

BISTRO CASSIS®

55B WALL ST. • HUNTINGTON VILLAGE, NY • 631.421.4122

LUNCH MENU

Les Soupes

SOUPE À L'OIGNON onion soup with croutons and cheese gratin	8.00
SOUPE DU JOUR soup of the day	8.00

Les Salades

SALADE CAESAR traditional Caesar salad	8.00
BRIE SUR TOAST warm Brie cheese served over toast with candied pecans and figs with frisée salad in raspberry vinaigrette	8.00
SALADE DE CASSIS mâche lettuce served with roasted beets, walnuts, haricots verts, leeks, Roquefort cheese in a Dijon vinaigrette dressing	9.00
TARTE AUX OIGNONS ET CHÈVRE caramelized onion tart served with goat cheese and tomatoes over greens	9.00
SALADE WALDORF mixed greens, apple, celery, nuts and light blue cheese champagne sauce	10.00
SALADE NIÇOISE green salad with tuna, olives, tomatoes, string beans, onions, potatoes and eggs	12.00
SALADE DE CHÈVRE baby spinach salad with goat cheese, crisp smoked bacon, shaved red onions, candied walnuts and brioche croutons in a creamy Parmesan dressing	12.00
LÉGUMES, FRUITS ET FROMAGE GRILLÉS grilled eggplant, zucchini, peppers, mango and warm Brie cheese	12.00
SALADE D'ÉPINARD ET CREVETTES baby spinach salad with shrimp in an orange and caper sauce	15.00

Les Sandwiches

(all sandwiches served with french fries and salad)

HAMBURGER MAISON* homemade sirloin burger <i>(cooked to order)</i>	13.00
CROQUE MONSIEUR ham and cheese sandwich	11.00
CROQUE MADAME ham and cheese sandwich topped with fried egg	12.00
PAN BAGNAT tuna, tomatoes, onions, roast peppers, olives and lettuce, dressed with olive oil	12.00
CROQUE MADAME DE SAUMON FUMÉ smoked salmon, Gruyère with dill crème fraîche	12.00
SANDWICH DE POULET GRILLÉ grilled chicken, bacon, grilled red onions and avocado served on baguette with chipotle aioli and French fries	15.00
SANDWICH DE BOEUF sliced hanger steak on baguette with caramelized onions and melted Gruyère cheese	15.00

LE BAR À HUÎTRES

FROID • COLD

Oysters du Jour* <i>(raw)</i>	P/A
Shrimp Cocktail	11.00
Little Neck Clams* <i>(raw)</i>	9.00

CHAUD • HOT

Clams Provençale tomato, garlic and basil	10.00
Clams Marinières white wine and garlic butter	10.00

LES MOULES

MARINIÈRE <i>white wine and garlic</i>	13.00
PROVENÇALE <i>tomato sauce with garlic and basil</i>	13.00
MOULES À LA CRÈME PERNOD <i>anise and cream</i>	13.00

Crêpes *(served with salad)*

CHAMPIGNONS ET FROMAGE mushrooms and goat cheese	12.00
POULET ET ÉPINARD chicken and spinach	12.00
FROMAGE ET JAMBON cheese, fresh herbs and ham	11.00
CREVETTES ET POIREAUX shrimp and leeks	13.00

— ENTRÉES —

OMELETTE TRADITIONALLE <i>traditional french omelet with herbs and cheese served with mixed greens</i>	10.00
OMELETTE CASSIS <i>with goat cheese, brocolli, and ham</i>	12.00
OUEF EN MEURETTE <i>poached eggs with lardons in red wine reduction</i>	12.00
QUICHE LORRAINE <i>with bacon and Gruyère cheese, served with salad</i>	13.00
RAVIOLI MAISON <i>homemade ravioli of the day</i>	15.00
BEIGNET DE CRABE <i>pan seared crabcake over baby arugula and grilled red onions with a cornichon caper aioli</i>	14.00
STEAK TARTARE* <i>traditional steak tartar (raw)</i>	14.00
THON TARTARE* <i>traditional tuna tartar (raw)</i>	15.00
POULET PROVENÇALE <i>sautéed chicken breast with roasted tomatoes, black olives, and fingerling potatoes</i>	20.00
SAUMON PERNOD <i>grilled Atlantic filet of salmon with fennel cream sauce</i>	22.00
STEAK FRITES* <i>pan seared sirloin steak served with french fries and herb butter (cooked to order)</i>	25.00

*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.