

BISTRO CASSIS™

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

LUNCH MENU

La Soupe

SOUPE À L'OIGNON onion soup with croutons and cheese gratin	7.00
VICHYSOISE cold potato and leek soup garnished with crème fraîche	8.00

Les Salades

SALADE WALDORF mixed greens, apple, celery, nuts and light blue cheese champagne sauce	9.00
SALADE D'ÉPINARD ET CREVETTES warm spinach salad with shrimp in an orange and caper sauce	15.00
LÉGUMES, FRUITS ET FROMAGE GRILLÉS grilled eggplant, zucchini, peppers, mango and warm Brie cheese	12.00
SALADE DE CASSIS mâche lettuce served with roasted beets, walnuts, haricots verts, leeks, Roquefort cheese in a Dijon vinaigrette dressing	9.00
SALADE NIÇOISE green salad with tuna, olives, tomatoes, string beans, onions, potatoes and eggs	11.00
SALADE DE CRABE crab meat salad with avocado, red and yellow peppers in a cilantro lime aioli	14.00
TARTE AUX OIGNONS ET CHÈVRE caramelized onion tart served with goat cheese and tomatoes over greens	9.00
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 CANARD À L'ORANGE mâche greens, wild mushrooms and sliced oranges served with a duo of sliced and cured duck breast	13.00

Les Sandwiches

(all sandwiches served with french fries and salad)

HAMBURGER MAISON* homemade sirloin burger (cooked to order)	13.00
CROQUE MONSIEUR ham and cheese sandwich	10.00
CROQUE MADAME ham and cheese sandwich topped with fried egg	11.00
PAN BAGNAT tuna, tomatoes, onions, roast peppers, olives and lettuce, dressed with olive oil	12.00
SANDWICH DE SAUMON FUMÉ smoked salmon served on a croissant with dill cream cheese	11.00
SANDWICH DE POULET GRILLÉ grilled chicken breast on baguette with caramelized onions and melted Swiss cheese	12.00
SANDWICH DE BOEUF sliced hanger steak on baguette with caramelized onions and melted Gruyère cheese	13.00

LE BAR À HUÎTRES

FROID • COLD

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

CHAUD • HOT

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

LES MOULES

MARINIÈRE white wine and garlic	13.00
PROVENÇALE tomato sauce with garlic and basil	13.00
MOULES À LA MARSEILLAISE white wine, garlic and saffron	13.00

Crêpes (served with salad)

CHAMPIGNONS ET FROMAGE mushrooms and goat cheese	11.00
POULET ET ÉPINARD chicken and spinach	10.00
FROMAGE ET JAMBON cheese, fresh herbs and ham	11.00
CREVETTES ET POIREAUX shrimp and leeks	13.00

— ENTRÉES —

OMELETTE TRADITIONALLE traditional french omelet with herbs and cheese served with mixed greens	10.00
CÔTE DE PORC PANÉE center cut pork chop paillard sautéed and breaded, served with apple, leeks and potatoes	22.00
RAVIOLI MAISON homemade ravioli of the day	14.00
QUICHE LORRAINE with bacon and Gruyère cheese, served with salad	11.00
STEAK TARTARE* traditional steak tartar (raw)	14.00
SAUMON NIÇOISE grilled Atlantic filet of salmon served over niçoise salad	22.00
STEAK FRITES* pan seared sirloin steak served with french fries and herb butter (cooked to order)	25.00
THON TARTARE* traditional tuna tartar (raw)	15.00

*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.