

LUNCH

Monday - Friday, 11:30AM-3:30PM

APPETIZERS

SOUPE DU JOUR	
seasonal produce, fresh herbs	
SOUPE À L' OIGNON GRATINÉE	15
aged Gruyère, country bread	
CHOPPED SALAD	17
tomato, cucumber, avocado, haricot vert, niçoise olives, basil, sherry-shallot vinaigrette	
CLASSIC STEAK TARTARE^	23
chopped New York strip, cracked black pepper, shallots, dijon mustard	
ENTRÉE PORTION WITH FRIES	34
ARTISANAL COUNTRY BOARD	34
prosciutto, Jambon de Paris, Rosette de Lyon, duck terrine, Valençay, Gruyère, Roquefort, herb olives, country bread	
PETIT BRUNCH	
OMELETTE MAISON	22
herb goat cheese, spinach, roasted tomatoes, French fries, leafy greens	
MEDITERRANEAN SANDWICH	25
grilled eggplant, roasted tomatoes, red bell pepper, pesto, goat cheese, raisin-walnut bread, French Fries, leafy greens	
GRILLED CHICKEN CLUB	25
Applewood smoked bacon, Vermont Cheddar, romaine, tomato, aioli, country bread, French fries, leafy greens	
ADD AN ORGANIC EGG	\$2
CROQUE MADAME^	26
Parisian ham, aged Gruyère, organic sunny side up egg, leafy greens, French fries	
BURGER D' ALSACE^	26
brioche, aioli, caramelized onions, lettuce, tomato, French fries	
CHOICE OF CHEDDAR, GRUYÈRE, ROQUEFORT, OR ALSATIAN MUNSTER	
SMOKED SALMON BOARD	27
two 6 minute organic eggs, lemony dill cream, red onions, capers, grilled country bread	

SELECTION OF CHEESES FROM FRANCE

one for \$14 / three for \$36 / all five for \$45
accompanied by lingonberries, walnuts, grapes, and toasted country bread

BRIE DE MEAUX^: RICH & BUTTERY, A RAW COW'S MILK CLASSIC
AGED GRUYÈRE^: FIRM, EARTHY, AND NUTTY, MADE FROM COW'S MILK
VALENÇAY^: SOFT AND TANGY, MADE FROM GOAT'S MILK
ROQUEFORT^ : SOFT, CRUMBLY, AND SHARP, MADE FROM SHEEP'S MILK
ALSATIAN MUNSTER^: SEMI-SOFT WITH A SHARP FLAVOR, MADE FROM COW'S MILK

ARTISAN SAUSAGES

two for \$20 / three for \$27/ four for \$35 / six for \$48
with steamed potatoes, sauerkraut, and mustards

HICKORY SMOKED PORK	12
CHEDDAR PORK	12
BAUERNWURST	12
(BEEF, PORK)	
BOUDIN BLANC	12
(VEAL, PORK)	
MERGUEZ	12
(SPICY LAMB)	
HUDSON VALLEY DUCK	14

SALADS

SALADE FERMIERE	26
grilled chicken breast, avocado, tomatoes, arugula, Parmigiano Reggiano, sherry-shallot vinaigrette	
BLACK ANGUS STEAK SALAD^	29
prime hanger steak, arugula, Parmesan Reggiano, white truffle oil	

ENTRÉES

MOULES FRITES "POULETTE"	27
Prince Edward Island mussels, Pinot Blanc, leeks, cream, shallots, parsley, French fries	
TAGLIATELLE PROVENÇAL	25
artichoke, roasted tomato, Niçoise olives, roasted garlic, pesto, pine nuts, Parmigiano Reggiano	
PETITE CHOUCROUTE GARNIE	26
smoked pork & boudin blanc sausages, smoked pork belly, Riesling-braised sauerkraut, juniper berries, steamed potatoes, Dijon mustard	
GRILLED SCOTTISH SALMON	34
French lentils, seasonal vegetables, fresh lemon vinaigrette	
FARMHOUSE CHICKEN	34
pan roasted free-range chicken, seasonal vegetables, roasted potatoes, chicken jus	
STEAK FRITES ^	44
Certified Prime hanger steak, red wine-shallot sauce, watercress, French fries	

VEGETABLES & SIDES

HARICOT VERT 10 SAUTÉED SPINACH 10 MIXED VEGETABLES 10 STEAMED ASPARAGUS 12
SAUERKRAUT 8 BASKET OF FRENCH FRIES 8

NYC RESTAURANT WEEK

- 30 -

APPETIZERS

SOUPE DU JOUR
seasonal produce, fresh herbs
SUMMER TOMATO SALAD
frisée, Roquefort cheese, basil, sherry-shallot vinaigrette, balsamic reduction
NORWEGIAN SALMON TARTARE
fresh and smoked salmon, crème fraîche, shallots, Tuscan olive oil
GRILLED HOMEMADE SAUSAGE
smoked pork or boudin blanc, sauerkraut, Dijon

ENTRÉES

GRILLED SEA BASS
haricot vert, roasted cherry tomatoes, medley of rice, Riesling saffron sauce
MOULES FRITES
Prince Edward Island mussels, cream, lemongrass, cilantro, Riesling, French fries
COQ AU RIESLING
white wine braised chicken legs, Yukon Gold mashed potatoes, mushrooms, bacon, braising jus
TAGLIATELLE PROVENÇAL
artichoke, roasted tomato, Niçoise olives, roasted garlic, pesto, pine nuts, Parmigiano Reggiano
PLAT DU JOUR
please ask your server for details

EXECUTIVE CHEF: PHILIPPE ROUSSEL

BREAD IS AVAILABLE UPON REQUEST.
PLEASE ALERT YOUR SERVER OF ANY SPECIAL DIETARY RESTRICTIONS.
^THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.