

# LE MONDE

DINNER MENU | 4:00 PM - CLOSE

## HORS-D'OEUVRES

**Soupe à L'Oignon Gratinée** - 15  
3 kinds of cheese, croutons  
  
**Broiled Garlic Shrimp**  
**A La Persillade** - 19  
olive oil, parsley, country bread

**Tuna Tartare\*** - 21  
yellowfin, mango, avocado,  
ginger, sesame oil, peanuts

**Escargot\*** - 17  
  
**Grilled Mediterranean Octopus** - 21  
fingerling potatoes, trio tapenade,  
cucumber, kalamata olives,  
cannellini beans

**Foie Gras Terrine** - 26  
mixed berry confiture, marinade  
cognac grapes, brioche toast

**Le Monde Cheese Soufflé** - 22  
a light and airy French  
classic, made with gruyère  
and parmesan, served with  
truffle-cream sauce



**Fromage et Charcuterie** - 27  
chef's daily selection of cheese and meats,  
homemade bread & berry compote

## TARTES ET PIZZETTES

**Burrata Tart** - 19  
roasted tomato, basil, olive oil

**Truffle Flatbread** - 21  
bechamel sauce, gruyère,  
shiitake mushrooms, truffle oil,  
prosciutto, baby arugula



**Margarita Flatbread** - 18  
fresh buratta, roasted tomato, basil

**Goat Cheese & Potato Tart** - 22  
caramelized onions, frisee  
greens, truffle oil

**Tarte Flambée** - 19  
onion, mascarpone cheese, lardon

## SALADES

**Organic Quinoa** - 18  
watercress, hearts of palm,  
tomato, avocado, quinoa,  
pineapple salsa

**Endive** - 18  
green apples, roquefort,  
caramelized walnuts, dijon

**Caesar Salad** - 17  
cherry tomatoes, anchovies,  
shredded parmigiano, homemade  
croutons, caesar dressing

ADD: CHICKEN 8, SHRIMP 9, SALMON 12

## PLATS PRINCIPAUX

**Roasted Organic Chicken** roasted asparagus, yukon mashed, garlic confit, natural jus - 32

**Duo of Duck** duck confit and duck breast, butternut squash puree, brussel sprouts, spinach,  
orange segments, port wine sauce - 38

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

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

**Grilled Norwegian Wild Salmon\*** baba ganoush, fava bean puree, yellow squash and  
zucchini noodles, organic miso glaze - 34

**Tuna Nicoise\*** grilled tuna, mixed greens, string beans, red peppers, red onions, potatoes,  
anchovy, eggs, niçoise olives, citrus dressing - 26

**Whole Roasted Black Seabass** oven roasted fish, vegetable tartelette, sauce vierge - 39

**Steak Frites\*** 12 oz. aged NY shell steak, hand cut french fries, green peppercorn or béarnaise sauce - 45

**Braised Short Ribs** carrots, pearl onion, mushroom, lardons, served with homemade pasta - 44

**Grilled Australian Lamb Chops** three lamb chops, gratin dauphinois,  
roasted baby squash, lamb sage jus - 45

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

**Le Monde Burger\*** lettuce, tomato, caramelized onions, gruyère, hand cut fries - 22  
BACON, AVOCADO, SUNNY SIDE UP EGG 2

## PLATS D'ACCOMPAGNEMENT

Hand Cut French Fries - 8

Homemade Bread - 4

Sweet Potato Fries - 10

Vegetable Du Jour - M/P

Truffle Fries - 10