



DINNER MENU

WEST VILLAGE | 212 924 4442
201 West 11th St, New York, NY 10014
NOMAD DISTRICT | 646 922 7700
1140 Broadway, New York, NY 10001
PLAZA FOOD HALL | 646 559 9429
1 West 59th Street | New York, NY 10019

MONDAY & TUESDAY 3PM – 12AM | WEDNESDAY – FRIDAY 3PM - 1AM | SATURDAY & SUNDAY 11:30AM – 1 AM
WWW.VINSUR20NYC.COM

OYSTERS

Assorted selection of East and West Coast

Half DZ 15

DAILY EAST COAST | MP

DAILY WEST COAST | MP

NOS PLATS

OLIVES | Marinated Mixed Olives **5**

LES ESCARGOTS | Garlic and Parsley Butter Sauce **12**

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

TARTINE DE BRIE AU MIEL | Melted Brie with Honey **10**

TARTINE DE SAUMON | Smoked Atlantic Salmon, Red Onions, Capers and Lemon Creme Fraiche **14**

STEAK TARTARE AU COUTEAU | Hand-Chopped, Grass Fed Beef Tenderloin. Served with Mixed Greens **18**

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

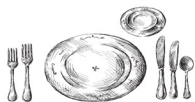
SALADE D'EPINARDS | Organic Spinach, Goat Cheese, Cherry Tomatoes, Red Onions And Walnut Dressing **14**

SALADE DE BETTRAVES | Roasted Gold & Red Beets, Goat Cheese, Pistachios and Balsamic Glaze **14**

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

SHRIMP SALAD | Arugula, Lemon Marinated Shrimp, Avocado, Cherry Tomatoes and Cucumbers **15**

SALADE NIÇOISE | Black and Blue Tuna Steak, Mixed Greens, Eggs, Potatoes, String Beans, Tomatoes, Black Olives and Lemon Dressing **18**



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

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

BLT | Bacon, Lettuce, and Tomato, with Avocado, Mayo and Mustard Spread. Served with Mixed Greens **13**

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

CHICKEN SANDWICH | Marinated Chicken Thigh With Tomatoes, Avocado, and Chipotle Mayo. Served With Mixed Greens **15**

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

SALMON RILETTE SANDWICH | Housemade Salmon Rilette, Avocado Mayo and Cucumbers. Served on Country Bread with Mixed Greens **15**

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

FROMAGE

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



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 | Housemade Chicken Liver Mousse Served with Toast and Mustard **7**

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

PÂTÉ DE CAMPAGNE | Housemade 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 Cinammon Creme **9**

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

10% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE