

- Cafe Du Soleil -

BISTRO FRANCAIS

DINNER | 4 - 10 SUN- THUR, 4-11 FRID-SAT, WE CATER: WWW.VOILACATERERSNYC.COM

- POUR COMMENCER -

ESCARGOTS DE BOURGOGNE
*Burgundy Snails, Garlic, Parsley Butter
Sauce, Puff Pastry Top 9*

RILLETTES DE CANARD AU
POIVRE VERT 12
*Homemade Duck Confit Spread With
Green Peppercorns, Mustard,
Cornichons, Toast*

QUENELLES DE BROCHET,
SAUCE NANTUA 9
*Poached Pike Quenelles, Crayfish
Sauce*

CALAMARS FRITS 14
Fried Calamari, Spicy Tartare Sauce

SARDINES GRILLÉES 14
*Grilled Imported Fresh Sardines,
Olive Oil, Parsley, Lemon*

TERRINE DE SAUMON
MAISON A L'ESTRAGON 12
*Homemade Poached And Smoked
Salmon Spread With Fresh Tarragon,
Pastis Aspic, Cornichons, Toast*

PETITE ASSIETTE DE
FROMAGE
*Imported Brie cheese, honey, walnuts,
Cranberries, Sliced Apple 9*

MERGUEZ GRILLÉES 12
*Grilled Spicy Lamb Sausage,
couscous, Harissa*

- LES SALADES -

MESCLUN 8
*Simply Organic Mixed Greens, Cherry
Tomatoes Classic Bistro Vinaigrette*

FRISÉE AUX LARDONS 12
*Frisee, Applewood Smoked Bacon,
Poached Egg On Top, Honey Mustard
Vinaigrette*

CRESSON, ARUGULA 10
*Watercress, Arugula, Shaved Fennel,
Cherry Tomatoes, Dijon Vinaigrette*

BETTERAVES ROUGES,
CHÈVRE 12
*Beets, Arugula, Goat Cheese,
Cranberries, Walnuts, Classic Bistro
Vinaigrette*

- LES SOUPES -

POIREAUX, POMMES DE
TERRE 7
Leeks And Potato Bisque

A L'OIGNON 9
Classic French Onion Soup

LENTILLES 8
Classic French Lentils Soup

- BISTRO CLASSIQUES -

FOIE DE VEAU AUX ECHALOTES 24
*Pan Seared Calfs Liver, Gratin Dauphinois, Haricots Vert, Cabernet Wine
Shallots Sauce*

HACHIS PARMENTIER AU FOUR 26
*Oven Baked Premium Short Ribs mixed With Mashed Potatoes In A
Cabernet Wine Sauce*

BLANQUETTE DE VEAU 26
*Tender Braised Veal Shoulder Ragout, Mushrooms, Pearl Onions, Carrots,
In A Creamy Riesling White Wine Sauce, With White Rice*

BOUDIN NOIR AUX POMMES 22
*Homemade Blood Sausages Sautéed With Caramelized Apples, Haricots
Vert, Mashed Potatoes, Balsamic Reduction*

- LES PLATS -

POULET ROTI MAISON 22
*Half Organic Roasted Chicken Au Jus,
Haricots Vert, Roasted Yukon Potatoes*

MAGRET DE CANARD, SAUCE
CASSIS CABERNET, 32
*Pan Seared Roasted Sliced Muscovy
Duck Breast, Poached Pear, Wild
Rice, Blackcurrant Cabernet Sauce*

LE COQ AU VIN 26
*Braised Organic Chicken In A
Cabernet Wine Sauce, Pearl Onions,
Mushrooms, Carrots, Fresh
Fettuccine*

SAUMON BURGER, FRITES 19
*Chopped Atlantic Salmon On
Sesame brioche Bun, Lettuce,
Tomato, Red Onions, Pickle
Tartare Sauce, Garlic French Fries*

BURGER MAISON, FRITES 18
*Black Angus Beef On Sesame
Brioche Bun, Tomato, Red Onions,
Pickle, Lettuce, French Fries
Add: Cheddar, Swiss, Goat, Blue, Brie,
Applewood Bacon, Avocado,
Mushrooms, Caramelized Onions \$2 each*

