



MENU

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

PLAZA FOOD HALL | 646 559 9429
1 West 59th Street | New York, NY 10019
NOMAD DISTRICT | 646 922 7700
1140 Broadway, New York, NY 10001
WEST VILLAGE | 212 924 4442
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 | H&H Bagels. Available w/ Butter or Jam **3**

BACON 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 | Parmesan Béchamel with Gruyere **10**

SALADES

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

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

SPINACH SALAD | Organic Spinach, Goat Cheese, Cherry Tomatoes, Red Onions And Walnut Dressing **14**

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

SMOKED SALMON SALAD | 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**

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 | Housemade 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**

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

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

PULLED PORK | Roasted Pork Shoulder w/ Pickles and Housemade BBQ Sauce **16**

LES CLASSIQUES BISTRO



OLIVES | Marinated Mixed Olives **5**

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

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

DESSERT | Selection of the Day. Limited Availability **9**

WINE LIST SELECTION INCLUDES OVER 50 WINES BY THE GLASS