENELLES DE BROCHET, SAUCE NANTUA

Poached Pike Quenelles, Crayfish Sauce 8

MERGUEZ GRILLÉES

Grilled Spicy Lamb Sausage, Couscous, Harissa 9

CALAMARS FRITS

Fried Calamari, Spicy Tartare Sauce 9

SARDINES GRILLÉES

Grilled Imported Sardines, Olive Oil, Parsley, Lemon 8

RILLIETTE DE CANARD

Homemade Duck Confit Spread, Mustard, Cornichons, Toasts

LES SOUPES & SALADES

MESCLUN

Simply Organic Mixed Greens, House Vinaigrette 6

FRISÉE AUX LARDONS

Frisee, Apple Smoked Diced Bacon, Poached Egg On Top, Lemon Honey Vinaigrette 9

CRESSON, ARUGULA

Watercress, Arugula, Roasted Sliced Almonds, Dijon Mustard Vinaigrette 8

BETTERAVES ROUGES, CHÈVRE

Beets, Arugula, Goat Cheese, Cranberries, Walnuts, Dijon Mustard Vinaigrette 8

SOUPE POIREAUX, POMMES DE TERRE

Leeks And Potato Bisque 5

SOUPE LENTILLES

Classic French Lentils Soup 6

LA ROTISSERIE

DEMI-POULET BIO

Half Organic Roasted Chicken With Garlic And Rosemary, Yukon Potatoes, Simple Jus 14

POULET ENTIER BIO

Whole Organic Roasted Chicken With Garlic And Rosemary, Yukon Potatoes, Simple Jus 19

BISTRO CLASSIQUES

FOIE DE VEAU AUX ECHALOTTES 14

Pan Seared Calf's Liver, Gratin Dauphinois, String Beans, Red Wine Shallots Sauce

BLANQUETTE DE VEAU 19

Tender Braised Veal Shoulder Ragout, Roasted Turnips, Mushrooms, Pearl Onions, Creamy Reisling White Wine Sauce

BOUDIN NOIR AUX POMMES 16

Sautéed Blood Sausage With Caramelized Apples, Gratin Dauphinois, Braised Endives, Port Wine Reduction

LANGUE DE BOEUF SAUCE GRIBICHE 18

Sliced Poached Beef Tongue, Roasted Turnips, Mayonnaise Style Cold Egg Sauce, French Fries

LES PLATS

BOEUF BOURGUIGNON 19

Braised Premium Beef In A Cabernet Red Wine Sauce With Yukon Potatoes, Mushrooms, Carrots, Pearl Onions,

LE COQ AU VIN 16

Braised Organic Chicken In A Cabernet Red Wine Sauce, Pearl Onions, Mushrooms, Carrots, Fresh Fettuccine

POULET BASQUAISE 14

Quick Braised Organic Chicken, Soy, Ginger, Sesame, Red And Yellow Peppers, Mashed Potatoes

PENNE, TOMATES ET BASILIC 13

Penne, Chunky Tomato, Fresh Garlic, Fresh Basil

LE BURGER MAISON 12

Black Angus Beef, Tomato, Red Onions, Lettuce, Sesame Brioche Bun, French Fries

Cheddar, Swiss, Blue Or Goat Cheese, Bacon, Caramelized Onions 2

OSSO BUCO D'AGNEAU, COUSCOUS 19

Braised Lamb Shanks Au Jus, Provencal Style Couscous, Harissa

HACHIS PARMENTIER 15

Oven Baked Premium Short Ribs Mixed With Mashed Potatoes In A Cabernet Red Wine Sauce

LES MOULES FRITES

PRINCE EDWARD ISLAND STEAMED MUSSELS,
SERVED WITH GARLIC FRENCH FRIES

MARINIÈRES

17

Garlic, Shallots,
White Wine

ARRABBIATA

17

Spicy Tomato,
Garlic, Chilli
Peppers

DIJONNAISES

17

White Wine,
Shallots, Dijon
Mustard

MEAT MARKET

100% GRASS FED PREMIUM BEEF

HANGER 26

FILET MIGNON 27

RIBEYE 29

NY STRIP 29

SKIRT 28

SAUCES: AU POIVRE, BEARNAISE, RED WINE
SHALLOTS

FISH MARKET

OVEN ROASTED, SERVED WITH PROVENCAL SLICED
VEGETABLES

WHOLE

BRANZINO 29

WILD STRIPED BASS 26

DORADE ROYALE 28

FILET

RED SNAPPER 27

ATLANTIC SALMON 23

HALIBUT 27

SAUCES: SAFFRON LEMON, CREAMY
MUSTARD, CHAMPAGNE