

DINNER



DINNER

Lundi: Pot au Feu de fruits de mer au gingembre et à la citronnelle

Monday: *Chilean sea bass, salmon, seascallop, shrimp and lobster with julienne of zucchini
Served with a lemon grass and fresh ginger clear seafood broth

Mardi: Moules "Poulette", pommes frites et mayonnaise

Tuesday: Steamed mussels prepared with shallots and white wine and little cream
Served with French fries and mayonnaise

Mercredi: Fricassée de homard du Maine, flambée au Cognac. Pommes frites

Wednesday: 2 lb Maine lobster fricassée, flambé with Cognac and tarragon. French fries

Jeudi: *Onglet de boeuf de **Paturage** grillée, sauce Béarnaise, cresson et pomme frite

Thursday: *Grilled **Pasture raised** hanger steak with Béarnaise sauce and watercress. French fries

Vendredi: Bouillabaisse Marseillaise

Friday: Clams, mussels, shrimp, sea scallops and sea bass poached in a saffron and pastis broth
Served with traditional rouille and toasted baguettes

Samedi: Filet de Daurade poêlée à la Julienne de légumes. Fumet aux agrumes

Saturday: Pan seared Daurade filet with shoe string vegetable. Orange infused fumet.

Dimanche: Blanquette de Veau à l'Ancienne. Riz Pilaf

Sunday: Veal stew in a light creamy sauce, pearl onions and mushroom. Served with rice.

SOUPES, SALADES ET APPETIZERS

Soupe de poulet à l'Oriental " en croute" **New**

Chicken broth with curry, raisins, potatoes and coconut milk. Topped with a crust of puff pastry

Soupe à l'oignon gratinée

Traditional French onion soup with crouton and Swiss cheese

Salade de homard à l'estragon frais et Cognac

Lobster salad with fresh tarragon and our special Cognac dressing

Brandade de Morue **New**

Cod with little potato purée, olive oil, garlic and crème fraiche. Served with croutons

Sardines grillées Escabèche

Sardines Escabèche, grilled and marinated with raisins, onion confit, carrots and pine nuts

Tarte flambée Alsacienne aux lardons et oignons

Thin crust topped with fromage blanc, onions, and bacon

*Tartare de filet de boeuf **Angus**, mesclun et pommes frites

*Tartar of **Angus** beef filet cut "à la minute" with tartar dressing, mesclun and French fries

Escargots de Bourgogne flambés au Pernod et beurre persillé **New**

Snails from Burgundy *flambés* with Pernod, covered with butter, garlic and parsley.

*Huîtres de la baie de Peconic

* Peconic bay oysters on the half shell, with mignonette & lemon

Salade mélangée et tomates à la vinaigrette maison

ORGANIC mesclun salad and tomato. Served with house vinaigrette dressing

Salade de tomate à la mangue et avocat

Tomatoes with mango and avocado. Topped with lemon juice and virgin olive oil.

Endive et frisée à la Fourme d'Ambert, noix et poire fraîche. Vinaigrette au Sherry

Endive and frisee salad with Fourme d'Ambert, walnuts and fresh pear. Sherry vinaigrette

Crevettes sautées à l'ail, pommes de terre roties, confit d'ail, olives de Calamata

Sautéed shrimp with roasted potatoes, garlic confit, Calamata olives and mesclun.

Served with a tartine of Tapenade

LES PATES FRAICHES

Fettuccini à la sauce au basilic, pignons, ail frais et parmesan
Fresh Fettuccini with our home made pesto sauce

Linguini et coquillages, vin blanc, jus de citron et ail.
Fresh Linguini with fresh cockles and clams
Prepared with white wine, lemon juice & garlic

LA MER

Moules "Poulette", pommes frites et mayonnaise
Steamed mussels prepared with shallots and white wine and little cream
Served with French fries and mayonnaise

*Saumon poêlé aux gratin de choux fleur **New**
*Pan seared salmon with cauliflower gratin

Bar du Pacifique, asperges, poireaux et purée de pommes de terre. Sauce au beurre blanc
Chilean sea bass, served with asparagus, potato purée and leek. Sauce beurre blanc

Pot-au-Feu de fruits de mer au gingembre et à la citronnelle
*Chilean sea bass, salmon, sea scallops, shrimp and lobster with julienne of zucchini
Served with a lemon grass and fresh ginger clear seafood broth

Fricassée de homard du Maine, flambée au Cognac. Pommes frites
2 lb Maine lobster fricassée, flambé with Cognac and tarragon. Served with French fries

Homard du Maine, poché ou grillé. Pommes frites
2 lb lobster, steamed or broiled. Served with French fries.

LA TERRE

Poulet de ferme **ORGANIC** rôti, jus à la sauge, ratatouille et purée de pommes de terre
Roasted **ORGANIC** free-range chicken, with ratatouille and potato purée

Tendron de veau de 12 heures, fricassée de champignon aux truffes noires et polenta
Veal tenderloin cooked 12 hours, with mushroom fricassée and black truffle. Served with polenta

*Côtelettes d'agneau aux herbes de Provence, haricots verts et gratin Dauphinois
* Aussie **Free-Range Natural** rack of lamb prepared with mustard and "herbes de Provence"
Served with French string beans and gratin Dauphinois

*Onglet de boeuf de **Paturage** grillée, sauce Béarnaise, cresson et pomme frite.
*Grilled **Pasture raised** hanger steak with Béarnaise sauce, watercress and French fries

*Filet de boeuf **Angus** au poivre. Sauce 1/2 glace au Porto.
Haricots verts et gratin Dauphinois

*Beef filet **Angus** au poivre. Served with sauce 1/2 glace of Port wine
Served with French string beans and gratin Dauphinois

GARNITURES \$14.00

Mashed Potatoes Pommes Frites Gratin Dauphinois Cauliflower gratin
Haricots Vert Steamed spinach Braised endive Ratatouille Kale Salad

LES VEGETARIENS \$24.00

Select up to 4 choices

Mashed Potatoes Pommes Frites Gratin Dauphinois Cauliflower gratin
Haricots Vert Steamed spinach Braised endive Ratatouille Kale Salad

Prix Fix

Two Courses \$28.00 Three Courses \$36.00

Served all night from Sunday to Thursday

Friday, Saturday and holidays until 6:30pm

Includes a glass of wine!!!

Sauvignon Blanc, Touraine, Domaine La Prévôté, 2013

Malbec, Dome d'Olt, Comte Tolosan, 2013

Soup of the day

Grilled vegetables with goat cheese

Sardines Escabèche, grilled and marinated with raisins, onion confit, carrots and pine nuts

*Pan seared salmon with cauliflower gratin

Roasted **ORGANIC** free-range chicken, with ratatouille and potato purée

Veal stew in a light creamy sauce, pearl onions and mushroom. Served with rice.

A pastry from our front showcase

Profiterole au chocolat

Ice cream: Vanilla, Chocolate, Coffee, Praline, Pistachio, Dulce de Leche

Sorbet: Mango, Coconut, Raspberry, Lemon, Passion fruit, Cassis

Pierre's goal is to provide the best experience possible

We choose our purveyors carefully to ensure
they share our philosophy

We do our best to follow guidelines that support sustainable farming and fishing

All animals are grass fed, no antibiotics, free of hormones and chemicals

Our cage free eggs are guaranteed **100% ORGANIC**.

"Platine Noir" hens lay beautiful chocolate brown colored eggs.

* Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

GARNITURES \$14.00

Mashed Potatoes Pommes Frites Gratin Dauphinois Cauliflower gratin
Haricots Vert Steamed spinach Braised endive Ratatouille Kale Salad

LES VEGETARIENS \$24.00

Select up to 4 choices

Mashed Potatoes Pommes Frites Gratin Dauphinois Cauliflower gratin
Haricots Vert Steamed spinach Braised endive Ratatouille Kale Salad

Prix Fix

Two Courses \$28.00 Three Courses \$36.00

Served all night from Sunday to Thursday

Friday, Saturday and holidays until 6:30pm

Includes a glass of wine!!!

Sauvignon Blanc, Touraine, Domaine La Prévôté, 2013

Malbec, Dome d'Olt, Comte Tolosan, 2013

Soup of the day

Grilled vegetables with goat cheese

Sardines Escabèche, grilled and marinated with raisins, onion confit, carrots and pine nuts

*Pan seared salmon with cauliflower gratin

Roasted **ORGANIC** free-range chicken, with ratatouille and potato purée

Veal stew in a light creamy sauce, pearl onions and mushroom. Served with rice.

A pastry from our front showcase

Profiterole au chocolat

Ice cream: Vanilla, Chocolate, Coffee, Praline, Pistachio, Dulce de Leche

Sorbet: Mango, Coconut, Raspberry, Lemon, Passion fruit, Cassis

Pierre's goal is to provide the best experience possible

We choose our purveyors carefully to ensure
they share our philosophy

We do our best to follow guidelines that support sustainable farming and fishing

All animals are grass fed, no antibiotics, free of hormones and chemicals

Our cage free eggs are guaranteed **100% ORGANIC**.

"Platine Noir" hens lay beautiful chocolate brown colored eggs.

* Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase
your risk of food-borne illness, especially if you have certain medical conditions.

LES DESSERTS \$ 15.00

Tout Citron

Lemon meringue with lemon custard, candied lemon peel and lemon ice cream

Le Volcan de Jose Ignacio

Dulce de leche melting volcano with banana ice cream and chocolate sauce

Mousse au chocolat Valrhona au Cognac, Chantilly et fruits rouges
Valrhona chocolate and Cognac mousse with whipped cream and fresh fruits

Coupe Gouverneur

Light coconut custard, red berry compote, Passion fruit coulis

Profiteroles à la glace vanille et sauce chocolat chaud

Cream puff filled with vanilla ice cream, and warm chocolate sauce

Café Liegeois

Coffee ice cream topped with a hot espresso and whipped cream

Tarte aux pommes des Demoiselles Tatin. Glace à la vanille

Caramelized apple tart with puff pastry and vanilla ice cream

Vacherin à la glace Framboise et liqueur Massenez

French meringue with raspberry ice cream, raspberry liquor and whipped cream

Pâtisseries du chef

Choose a pastry from our front showcase

Coupe de fruits de saison

Assorted fresh fruits

Ice cream: Vanilla, Chocolate, Coffee, Tiramisu

Dulce de Leche, Banana

Sorbet: Mango, Coconut, Raspberry,

Lemon, Passion Fruit, Blueberry



We use exclusively ILLY Coffee

American Coffee \$5.25

Coffee au lait \$5.25

Espresso: Single \$5.25 Double \$6.50

Single shot \$5.75 Double shot \$7.50

Macchiato: topped with milk foam

Cappuccino: little milk & topped with milk foam

Café Late: with milk & foam

Café Americano: add hot water

Café Viennese: topped with whipped cream

TEAS (Dammann Paris) \$6.00

English Breakfast (Black)

Darjeeling (Black)

Earl Grey (Black)

Jardin Bleu (Black Smoky)

Mint (Herbal)

Jasmin (Green) Caffeine free

Chamomille (Infusion) Caffeine free