FETTUCINE, TOMATES ET
BASILIC 19
*Fresh Fettuccine, Chunky Tomato,
Fresh Garlic, Fresh Basil*

OSSO BUCO D'AGNEAU A LA
PROVENÇAL 29
*Braised Lamb Shanks Au Jus,
Provencal Style Couscous,
Ratatouille, Harissa*

BOEUF BOURGUIGNON 28
*Braised Premium Beef In A Cabernet
Wine Sauce With Yukon Potatoes,
Mushrooms, Carrots, Pearl Onions,*

RIGATONI AUX FENOUIL
ET BOUDIN BLANC 24
*Rigatoni With Oven Roasted Veal
Sausage, Shaved Fennel, Chablis
Wine, Olive Oil, Grated Pecorino*

NICOISE DU SOLEIL 24
*Canned Albacore Wild Tuna, Yukon
Potato Salad, Cherry Tomato, Red Beets,
Haricots Vert, Shaved Radishes, Boiled
Egg, Black Nicoise Olives, Classic Bistro
Vinaigrette*

- LES MOULES FRITES -

Prince Edward Island Steamed Mussels, Served With Garlic French Fries

MARINIÈRES 25
*Garlic, Shallots, Butter
Chablis white wine,
Parsley*

POIREAUX 25
*Leeks, Chablis Wine,
Bacon, Creme Fraiche*

ARRIABIATA 25
*Spicy Tomato, Garlic,
Chablis Wine, Fresh
Basil*

STEAK HOUSE

100% GRASS FED PREMIUM BEEF

FILET MIGNON 38

RIB-EYE 36

NY STRIP 36

SKIRT 34

HANGER 34

Sauces: Au Poivre, Bearnaise, Red Wine Shallots

FISH MARKET

Oven Roasted, Served With Provencal Sliced Vegetables

- WHOLE -

BRANZINO 38

RED SNAPPER 36

DORADE ROYALE 32

- FILET -

GROUPER 34

ATLANTIC SALMON 29

MAHI-MAHI 30

Sauces: Saffron Lemon, Creamy Mustard, Lemon Capers

LES SPECIALITÉS DE LA SEMAINE

MONDAY : MOULES, FRITES 21

PEI Steamed Mussels Selection, French Fries, Complimentary Glass Of Wine Or Beer

TUESDAY: POT AU FEU 26

Traditional French Light Stew Of Premium Beef And Vegetables In A Broth

WEDNESDAY: CHOUCROUTE GARNIE 28

Alsacien Stew Of Imported French Sausages, Charcuterie And Sauerkraut

THURSDAY: \$79 FOR 2

3 Course Dinner Menu For 2 Includes A Bottle Of Red Or White Wine

FRIDAY: BOUILLABAISE 32

Traditional Provencal Fish Stew, Rouille, Garlic Croutons

SATURDAY: CASSOULET TOULOUSAIN 28

Slow- Cooked Casserole Of White Beans, Duck Confit, Imported French Sausages, Pork

SUNDAY: \$35 DINNER SPECIAL

All Night Three course Special Prix Fixe Dinner Menu

- SIDE ORDERS -

Garlic French fries 7. Mashed Potatoes 6.

Haricots Vert 8. Sauteed Mushrooms 7 Roasted Yukon Potatoes 7.

Provencal Sliced Vegetables 8. Ratatouille 7 Wild Rice 6. Gratin Dauphinois 8

CARTE DES VINS

VIN DE LA SEMAINE

ASK OUR WAITER
ABOUT THE WINE OF THE WEEK

RED | ROUGE

HOUSE RED

Glass10 Bottle38

BORDEAUX

Glass15 Bottle56

COTES DU RHONE

Glass12 Bottle44

PINOT NOIR

Glass14 Bottle52

CABERNET SAUVIGNON

Glass12 Bottle42

MALBEC

Glass12 Bottle48

WHITE | BLANC

HOUSE WHITE

Glass10 Bottle38

CHARDONNAY

Glass14 Bottle52

SAUVIGNON BLANC

Glass12 Bottle42

SANCERRE

Glass16 Bottle62

ROSÉ

ROSÉ DE LA MAISON

Glass12 Bottle44

SPARKLING | PÉTILLANT

BLANC DE BLANC

Glass12 Bottle48

CHAMPAGNE

Moutarde Brut reserve

Bottle75

