

## SIDE ORDERS

GARLIC FRENCH  
FRIES 4

ROASTED YUKON  
POTATOES 5

MASHED  
POTATOES 5

GRATIN  
DAUPHINOIS 7

ROASTED TURNIPS  
6

BRAISED ENDIVES 8

SAUTÉED SPINACH  
6

SAUTÉED  
MUSHROOMS 6

STRING BEANS 7

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 4**  
*Rich Classic Dark Chocolate Mousse*

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

**CREME BRÛLÉE 5**  
*Rich Custard Base, Hard Caramel Layer*

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

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

**TARTE TATIN 5**  
*Thick Crust Baked Upside Down Warm Apple Tart*



**DELIVERY & TAKE-OUT**  
**(212) 316-5000**

Everyday 4PM-10PM

WE DELIVER BETWEEN  
RIVERSIDE DRIVE &  
CENTRAL PARK WEST,  
92 STREET TO 120 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

### RILLETTES DE CANARD

Homemade Duck Confit Spread, Mustard, Cornichons, Toasts 8

## 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 6

### SOUPE LENTILLES

Classic French Lentils Soup 7

## 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 15

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 Riesling White Wine Sauce

### BOUDIN NOIR AUX POMMES 16

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

## 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 17

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

### PENNE, TOMATES ET BASILIC 14

Penne, Chunky Tomato, Fresh Garlic, Fresh Basil

### LE BURGER MAISON 13

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 16

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