



LUNCH 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

SUNDAY - TUESDAY 11:30AM - 12AM | WEDNESDAY - SATURDAY 11:30AM - 1 AM
WWW.VINSUR20NYC.COM

PRIX FIXE \$25

CHOICE OF:

ROASTED BEET SALAD | FRENCH ONION SOUP | ESCARGOT
AND

CHICKEN SANDWICH | CROQUE MONSIEUR | LA FERMIER SALAD | NICOISE SALAD
ADD A GLASS OF WINE FOR \$10

ROSÉ: CÔTES DE PROVENCE | WHITE: SANCERRE | RED: GRAVES

NOS PLATS

OLIVES | Marinated Mixed Olives **5**

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

SOUP L'OIGNON | French Onion Soup with Gruyere **13**

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

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

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



SALADE DE BETTRAVES | Roasted Gold & Red Beets, Goat Cheese, Pistachios and Balsamic Glaze **12**

SALADE DE CHEVRE CHAUD | Organic Frisee, Warm Goat Cheese, Lardons and Honey **13**

SHRIMP SALAD | Arugula, Lemon Marinated Shrimp, Avocado, Cherry Tomatoes and Cucumbers **14**

LA FERMIERE | Mixed Greens, Roasted Chicken, Avocado, Tomatoes, Cucumbers, Corn, Red Onions and Shallots Vinaigrette (Add \$2 for Bacon) **15**

SALADE DE SAUMON | Boston Lettuce, Seared Atlantic Salmon, Taragon Creme Fraiche, and Shallots **16**

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**

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

MEATBALL | Housemade French Meatballs and Peeled Tomatoes. Served with Mixed Greens (Add \$2 for Gruyere) **15**

SAUMON CLUB | Smoked Salmon with Dill Creme Fraiche, Capers, Red Onions and Tomatoes **15**

SHRIMP CLUB | Spicy Shrimp Sandwich with Wasabi Mayo, Avocado and Greens **15**

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**

DESSERTS

DESSERT DU JOUR | Selection of the Day (Limited Availability) **9**

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

TARTE TATIN | Classic French Apple Pie with Cinammon Creme **9**

COFFEE | 2.5
ESPRESSO | 3
CAPPUCINNO | 4
TEA | 3

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