

LE MONDE

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

HORS - D'OEUVRES

Soupe à L'Oignon Gratinée - 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 - 21

Burrata Tart roasted tomato, basil, olive oil - 19

LATE BREAKFAST

*Make Your Own Omelette** - 21

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 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, GRUYÈRE, SPINACH, CARAMELIZED ONIONS, RED PEPPERS, ROASTED TOMATOES, MUSHROOMS

Crepe Parisienne gruyère, ham - 19

Crepe Florentine mushroom, spinach, gruyère - 19

LE MONDE LUNCH TRAY

CHEF CURATED DAILY - 20
market soup, half sandwich, dessert

FLATBREADS

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

Margarita Flatbread fresh buratta, roasted tomato, basil - 18

Tarte Flambée onion, mascarpone cheese, lardon - 19

SALADES

Caesar Salad - 17

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

Goat Cheese Salad - 18

arugula, radicchio, corn, fig compote, tapenade, dijon 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, citrus dressing

ADD: CHICKEN 8, SHRIMP 9, SALMON 12

SANDWICHES

*Croque Monsieur** - 21

grilled ham, swiss cheese, bechamel
SUNNY SIDE UP EGG 2

BLT & A - 18

bacon, lettuce, tomato, avocado, chive mayonnaise, sourdough bread

Chicken - 21

avocado, tomato, onions, provolone, Boston lettuce, spicy mayo, homemade baguette



*N.Y. Strip Steak** - 26

arugula, tomatoes, caramelized onions, tarragon chive garlic aioli, country bread

*Le Monde Burger** - 22

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

Homemade Veggie Burger - 22

herb aioli, avocado, arugula, sweet potato fries

PLATS PRINCIPAUX

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** baba ganoush, fava beans puree, yellow squash and zucchini noodles, organic miso glaze - 32

Moules Frites MARINIÈRE 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 bernaise sauce - 45

Pasta Carbonara ham, bacon, egg, parmesan cream sauce - 24

PLATS D'ACCOMPAGNEMENT

Hand Cut French Fries - 8

Homemade Bread - 4

Sweet Potato Fries - 10

Vegetable Du Jour - M/P

Truffle Fries - 10