



# DINNER MENU

**WEST VILLAGE**  
201 West 11th St, New York, NY 10014  
**NOMAD**  
1140 Broadway, New York, NY 10001  
**PLAZA FOOD HALL**  
1 West 59th Street | New York, NY 10019

MONDAY & TUESDAY 4PM – 12AM | WEDNESDAY – FRIDAY 4PM – 1AM | SATURDAY & SUNDAY 11:30AM – 1 AM  
LIVE JAZZ BRUNCH EVERY SATURDAY & SUNDAY FROM 1PM – 4PM  
25% OFF ANY BOTTLE OF WINE EVERY SUNDAY AFTER 5PM  
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## OYSTERS

Assorted selection of East and West Coast  
**Half DZ 15**

**DAILY EAST COAST | MP**

**DAILY WEST COAST | MP**

## NOS TARTINE ET SANDWICH

**TARTINE DE TOMATE |** Fresh Tomato with Basil Pesto **7**

**TARTINE BRIE AU MIEL |** Melted Brie with Honey **9**

**TARTINE DE SAUMON |** Smoked Atlantic Salmon, Red Onions, Capers and Lemon Creme Fraiche **12**

**TARTINE DE CANARD |** Rosted Duck Breast with Red Pepper Marmalade **12**

**SALADE DE BETTRAVES |** Roasted Red Beets, Avocado Goat Cheese, Pistachios and Balsamic Glaze **10**

**CHICKEN SANDWICH |** Marinated Chicken Thigh With Tomatoes, Avocado, and Chipotle Mayo. Served With Mixed Greens **14**

**BLT |** Classic Bacon, Lettuce, and Tomato, with Mayo and Mustard Spread (Add \$2 for Avocado). Served with Mixed Greens **14**

**CROQUE PROVENÇAL |** Gruyere, Tomato and Basil Pistou **10**

**CROQUE MONSIEUR (ADD \$2 FOR MADAME) |** Black Forest Ham, Gruyere, Garlic Parmesan **12**

## LES CLASSIQUES

**SOUP A L'OIGNON |** French Onion Soup with Gruyere Cheese **12**

**LES ESCARGOTS |** Garlic and Parsley Butter Sauce **11**

**SALADE NIÇOISE |** Black and Blue Tuna Steak, Mixed Greens, Eggs, Potatoes, String Beans, Tomatoes, Black Olives and Lemon Dressing **14**

**BOEUF BOURGUIGNON |** Beef Braised in Red Wine with Carrots, Potatoes, and Onions **14**

**STEAK TARTARE AU COUTEAU |** Hand-Chopped, Grass Fed Beef Tenderloin. Served with Mixed Greens **17**

**TOMATE FARCIE |** Tomatoes Stuffed with Homemade French Meatballs **14**

## FROMAGE

**LES FROMAGES |** Assorted selection of French cheeses  
**1/7, 3/17, 5/25**



Goat | Camambert | Brie | Pont L'Eveque | Comte Abondance | Fourme D'Ambert | Mimolette Chevre des Cremiers | Gres des D'Alsace

## CHARCUTERIE

**LE COMBO CHARCUTERIE ET FROMAGE |** **3/32, 5/40**

**LA CHARCUTERIE | A LA CARTE OR** **3/18, 5/25**



**SAUCISSON SEC |** Dry Sausage Plate with Pickles **5**

**SAUCISSON A L'AIL |** Garlic Sausage Plate with Pickles **7**

**ROSETTE DE LYON |** Pork Sausage Plate with Pickles **7**

**MOUSSE DE FOIE DE VOLAILLE |** Chicken Liver Mousse Served with Toast and Mustard **7**

**RILLETTE |** Shredded Pork Served with Pickles and Mustard **7**

**PÂTÉ DE CAMPAGNE |** Duck Pate Served with Toast and Pickles **9**

**CHIFFONADE DE JAMBON CRU |** Country Style Ham with Pickles **9**

## WINE FLIGHT & CHEESE PAIRING

**3 WINES FOR \$18 | 5 WINES FOR \$29**

**3 CHEESES WITH 3 WINES FOR \$35**

## DESSERTS

**GATEAU AU CHOCOLAT |** Warm Chocolate Cake with Salted Caramel Whip Cream **9**

**TARTE TATIN |** Classic French Apple Pie with Caramel Creme Fraiche **9**

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

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE