

DINNER
Semaine



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Lundi: *Pot au Feu de fruits de mer au gingembre et à la citronnelle 32*
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 24*
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 36*
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 32*
Thursday: **Grilled **Pasture raised** hanger steak with Béarnaise sauce and watercress. French fries*

Vendredi: *Bouillabaisse Marseillaise 42*
Friday: *Clams, mussels, shrimp, sea scallops and sea bass poached in a saffron and pastis broth*
Served with traditional rouille and toasted baguettes

Samedi: *Paëlla Valenciana au pistil de safran d'Espagne 42*
Saturday: *Paëlla Valenciana with shrimp, sea scallops, mussels, clams,*
not so spicy chorizo, chicken, peas and Spanish safran pistil

Dimanche: *Branzino entier à la Provencale 28*
Sunday: *Whole Branzino, deboned with tomato and lemon and fresh Provencale herbs*
Served with Kale and Parmesan dressing salad

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SOUPE, SALADES ET APPETIZERS

Soupe de poulet à l'Oriental " en croute" 16

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

Soupe à l'oignon gratinée 14

Traditional French onion soup with crouton and Swiss cheese

Salade de homard à l'estragon frais et Cognac 24

Lobster salad with fresh tarragon and our special Cognac dressing

Brandade de Morue 16

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

Escargots de Bourgogne flambés au Pernod et beurre persillé 16

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

Sardines grillées Escabèche 18

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

Tarte flambée Alsacienne aux lardons et oignons 18

Thin crust topped with fromage blanc, onions, and bacon

Tartare de filet de boeuf **Angus, mesclun et pommes frites 24*

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

**Huîtres de la baie de Peconic P/A*

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

Salade mélangée et tomates à la vinaigrette maison 16

***ORGANIC** mesclun salad and tomato. Served with house vinaigrette dressing*

Salade de tomate à la mangue et avocat 22

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 24

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 26

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 24
Fresh Fettuccini with our home made pesto sauce

Linguini et coquillages, vin blanc, jus de citron et ail. 32
Fresh Linguini with fresh cockles and clams
Prepared with white wine, lemon juice & garlic

LA MER

Moules "Poulette", pommes frites et mayonnaise 28
Steamed mussels prepared with shallots and white wine and little cream
Served with French fries and mayonnaise

Bar du Pacifique, asperges, poireaux et purée de pommes de terre. Sauce au beurre blanc 39
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 36
**Chilean sea bass, salmon, sea scallops, shrimp and lobster with julienne of zucchini*
Served with a lemon grass and fresh ginger clear seafood broth

Branzino entier à la Provencale 32
Whole Branzino, deboned with tomato and lemon and fresh Provencale herbs
Served with Kale and Parmesan dressing salad

Fricassée de homard du Maine, flambée au Cognac. Pommes frites 44
2 lb Maine lobster fricassée, flambé with Cognac and tarragon. Served with French fries

Homard du Maine, poché ou grillé. Pommes frites 44
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 32*
*Roasted **certified organic grass fed** chicken, with ratatouille and potato purée*

Caille farcie façon demi-deuil, risotto à la truffe noire 32
*French quail with black truffle, deboned and stuffed with **organic** chicken breast and loin of pork*
Served with risotto and truffle

Pot-au-feu à la Lyonnaise, cornichons, moutarde de Dijon, raifort et gros sel 36
Beef shank and spare ribs, cooked in a rich vegetable broth
Served with marrow bone, turnip, carrot, leek and potato

**Côtelettes d'agneau aux herbes de Provence, haricots verts et gratin Dauphinois 38*
** 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. 36*
Grilled **Pasture raised hanger steak with Béarnaise sauce, watercress and French fries*

Filet de boeuf **Angus au poivre. Sauce 1/2 glace au Porto. 38*
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 \$15.00

*Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin
Haricots Vert - Steamed spinach - Ratatouille - Kale Salad*

LES VEGETARIENS \$25.00

Select up to 4 choices

*Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin
Haricots Vert - Steamed spinach - Ratatouille - Kale Salad*

Prix Fix

Two Courses \$30.00 Three Courses \$36.00

**Served all night from Sunday to Thursday
Friday, Saturday and holidays until 6:30pm
Included is a glass of wine!!!**

Sauvignon Blanc, Touraine, Domaine La Prévôté, 2016

Malbec, Fleur des Templiers, 2016

Soup of the day

Or

Grilled vegetables with goat cheese

Or

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

**Pan seared salmon with cauliflower gratin*

Or

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

Or

Pork loin braised for 6 hours stuffed with mushrooms, spinach and black truffle

Served with red cabbage prepared with chesnuts and apple

A pastry from our front showcase

Or

Profiterole au chocolat

Or

Ice cream: *Vanilla, Chocolate, Coffee, Salt Caramel*

Sorbet: *Mango, Blood Orange, Raspberry, Lemon*

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-born illness, especially if you have certain medical conditions.*

LES DESSERTS \$ 15.00

Crumble de fruits d'Automne. Glace caramel & fleur de sel
Autumn crumble with sea salt caramel ice cream

Crèmeux feuilleté de Gianduja à la crème Anglaise
Sliver of a crunchy hazelnut mousseline with crème Anglaise

Pavlova au fruit de la passion
Pavlova with passion fruit mousseline topped with red berries

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 with a scoop of ice cream

Coupe de fruits de saison
Assorted fresh fruits

Ice cream: *Vanilla, Chocolate, Coffee, Salt Caramel*
Sorbet: *Mango, Blood Orange, Raspberry, Lemon*



We use exclusively ILLY Coffee

American Coffee \$5.75

Coffee au lait \$6.25

Espresso: Single \$5.75 Double \$7.50

Single shot \$6.25 Double shot \$7.95

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

Palais des Thes from Paris \$6.25

Big Ben, English Breakfast (Earl Grey)

The des Lords, Earl Grey, Bergamot (Earl Grey)

Darjeeling, pure India (Black)

Grand Yunnan Imperial (Black)

Vive le The, Citrus Ginger (Green)

The de Hammam, Berries, Orange Blossom & Dates (Green)

Chamomille (Herbal) Caffeine free

Mint (Herbal)

DINNER
Weekend



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Served with traditional rouille and toasted baguettes*

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Saturday: *Paëlla Valenciana with shrimp, sea scallops, mussels, clams,
not so spicy chorizo, chicken, peas and Spanish safran pistil*

Dimanche: *Branzino entier à la Provencale 28*
Sunday: *Whole Branzino, deboned with tomato and lemon and fresh Provencale herbs
Served with Kale and Parmesan dressing salad*

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Traditional French onion soup with crouton and Swiss cheese

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Lobster salad with fresh tarragon and our special Cognac dressing

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

Sardines grillées Escabèche 20

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

Tarte flambée Alsacienne aux lardons et oignons 20

Thin crust topped with fromage blanc, onions, and bacon

Tartare de filet de boeuf **Angus, mesclun et pommes frites 20*

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

**Huîtres de la baie de Peconic P/A*

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***ORGANIC** mesclun salad and tomato. Served with house vinaigrette dressing*

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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 28

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 26
Fresh Fettuccini with our home made pesto sauce

Linguini et coquillages, vin blanc, jus de citron et ail. 34
Fresh Linguini with fresh cockles and clams
Prepared with white wine, lemon juice & garlic

LA MER

Moules "Poulette", pommes frites et mayonnaise 30
Steamed mussels prepared with shallots and white wine and little cream
Served with French fries and mayonnaise

Bar du Pacifique, asperges, poireaux et purée de pommes de terre. Sauce au beurre blanc 42
Chilean sea bass, served with asparagus, potato purée and leek. Sauce beurre blanc

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Homard du Maine, poché ou grillé. Pommes frites 46
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