

• HORS D'ŒUVRES •

**Salade Caesar Traditionnelle\***  
Traditional Caesar Salad . . . . . \$9.00

**Salade Cassis**  
Mixed micro greens with Roquefort cheese, roasted beets, walnuts, haricot vert and leeks in a Dijon vinaigrette . . . . . \$12.00

**Salade Frisée aux Lardons**  
Frisée lettuce served with poached egg and crispy bacon . . . . . \$11.00

**Salade Niçoise**  
Tuna, olives, tomatoes, string beans, onions, potatoes, sliced egg and lettuce . . . . . \$14.00

**La Soupe Gratinée à l'Oignon**  
Onion soup with crouton and cheese gratin . . . . . \$9.00

**Beignet de Crabe**  
Crab cake served with mixed greens, capers, shallots, cornichon and herbs in a tartar sauce . . . . . \$15.00

**Tarte aux Oignons et Chèvre**  
Caramelized onion tart served with goat cheese and tomatoes over greens . . . . . \$13.00

**Calmars Cassis**  
Crispy calamari with a honey and raspberry glaze over organic sprout salad . . . . . \$12.00

**Escargots Maître d'Hôtel**  
Snails with garlic herb butter sauce . . . . . \$11.00

**Camembert Sur Toast**  
Warm Camembert cheese on toast with candied pecans, figs and frisée lettuce in a fig balsamic vinaigrette . . . . . \$12.00

**Oeufs en Meurette**  
Poached egg in red wine reduction with pearl onions, mushroom and bacon, over toast points . . . \$11.00

**Steak Tartare\*** (raw)  
Traditional steak tartare . . . . . \$13.00

**Thon Tartare\*** (raw)  
Traditional tuna tartare . . . . . \$15.00

**MUSSELS • MOULES**  
CHAUD • HOT

**Moules Marinières**  
White wine and garlic . . \$18.00

**Moules Provençales**  
Tomato, garlic and basil . . \$18.00

**Moules à la Crème Pernod**  
Anise and cream . . . . . \$18.00

**Demi-Portion** . . . . . \$10.00  
(small portion)

• ACCOMPAGNEMENTS •

**Pommes Frites**  
French fries . . . . . \$6.00

**Jardinière aux Légumes**  
Seasonal sautéed vegetables . . \$6.00

**Haricot Verts**  
String beans . . . . . \$6.00

• ENTRÉES •

**Steak Frites\***  
New York strip steak served with French fries and butter maître d'hôtel (cooked to order) . . . . . \$29.00

**Steak au Poivre Vert\***  
New York strip steak with fresh green peppercorn sauce, potato gratin and vegetables (cooked to order) . . . . . \$31.00

**Onglet de Bœuf Bordelaise\***  
Grilled hanger steak sliced and served in a bordeaux wine demi-glace with sautéed spinach and pommes lyonnaise (cooked to order) . . . . . \$24.00

**Poulet au Reisling**  
Sautéed chicken with wild mushrooms, fresh herbs in a Riesling wine sauce served over spaetzle . . . . . \$23.00

**Poulet Jambon**  
Chicken breast stuffed with Roquefort cheese, ham, spinach and raisins served with plum tomatoes and artichoke heart ragu in a Madeira sauce . . . . . \$23.00

**Carre d'Agneau au Vin Port**  
Walnut crusted rack of lamb in a sweet shallot port wine sauce served with sautéed spinach, sage and a cranberry bread pudding . . . . . \$32.00

**Jarret d'Agneau**  
Braised lamb shank served over wild mushroom risotto with pearl onions, turnips and baby carrots . . . . . \$29.00

**Côte de Porc Panée**  
Breaded center cut pork chop paillard sautéed and served with artichoke hearts, cannellini beans, roasted red pepper and potatoes . . . . . \$24.00

**Magret de Canard au Cassis\***  
Duck breast and leg confit with mushroom gratin, fresh raspberries and a touch of cassis (cooked to order) . . . . . \$28.00

**Thon au Pignoli**  
Pignoli nut crusted center cut tuna, seared and served over vegetable ratatouille, topped with a sherry vinegar glaze . . . \$29.00

**Cabillaud et Moules au Safran**  
Black cod, mussels, asparagus, and tomatoes sautéed in a white wine saffron sauce with Yukon potatoes . . . . . \$28.00

**Saumon aux Lentilles**  
Sautéed salmon served over Beluga lentils, vegetables, garlic sausage in a grain mustard sauce . . . . . \$24.00

**Coquilles St. Jacques et Crevettes**  
Pan seared scallops and shrimp served with fricassee of leeks, oyster mushrooms and corn in a truffle cream sauce . . . . . \$28.00

**Sole Meunière**  
Filet of sole sautéed in a brown butter sauce with noisette potatoes and haricot verts . . . . . \$24.00

**• LE BAR A HUÎTRES •**

FROID • COLD

**Oysters du Jour\*** (raw) . . . . . Mkt.

**Shrimp Cocktail (4)** . . . . . \$13.00

**Little Neck Clams\*** (raw) . . . . . \$10.00

**• ASSIETTE DE FROMAGE •**

Assorted cheese platter . . . . . \$18.00

CHAUD • HOT

**Clams Provençale** Tomato, garlic and basil . . . . . \$11.00

**Clams Marinières** White wine and garlic butter . . . . . \$11.00

**Clams Kronenbourg** Steamed littlenecks in French beer with sliced sausage and honey drizzle . . . . . \$14.00



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

• POUR 2 PERSONNES •  
PLATES FOR TWO

**Poulet Rôti**  
Roasted chicken with fries and vegetables . . . . . \$38.00

**Carré de Veau Rôti**  
Roasted baby rack of veal for two served with broccoli rabe and roasted potatoes in a red wine shallot sauce . . . . . \$65.00

• LES SANDWICHES •

**Sandwich de Poulet Grille**  
Grilled chicken, bacon, grilled red onions, and avocado served on baguette with chipotle aioli and French fries . . . . . \$17.00

**Sandwich d' Homard**  
Club sandwich with lobster meat, celery, onion, mayonnaise, lettuce, bacon and tomatoes on brioche . . . . . Mkt

**Hamburger Maison\***  
Homemade sirloin burger served with French fries  
(cooked to order) . . . . . \$15.00  
with cheese . . . . . \$16.00  
with Roquefort cheese . . . . . \$17.00

• PÂTES ITALIENNES •  
PASTAS

**Gratin de Macaroni**  
Elbow pasta served with lardons and green peas in a light cream sauce . . . . . \$17.00

**Fettucini aux Saucisson et Scarole**  
Fettucini pasta served with escarole, white beans and Italian sausage in a garlic white wine sauce . . . . . \$22.00

**Ravioli du Jour**  
Homemade ravioli of the day . . . . . \$20.00

• MENU POUR  
LES ENFANTS •  
CASSIS JUNIOR  
(CHILDREN 10 AND UNDER-  
NO EXCEPTIONS)

**Hamburger\***  
Homemade burger served with French fries  
(cooked to order) . . . . . \$11.00  
with cheese . . . . . \$12.00

**Poulet Grillé sur Fettuccini**  
Grilled sliced chicken breast served over fettuccine with tomato sauce . . . . . \$12.00

Open for Brunch, Lunch & Dinner.  
Reservations accepted for Valentine's Day, Mother's Day, New Year's Eve and for parties of 6 or more.

Chef David Bonilla

• PLATS DU JOUR •  
OUR DAILY SPECIALS

— MONDAY —	— TUESDAY —	— WEDNESDAY —	— THURSDAY —	— FRIDAY —	— SATURDAY —	— SUNDAY —
<b>Trite Amandine</b> Filet of trout sautéed in a lemon brown butter sauce with sliced almonds haricot verts and noisette potatoes \$24.00	<b>Canard à l'Orange</b> Crisp duck served with wild rice and vegetables in an orange sauce \$27.00	<b>Cassoulet</b> Duck leg confit, loin of pork and sausage cooked in a traditional white bean stew \$25.00	<b>Coq au Vin</b> Chicken simmered in a red wine reduction sauce served with buttered noodles \$23.00	<b>Bouillabaisse</b> South of France's mixed seafood in its own broth with fennel, potatoes and vegetables \$31.00	<b>Côtes de Bœuf Braisées</b> Braised short ribs in a red wine reduction served over asparagus risotto \$30.00	<b>Bœuf Bourguignon</b> Braised beef in a red wine sauce served with carrots, pearl onions, bacon over garlic mashed potatoes \$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. †Made with whole unpasteurized eggs.