

HAPPY HOUR

\$10 glass from our selection - Open to 6pm
25% off on any bottle of wine - 10pm to close

VIN SUR VINGT
UPPER WEST SIDE



CLASSIQUES

- OLIVES

Marinated Mixed Olives, Herbes de Provence

\$12
- SOUPE À L'OIGNON

French Onion Soup, Slow-Caramelized Onions, Melted Gruyère

\$18
- ESCARGOT

Garlic, Parsley Butter

\$20
- SHRIMP COCKTAIL 1/2 DOZEN

Chilled Shrimp, Cocktail Sauce

\$24

- SHRIMP PROVENÇALES

Tomatoes, Garlic, and Parsley

\$24
- STEAK TARTARE

Hand-Cut Beef Tenderloin, Capers, Shallots, Egg Yolk

\$28
- TARTE FLAMBÉE CLASSIQUE

Alsatian Pizza, Crème Fraîche, Smoked Bacon, Onions

\$28
- TUNA TARTARE

Avacado, Seaweed, Sesame Soy Dressing

\$24

CHARCUTERIES ET FROMAGES

CHEF'S DAILY SPECIALS

PATÉ DE CAMPAGNE MAISON - \$18
House-Made Country Pâté, Cornichons, Dijon Mustard



CHARCUTERIES

Served with Cornichons & Mustard
SINGLE ORDER \$15 | 3 FOR \$39
Dry Sausage, Garlic Sausage, Pâté, Chicken Liver Mousse, Duck Rillettes, Country Ham

COMBO

- 3 FROMAGES + 3 CHARCUTERIES

\$69
- 3 FROMAGES + WINE FLIGHT

\$49

FROMAGES

Served with Figs Spread & Fruits
SINGLE ORDER \$14 | 3 FOR \$35
DAILY SELECTION OF FRENCH CHEESES

TARTINES

ON COUNTRY BREAD - IDEAL TO SHARE

- TOMATO

Heirloom Tomatoes, Garlic, Oregano, Basil Pesto

\$16
- BRIE & HONEY

Melted Brie, Wildflower Honey

\$20
- AVOCADO SALMON

Cilantro, Citrus, Infused Pepper Oil

\$22
- BAYONNE

Cured Ham, Goat Cheese, Fig Spread, Espelette Oil

\$22

SANDWICHES

SERVED WITH SALAD

- CHICKEN SANDWICH

Roasted Chicken Breast, Avocado, Tomato, Chipotle Mayo

\$20
- FILET MIGNON STEAK SANDWICH

Beef Tenderloin with Caramelized Onions, Tomato & Mustard

\$28
- CROQUE MONSIEUR

Classic French Ham and Cheese, Cured Ham, Béchamel and Comté Cheese

\$24
- ADD FRIED EGG \$2

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SALADES

ADD CHICKEN \$7 | SHRIMP \$8
SMOKED SALMON \$8 | STEAK \$9



- 3 GRAINS

Israeli Couscous, Quinoa, Lentils, Cherry Tomato, Cucumber, Avocado, Peppers, Radish, Thyme Lemon Dressing

\$18
- GARDEN SALAD

Mix Greens, Corn, Tomato, Cucumber, Radish, Shallot Dressing

\$18

MAIN COURSE

- MAC & CHEESE

Macaroni Gratin w/ Comte & Raclette

\$20
- TUNA NIÇOISE

Egg, Potatoes, Beans, Pepper, Olive, Anchovy, Fresh Tuna

\$26
- ROASTED SALMON

Fingerling Potatoes, Haricots Verts, Herb-Infused Extra Virgin Olive Oil

\$27
- BOEUF BOURGUIGNON

Beef Stew Slowly Cooked in Red Wine, Potatoes, Carrots, Bacon and Pearl Onions

\$30



DESSERTS
\$14

LAVA CAKE
Warm Chocolate Cake

TARTE TATIN
Upside Down Apple Pie with Crème Fraîche

LEMON TART
Homemade Lemon Tart, Creamy Citrus Curd

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS