

- Cafe Du Soleil -

BISTRO FRANCAIS

LUNCH | 11 AM - 4 PM | WE CATER: WWW.VOILACATERERSNYC.COM

LES SOUPES

POIREAUX, POMMES DE TERRE 6

Leeks And Potato Bisque

SOUPE A L'OIGNON 7

Classic French Onion Soup

LENTILLES 7

Classic French Lentils Soup

POUR COMMENCER

ESCARGOTS DE

BOURGOGNE 8

Burgundy Snails, Garlic, Parsley Butter Sauce, Puff Pastry Top

TERRINE DE SAUMON A

L'ESTRAGON 9

Homemade Poached And Smoked Salmon Spread With Fresh Tarragon, Pastis Aspice, Cornichons, Toast

SALADE VERTE BIO 6

Organic Mixed Greens, Cherry Tomatoes, Classic Bistro Vinaigrette

RILLETTES DE CANARD

AU POIVRE VERT 9

Homemade Duck Confit Spread With Green Peppercorns, Mustard, Cornichons, Toast

SARDINES GRILLÉES 10

Grilled Imported Fresh Sardines, Olive Oil, Parsley, Lemon

CALAMARIS FRITS 12

Fried Calamari, Spicy Tartare Sauce

LES QUICHES DE

MAMAN

Daily Made Savory Egg And Cream Open Tart, With Organic Mixed Green Salad

LORRAINE 14

Classic: Lardons, Gruyère

SOLEIL 14

Roquefort, Mushrooms, Caramelized Shallots

VEGGIE 14

Eggplant, Tomato, Zucchini, Onion Confit

KALE 14

Kale, Cheddar, Applewood Smoked Bacon

LES SALADES GOURMANDES

BETTERAVES ROUGES ET CHEVRE 15

Beets, Arugula, Goat Cheese, Shaved Radishes, Cranberries, Walnuts, Classic Bistro Vinaigrette

NICOISE DU SOLEIL 17

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

LYONNAISE 16

Romaine, Frisee, Applewood Smoked Bacon, Poached Egg, Croutons, Dijon Mustard Vinaigrette

COBB 18

Diced Chicken, Tomato, Cucumber, Avocado, Applewood Smoked Bacon, Red Peppers, Blue Cheese, Boiled Egg, Red Onions, Classic Bistro Vinaigrette

LES MOULES FRITES

Prince Edward Island Steamed Mussels, Served With Garlic French Fries \$16

MARINIÈRE

Garlic, Shallots, Chablis, butter, Parsley

POIREAUX

Leeks, Chablis Wine, Applewood Smoked Bacon, Creme Fraiche

ARRABIATA

Spicy Tomato, Garlic, Chablis Wine, Fresh Basil

LES SANDWICHES

All Made On Silver Moon Bakery Freshly Baked Baguette, Organic Mixed Greens Salad

POULET 14

Organic Grilled Chicken Breast, Baby Arugula, sliced Tomato, Mustard Vinaigrette

NICOISE 16

Canned Wild Albacore Tuna Niçoise Sandwich, Shaved Radishes, Provençal Olive Oil Spread

STEAK 19

Grass Fed Premium Grilled Sliced Skirt Steak, Caramelized Shallots, Baby Arugula, Dijon Mustard

VEGETARIEN 14

Roasted Provençal Sliced Vegetables, Olive Oil, Balsamic Dressing

MONTAGNARD 15

Baked Brie, Imported French Ham, Baby Arugula, Sliced Tomato, Dijon Vinaigrette

FERMIER 14

Sautéed Calf's Liver, Caramelized Shallots, Baby Arugula, Dijon Mustard

MERGUEZ 16

Spicy Lamb Sausages, Caramelized Shallots, Baby Arugula, Harissa Spread

LUNCH COMBOS

ANY 1/2 SANDWICH AND A SOUP \$14

LES PLATS



LES COCKTAILS

BAVETTE A LA SAUCE CABERNET, FRITES 22

Grass Fed Premium Grilled Skirt Steak, Baby Arugula, Shallots Cabernet Sauce, French Fries

COQ AU VIN 17

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

FETTUCCINE TOMATES ET BASILIC 14

Fresh Fettuccine, Chunky Tomato, Fresh Garlic, Fresh Basil

BURGER DE SAUMON, FRITES 16

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

BURGER MAISON, FRITES 14

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

Add: Blue Cheese, Swiss, Cheddar, Brie, Goat Cheese,

Applewood Smoked Bacon, Mushrooms, Caramelized Shallots, Avocado \$2 each

HACHIS PARMENTIER AU FOUR 16

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

SAUMON GRILLE SAUCE MOUTARDE 18

Grilled Atlantic Salmon Filet, Haricots Vert, Mashed Potatoes, Creamy Dijon Mustard Sauce

FOIE DE VEAU AUX ECHALOTES 15

Pan Seared Calf's Liver, Mashed Potatoes, Haricots Vert, Cabernet Wine Shallots Sauce

- BRUNCHY -

LES BENEDICTES

Poached Eggs On Toasted Muffins, With Roasted Yukons Potatoes

CLASSIC 13

Canadian Bacon, Hollandaise

CALIFORNIEN 14

Sliced Avocado, Hollandaise

NORVEGIEN 16

Smoked Salmon, Hollandaise

VEGETARIEN 14

Provencal Sliced Vegetables

BREAKFAST AMERICAIN 14

Applewood Smoked Bacon, Sausages, Two Eggs Any Style, Roasted Yukon Potatoes

BAVETTE, CONFIT D'ECHALOTES ET OEUFS 22

Grass Fed Premium Grilled Skirt Steak With Shallots Confit, Two Eggs Any Style, Roasted Yukons Potatoes Or Fries

MERGUEZ, RATATOUILLE 16

Pan Seared Spicy Lamb Sausages, Two Eggs Any Style, Ratatouille, Harissa

BOUDIN BLANC 16

Pan Seared Veal Sausages, Two Eggs Any Style, Roasted Yukons Potatoes

OMELETTE PROVENCALE, SALADE 14

Ratatouille Omelet, Organic Mixed Greens Salad

OMELETTE PARISIENNE, SALADE 14

Brie Omelet With Imported French Ham, Organic Mixed Greens Salad

SIDE ORDERS

Garlic French Fries 4. Mashed Potatoes 6. Ratatouille 5. Provencal Sliced Vegetables 6. Haricots Vert 6. Applewood Smoked Bacon 6.

ALL 5.75

MIMOSA CLASSIC
Champagne, Orange Juice

MIMOSA
PAMPLEMOUSSE
Champagne, Grapefruit Juice

KIR ROYAL
Champagne, Creme De Cassis

KIR BLANC
Chardonnay, Creme De Cassis

KIR PARISIEN
St Germain, Champagne

PÉTILLANT
Brut Blanc De Blanc

VIN MAISON
Chardonnay
Pinot Noir
Rosé

LES BOISSONS FROIDES

SODA 3.25

BOTTLE EVIAN WATER
5.95

BOTTLE BADOIT WATER 5.95

LES CAFÉS

REGULAR 3.75

ESPRESSO 3.95

DOUBLE ESPRESSO 5.25

LATTE 4.5

CAPPUCCINO 4.5

TEA 3.5

ICED COFFEE 4.95

ICED LATTE 4.95

ICE TEA 4.50

MACCHIATO 4.50

SIGNATURE CAFÉS 5.95

FRENCH VANILLA ICED
LATTE

CARAMEL ICED
CAPPUCCINO

HAZELNUT ICED COFFEE