

LES HORS D'ŒUVRES

FRENCH ONION SOUP

Beef broth, croutons,
Muenster cheese 12

BRIE EN CROUTE

Baked French Brie cheese,
balsamic glaze and
jardinette salad 16

ACCRAS DE MORUE

Cod fish fritter, aioli sauce 16

PÂTÉ DE CAMPAGNE

Country pâté, cornichon, salad
and toasted baguette 18

ESCARGOTS AU BEURRE D'AIL

Garlic and herb butter 18

HARENG POMME A L'HUILE

Classic smoked herring
imported from France served
with warm potatoes 18

TARTE FLAMBÉE ALSACIENNE

Thin crust pizza, pork belly, caramelized
onion and crème fraîche 20

PLATEAU DE CHARCUTERIE FOR TWO

Garlic sausage, country pâté, French ham,
prosciutto, Rosette de Lyon, condiments 28

ASSIETTE DE FROMAGES FOR TWO

Assorted French cheese platter,
walnut toast and fruit 28



LES SALADES

GASCOGNE

Duck confit, garlic sausages, frisee salad
crispy potatoes 30

NIÇOISE

Greens, vegetables niçoise, basil, olives,
egg, and tuna rare 30

FRISÉE AUX LARDON

Frisée salad, sautéed pork belly and
organic poached egg 20

ENDIVE

Apple, walnut, beets,
and blue cheese 20

CHÈVRE

Baked goat cheese on toast, mixed
greens 20

SALADE ROMAINE

Caesar salad, rosemary croutons 16

PLATS DU BRUNCH SUNDAY

BENEDICT

Poached eggs, Canadian bacon,
hollandaise, frites or salad 24

NORWEGIAN

Poached eggs, smoked salmon,
hollandaise, frites or salad 26

FLORENTINE

Poached eggs, spinach, hollandaise,
frites or salad 22

FRESH FRUIT PLATTER 16

LES FOIES GRAS

HUDSON VALLEY

TERRINE

Duck liver pâté, fig jam,
walnut bread 25

SAUTÉE

Pan seared, Mirabelle plum and
port wine sauce 25

STEAK TARTARE

Raw beef "filet mignon", condiments,
quail egg, frites and salad
app 22 / entrée 36

CROQUES

MADAME

French ham, gruyere cheese, bechamel
sauce, frites and sunny side up egg 26

MONSIEUR

French ham, gruyere cheese,
bechamel sauce and frites 24

LES ENTRÉES

SAUMON GRILLÉ

Grilled salmon, ratatouille and tomato coriander sauce 34

CABILLAUD ROTIE

Roasted cod fish, spinach, fingerling potatoes, champagne sauce 36

BAR GRILLÉ

Grilled bass, mixed vegetables, dauphine potatoes, lobster saffron sauce 36

BOUILLABAISSE

Fish and shell fish in a tomato saffron broth, rouille toast 38

POULET ROTIS

Half roasted chicken 'free range', haricot vert and mashed potatoes 36

PAILLARD DE POULET

Marinated pounded organic grilled chicken, frisée salad, tomatoes 32

BEEF BOURGUIGNON

Slow cooked beef in a red wine sauce, vegetables, fresh pasta 38

STEAK FRITES

12 oz grilled ribeye, bleu cheese sauce and frites 38

FILET MIGNON AUX POIVRE

Haricot vert and frites 39

CÔTELETTE D'AGNEAU

Lamp chop, haricot vert, gratin potatoes, rosemary au jus 39

MAGRET DE CANARD

Duck, Mirabelle plum sauce, glazed carrots, gratin potatoes 38

CASSOULET DE CANARD

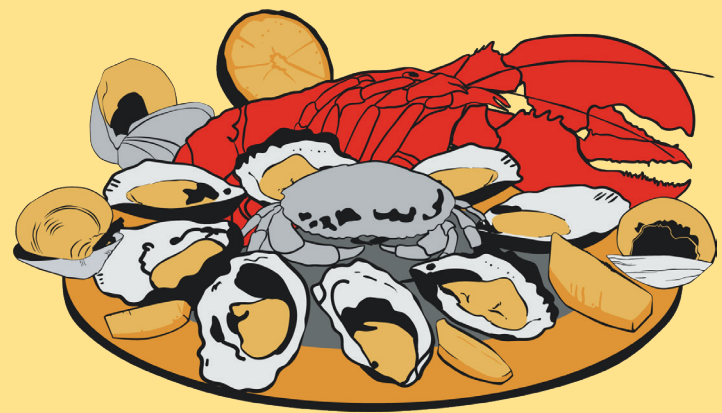
Duck confit, garlic sausage, gizzard confit, Toulouse sausage 38

CHOUCRUTE COLMAR

Smoked meats and sausages over sauerkraut 38

RAVIOLI

Wild mushrooms, light tomato sauce 26



LE BAR A HUÎTRES

LE PETIT PLATEAU

95
serves 1-3 persons

LE GRAND PLATEAU

175
serves 4-6 persons

SELECTION OF EAST COAST AND WEST COAST OYSTERS M/P



SHRIMP COCKTAIL

Jumbo shrimps, garlic aioli 25

LITTLE NECK CLAMS

Half dozen 18

HALF LOBSTER M/P

SEAFOOD SALAD 25

LES MOULES FRITES

Appetizer 20 Entrée 28

MUSSELS MARINIÈRE

White wine, shallots, garlic,
parsley, heavy cream

MUSSELS CATALAN

White wine, tomato, chorizo sausage,
parsley, thyme, garlic

MUSSELS AUX CURRY

White wine, cream, curry, apple,
shallots, parsley, garlic

LA BRASSERIE BURGER ET FRITES

Black Angus beef, lettuce,
tomato, onion 23

LES JUS PRESSÉS ET COCKTAILS

ORANGE JUICE 8

LE BLOODY MARY

Vodka, chipotle horseradish, olive
tapenade, tomato Juice 12

MIMOSA 14

LE CITRON PRESSÉ

Grey Goose, Le Citron,
house lemonade, fine sugar rim 15

LA PICINE ROSÉE

Massenez Fraise des Bois, sparkling rosé,
fresh strawberry nectar on ice 12