

LE MONDE

LUNCH MENU | 11:30 AM - 4:00 PM

HORS - D'OEUVRES

Soupe a l'oignon gratinee - 15 *Escargot de Bourgogne* - 17

Broiled Garlic Shrimp A La Persillade
olive oil, parsley, country bread - 19

*Tuna Tartare** yellowfin tuna, mango, avocado,
ginger, wasabi, sesame oil, peanuts - 19

Burrata Tart roasted tomato, basil, olive oil - 19

LATE BREAKFAST

*Make Your Own Omelette** - 20

Choose three: HAM, SMOKED SALMON, SWISS, SPINACH,
GOAT CHEESE, ONIONS, RED PEPPERS, TOMATOES, MUSHROOMS

*Shakshuka** - 24

three eggs baked in tomato sauce, bell peppers,
goat cheese, homemade bread
ADD MERGUEZ OR TUKEY SAUSAGE 3

*Avocado Toast** - 22

guacamole, poached eggs, cherry tomato, shallots,
olive oil, cilantro, lime juice, red radish, country bread
ADD SMOKED SALMON 5

*Eggs Benedict** - 18

poached eggs, hollandaise, toasted english muffin
CLASSIC 18, FLORENTINE 19, SCANDINAVIAN 20

Challah French Toast - 17

seasonal fruit, passion fruit coulis

CREPES

All come with 2 eggs over medium & bechemel sauce

Make Your Own Crepe - 20

Choose three: HAM, SMOKED SALMON,
ROASTED TURKEY BREAST, MERGUEZ, SWISS, BRIE,
GOAT CHEESE, GRUYERE, SPINACH, CARAMELIZED ONIONS,
RED PEPPERS, ROASTED TOMATOES, MUSHROOMS

Crepe Parisienne - 19

Gruyere, ham

Crepe Florentine - 19

mushroom, spinach, gruyere

LE MONDE LUNCH TRAY

CHEF CURATED DAILY - M/P

market soup, half sandwich, dessert - 20

FLATBREADS

Truffle Flatbread bechamel sauce, gruyere,
shiitakes, truffle oil, prosciutto, baby arugula - 20

Pissaladiere caramelized onions,
black olives, fresh sardines - 20

Tarte Flambee onion, mascarpone cheese, lardon - 19

SALADS

Caesar Salad - 16

cherry tomatoes, anchovies, shredded parmigiano,
homemade croutons, Ceasar dressing

Organic Quinoa - 18

watercress, hearts of palm, tomato,
avocado, quinoa, pineapple salsa

Endive - 18

green apples, caramelized walnuts,
roquefort, dijon dressing

Watermelon Salad - 19

feta cheese, prosciutto, radish, pickled onion,
olives, aged balsamic, raspberry dressing

Vietnamese - 18

napa cabbage, mint, cilantro, carrots,
cashews, crispy noodles, peanut dressing

Shrimp Cobb Salad - 27

broiled shrimp, boston lettuce, tomato,
english cucumber, applewood bacon, boiled egg,
blue cheese crumbles and dressing

*Tuna Nicoise** - 26

grilled tuna, mixed greens, string beans,
red peppers, red onions, potatoes, anchovy,
eggs, niçoise olives, cirtus dressing

CHICKEN - 8, SHRIMP - 9, SALMON - 12

SANDWICHES

*Croque Monsieur** grilled ham,
swiss cheese, bechamel - 21
SUNNY SIDE UP EGG 2

BLT & A bacon, lettuce, tomato,
avocado, chive mayonnaise,
sourdough bread - 18

Chicken avocado, tomato, onions,
provolone, boston lettuce, spicy
mayo, homemade baguette - 21



*N.Y. Strip Steak** arugula, tomatoes,
caramelized onions,
tarragon chive garlic aioli,
country bread - 26

*Le Monde Burger** - 22

natural farm raised beef, lettuce, tomato,
caramelized onions, gruyere, fries
BACON, AVOCADO, SUNNY SIDE UP EGG 2

Homemade Veggie Burger herb aioli,
avocado, arugula, sweet potato fries - 22

PLATS PRINCIPAUX

Homemade Bread - 4

Chicken Paillard grilled chicken, sauteed mushrooms, haricot verts, arugula,
dijon vinaigrette dressing, served with truffle fries - 26

Mushroom Ravioli port wine emulsion, parmigiano, truffle olive oil - 27

*Grilled Norwegian Wild Salmon** roasted bayaldi, spinach, saffron mussel jus emulsion - 32

Moules Frites MARINIERE OR PROVENÇAL mussels, hand cut french fries - 28

Roasted Organic Chicken roasted asparagus, yukon mashed potatoes, garlic confit, natural jus - 30

*Steak Frites** 12 oz. aged NY shell steak, fries, green peppercorn or bernaïse sauce - 45

Stuffed Quail wild rice, foie gras, prunes, bacon, garden vegetables, quail jus - 36

PLATS D'ACCOMPAGNEMENT

HAND CUT FRENCH FRIES - 8

TRUFFLE FRIES - 10

SWEET POTATO FRIES - 10

VEGETABLE DU JOUR - M/P

RISOTTO DU JOUR - M/P