

STEAK HOUSE

100% GRASS FED PREMIUM BEEF

FILET MIGNON 27 NY STRIP 29

RIB-EYE 29 SKIRT 28

Sauce Au Choix: Au Poivre, Bearnaise, Red Wine Shallots

FISH MARKET

All Oven Roasted And Served With Provencal Sliced Vegetables

WHOLE RED SNAPPER
BRANZINO 29 FILET 27

WHOLE WILD ATLANTIC
STRIPED BASS SALMON FILET
28 23

Sauces: Saffron lemon, Creamy Mustard, Provencal

SIDE ORDERS

GARLIC FRENCH FRIES 5
LENTIL SALAD 7
YUKON POTATO SALAD 6
HARICOTS VERT 7
ROASTED YUKON POTATOES 6
PROVENCAL SLICED
VEGETABLES 7
BABY ARUGULA SALAD 7

LES SPECIALITÉS DE LA SEMAINE

DINE-IN ONLY

MONDAY : MOULES FRITES 21
PEI Steamed Mussels Selection, French Fries, Complementary Glass Of Wine or Beer

TUESDAY: POT AU FEU 28
Traditional French Light Stew Of Premium Beef And Vegetables In A Broth

WEDNESDAY : POULET AUX TRUFFES POUR DEUX 42
Organic Whole Roasted Chicken For Two, Black Truffles Jus, Haricots Vert, Garlic Fries

THURSDAY: \$79 SPECIAL DINNER MENU FOR 2
3 Course Dinner Menu For 2 With A Bottle Of Wine

FRIDAY: BOUILLABAISE 38
Traditional Provencal Fish Stew, Rouille, Garlic Croutons

SATURDAY: FILET MIGNON AU POIVRE 45
Pan Seared Prime Tenderloin, Haricots Vert, Garlic French Fries, Green Peppercorns Sauce

SUNDAY: \$35 DINNER SPECIAL
Three course Special Prix Fixe Dinner Menu



BISTRO FRANCAIS

A EMPORTER

DINNER | 5 PM - 10 PM |

**WE CATER:
WWW.VOILACATERERS.COM**



**DELIVERY:
90TH STREET TO 120TH STREET
RIVERSIDE DR TO CENTRAL PARK WEST**

(212) 316 - 5000

- POUR COMMENCER -

AVOCAT FARCI AU CRABE ET CREVETTES 14

Avocado, Crabmeat, Baby Shrimps, Chive Mayonnaise

MERGUEZ GRILLÉES 9

Grilled Spicy Lamb Sausage, Couscous, Harissa

CALAMARS FRITS 9

Fried Calamari, Spicy Tartare Sauce

SARDINES GRILLÉES 9

Grilled Imported Sardines, Olive Oil, Parsley, Lemon

- LES SOUPES -

DE COURGES 6

Chilled Butternut Squash Soup, Creme Fraiche, Chives

GAZPACHO A LA GRECQUE 8

Chilled Gazpacho, Greek Olives, Feta cheese

- LA ROTISSERIE -

DEMI POULET BIO ROTI MAISON 14

Half Organic Roasted Chicken, Simple Jus, Haricots Vert, Rosemary Yukon Potatoes

POULET ENTIER BIO 21

Whole Organic Roasted Chicken, Simple Jus, Haricots Vert, Rosemary Yukon Potatoes

- LES SALADES -

SALADE VERTE BIO 6

Simply Organic Mixed Greens, Cherry Tomatoes, Classic Bistro Vinaigrette

BURRATA, TOMATES, BETTERAVES 9

Roasted Red Beets, Tomatoes, Fresh Burrata, Olive Oil, Balsamic

ARUGULA, TOMATES CERISES, CHEVRE 7

Baby Arugula, Cherry Tomatoes, Shaved Radishes, Goat Cheese, Olive Oil, Balsamic

FRISEE, ARUGULA, AVOCAT ET NOIX 9

Frisee, Baby Arugula, Avocado, Roasted Walnuts, Cranberries, Classic Bistro Vinaigrette

- NOS SALADES GOURMANDES -

NICOISE DU SOLEIL

Yukon Potato Salad, Cherry Tomatoes, Roasted Red Beets, Haricots Vert, Shaved Radishes, Boiled Egg, Black Nicoise Olives, Classic Bistro Vinaigrette

With Wild Albacore tuna 17 / Fresh Burrata 15

SAUMON POCHE FROID, LENTILLES, ARUGULA 21

Cold Poached Atlantic Salmon, Lentil Salad, Baby Arugula, Shaved Radishes, Classic Bistro Vinaigrette

POULET AU CURRY 16

Organic Chicken Breast With Curry Mayo, Organic Mixed Greens, Cranberries, Roasted Walnuts, Classic Bistro Vinaigrette

CONFIT DE CANARD 22

Duck Leg Confit, Frisee Lettuce, Poached Egg, Crispy Applewood Lardons

- LES PLATS -

FETTUCCINE PARISIENNE 24

Fresh Fettuccine, Atlantic Salmon, Shrimp, Mussels, White Wine Shallots Sauce, Chives

LE COQ AU VIN AU REISLING 21
Organic Braised Chicken In A Reisling White Wine Sauce, Pearl onions, Mushrooms, Carrots, Fresh Fettuccine

BURGER DE SAUMON 15

Chopped Atlantic Salmon On Sesame Brioche Bun, Lettuce, Tomato, Tartare Sauce, Garlic French Fries

FETTUCCINE, TOMATES, BASILIC 14

Fresh Fettuccine, Chunky Tomato, Fresh Garlic, Fresh Basil

OSSO BUCO D'AGNEAU A LA PROVENÇAL 24

Braised Lamb Shanks Au Jus, Ratatouille

LE BURGER MAISON 14

Black Angus Beef Burger On Sesame Brioche Bun, Tomato, Red Onions, Pickle, Lettuce, Garlic French Fries

Add: Cheddar, Swiss, Goat, Blue, Brie, Bacon, Avocado, Mushrooms, Caramelized Onions \$2 each

- LES MOULES FRITES -

Prince Edward Island Steamed Mussels, Served With Garlic French Fries

MARINIÈRES 17

Garlic, Shallots, Butter Chablis White Wine, Parsley

MOUTARDE A L'ANCIENNE 18

Shallots, Whole Grain Mustard, Smoke Bacon, Chablis, Creme Fraiche

ROQUEFORT 19

Garlic, Shallots, Chablis, Roquefort, Chives, Cream