

SIDE ORDERS

Garlic French fries 5

Haricots Vert 6

Roasted Yukon Potatoes 5

Provencal Sliced Vegetables 6

Ratatouille 6

Sauteed Mushrooms 6

Mashed Potatoes 6

Wild Rice 5

Gratin Dauphinois 6

LES DESSERTS \$4

Creme brulee

Mousse au Chocolat

Creme caramel

Tartelette aux poires

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 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 Special Dinner
Menu 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*

- BEER -

Duvel 6

Heineken 4

Corona 4

Amstel L 4

SODA

All Cans

Ginger Ale 3

Sprite 3

Diet Coke 3

Coke 3

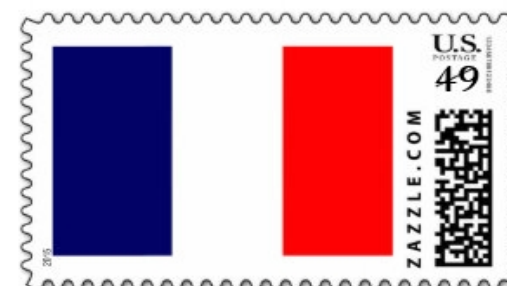
Coke Zero 3

Orangina 4

WATER

San Pellegrino 5

Aqua Pana 5



BISTRO FRANCAIS

A EMPORTER

DINNER | 4 PM - 10 PM |

**WE CATER:
WWW.VOILACATERERSNYC.COM**



**DELIVERY:
86TH STREET TO 120TH STREET
RIVERSIDE DR TO CENTRAL PARK WEST**

(212) 316 - 5000

- APPETIZER -

Quenelles De Brochet, Sauce Nantua 9

Poached Pike Quenelles, Crayfish Sauce

Merguez Grillées 9

Grilled Spicy Lamb Sausage, Couscous, Harissa

Calamars Frits 9

Fried Calamari, Spicy Tartare Sauce

Sardines Grillées 9

Grilled Imported Fresh Sardines, Olive Oil, Parsley, Lemon

- SOUP & SALAD -

Soupe De Poireaux, Pommes De Terre 6

Classic French Leeks And Potato Bisque

Soupe De Lentilles 6

Classic French Lentils Soup

Salade De Mesclun 6

Simply Organic Mixed Greens, Cherry Tomatoes, Classic Bistro Vinaigrette

Salade De Betteraves Rouge 9

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

Salade De Cresson, Arugula 8

Watercress, Arugula, Shaved Fennel, Cherry Tomatoes, Dijon Mustard Vinaigrette

Frisée aux Lardons 9

Frisee, Applewood Smoked Bacon, Poached Egg On Top, Honey Mustard Vinaigrette

- LA ROTISSERIE -

Demi Poulet Bio Roti Maison 14

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

Poulet Entier Bio 19

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

- BISTRO CLASSIQUES -

Foie De Veau Aux Echalotes 19

Pan Seared Calf's Liver, Gratin Dauphinois, Haricots Vert, Cabernet Wine Sauce

Blanquette De Veau 19

Tender Braised Veal Shoulder Ragout, Mushrooms, Pearl Onions, Carrots, In A Creamy Riesling White Wine Sauce, With White Rice

Boudin Noir Aux Pommes 17

Homemade Blood Sausages Sautéed With Caramelized Apples, Haricots Vert, Mashed Potatoes, Balsamic Reduction

Hachis Parmentier Au Four 19

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



- LES MOULES FRITES -

Prince Edward Island Steamed Mussels, Served With Garlic French Fries

Marinieres 18

Garlic, Shallots, Butter
Chablis Wine, Parsley

Poireaux 18

Leeks, Chablis Wine, Bacon, Creme Fraiche

Arrabiata 18

Spicy Tomato, Garlic, Chablis Wine, Fresh Basil

STEAK HOUSE

100% Grass Fed Premium Beef

Filet Mignon 27

Skirt 28

Rib-Eye 29

Hanger 26

NY Strip 29

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

FISH MARKET

Oven Roasted, Served With Provencal Sliced Vegetables

WHOLE

FILET

Branzino 29

Grouper 28

Red Snapper 28

Salmon 23

Dorade Royal 27

Mahi - Mahi 26

Sauces: Saffron lemon, Creamy Mustard, Lemon Capers

- MAIN COURSE -

Rigatoni Au Fenouil Et Boudin Blanc 16

Rigatoni With Oven Roasted Veal Sausage, Shaved Fennel, Chablis Wine, Olive Oil, Grated Pecorino

Le Coq Au Vin 18

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

Burger De Saumon, Frites 16

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

Fettuccine, Tomates Et Basilic 14

Fresh Fettuccine, Chunky Tomato, Fresh Garlic, Fresh Basil

Osso Buco D'agneau a la Provençal 19

Braised Lamb Shanks Au Jus, Provencal Style Couscous, Ratatouille, Harissa

Le Burger Maison, Frites 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

Boeuf Bourguignon 19

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

Nicoise du soleil 19

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