



# MENU

\*\*TO-GO AVAILABLE\*\*

## PLAZA FOOD HALL

1 West 59th Street | New York, NY 10019

## NOMAD DISTRICT

1140 Broadway, New York, NY 10001

## WEST VILLAGE

201 West 11th St, New York, NY 10014

## BREAKFAST / BRUNCH

[WEEKDAYS: UNTIL 12PM | WEEKENDS: ALL DAY]

**GRANOLA PARFAIT** | Granola, Yogurt, Mixed Berries, with Organic Agave **9**

**CROISSANT** | **3**

**BAGEL** | Assorted Selection with Spreads **4**

**EGG & CHEESE SANDWICH** | Scrambled Eggs with Bacon and Gruyere. Served on Country Bread **12**

**BAGEL & LOX** | Lox, Capers, Red Onions, and Creme Fraiche **10**

**BRIOCHE FRENCH TOAST** | With Bananas and Nutella Creme **14**

**MAC & CHEESE** | **12**

## SALADES

**LA VERTE** | Mixed Greens, Cherry Tomatoes, Shallots Vinaigrette **9**

**SALADE DE CREVETTES** | Arugula, Lemon Marinated Shrimp, Avocado, Cherry Tomatoes and Cucumbers **15**

**SALADE D'EPINARDS** | Organic Spinach, Goat Cheese, Cherry Tomatoes, Red Onions And Walnut Dressing **14**

**MERGUEZ TABBOULEH** | Organic Lamb Sausage, Red and Green Peppers, Cucumbers and Tabbouleh **15**

**LA FERMIERE** | Mixed Greens, Roasted Chicken, Avocado, Tomatoes, Cucumbers, Corn, Red Onions And Shallots Vinaigrette (Add \$2 for Bacon) **16**

**L'OCEANE** | Arugula, Smoked Salmon, Capers, Lemon Crème Fraiche with Shallot Dressing and Toast **18**

**LA NIÇOISE** | Fresh Tuna Steak With Mixed Greens, Eggs, Potatoes, Black Olives, Red Onions, Lemon Juice And Balsamic Glaze **20**

## FROMAGES

**LES FROMAGES** | Assorted Selection Of French Cheeses  
**1/7 3/17 5/25**



## CHARCUTERIES

**LE COMBO CHARCUTERIES ET FROMAGES** | **3/30 5/42**

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

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

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

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

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

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

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

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

## SANDWICHES

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

**CROQUE MONSIEUR** | Black Forest Ham, Gruyere, Garlic Parmesan Béchamel (Add \$2 For The Madame) **14**

**SHRIMP CLUB** | Spicy Shrimp Sandwich with Wasabi Mayo, Avocado and Greens **16**

**CHICKEN** | Marinated Chicken Thigh With Tomatoes, Avocado, and Chipotle Mayo. Served With Mixed Greens **16**

**ROAST BEEF** | Thin Slices of Homemade Roast Beef with Cranberry Mayo. Served with Mixed Greens (Add \$2 for Gruyere) **15**

**BLT** | Classic Bacon, Lettuce, and Tomato, with Avocado, Mayo and Mustard Spread. Served with Mixed Greens **15**

**RILETTE DE SAUMON** | Homemade Salmon Rilette, Avocado Mayo and Cucumbers. Served on Country Bread with Mixed Greens **17**

**SMOKED SAUMON** | Smoked Salmon on Country Bread with Dill Creme Fraiche, Tomatoes, Red Onions, Capers. Served with Mixed Greens **18**

**TURKEY CLUB** | Roasted Turkey, Lettuce, Tomato, Mayo and Brie **14**

## LES CLASSIQUES BISTRO

**OLIVES** | Marinated Mixed Olives **5**

**ESCARGOT DE BOURGOGNE** | Snails In Garlic Butter And Parsley **12**

**TARTARE DE SAUMON** | Hand-Chopped Salmon with Ginger Lemon Dressing **16**

**STEAK TARTARE AU COUTEAU** | Grass Fed Tenderloin, Capers, Cornichons, Eggs, and Onions **18**

**DESSERT** | Homemade Tarte Tatin with Cinnamon Creme **9**

## WINE LIST SELECTION INCLUDES OVER 50 WINES BY THE GLASS