

# BISTRO CASSIS

225 COLUMBUS AVENUE • NEW YORK, NY • 212.579.3966

## BRUNCH MENU

### Les Oeufs - Eggs

#### OEUF BENEDICT

two poached eggs served on an english muffin with hollandaise sauce and Canadian bacon

#### OEUF EN MEURETTE

poached egg in red wine reduction with bacon

#### OEUF BASILIC

two poached eggs over toast, sausage with a garlic tomato basil cream sauce

#### DEUX OEUF AU CHOIX

two eggs any style

### OMELETTES

CLASSIC (cheese with fresh herbs)

PROSCIUTTO AND TOMME DE SAVOIE

PROVENÇAL (BASIL, TOMATO, OLIVES AND GRUYÈRE CHEESE)

MUSHROOMS AND BRIE

### — ALL ABOVE —

*Served with bacon, homemade sausage and homestyle potatoes.*

### PAIN-PERDÚ

French toast served with fresh fruit and maple syrup

### CRÊPES

Crevettes et Piperade *shrimp and red pepper confit*

Champignons et Crème Fraîche *mushrooms and crème fraîche*

Fromage, Fines Herbes, et Jambon *cheese, herbs, and ham*

Poulet et Fromage *chicken and mozzarella cheese*

*Choice of Mimosa, Bloody Mary or Orange Juice*

— \$18.00 —

### LE BAR À HÛTRES

#### FROID • COLD

Malpeque Oysters* (raw)	P/A
Shrimp Cocktail	14.00
Little Neck Clams* (raw)	9.00

#### CHAUD • HOT

Clams Provençales tomato, garlic and basil	10.00
Clams Marinière white wine and garlic	10.00
Escargot snails with a garlic herb butter sauce	9.00

### LES MOULES

MARINIÈRE <i>white wine and garlic</i>	15.00
PROVENÇALE <i>tomato sauce with garlic and basil</i>	15.00
MOULES À LA CRÈME DE PERNOD <i>sautéed in garlic and oil with a touch of Pernod and cream</i>	16.00

### La Soupe

#### SOUPE À L'OIGNON

Onion soup with croutons and cheese gratin \$9

### — Les Salades —

#### TARTE AUX OIGNONS ET GRUYÈRE

caramelized onion tart served with Gruyère cheese, tomatoes and olives over greens \$10

#### SALADE CASSIS

mixed greens with Roquefort cheese, roasted beets, walnuts, haricots vert and leeks in a Dijon vinaigrette \$10

#### SALADE CAESAR TRADITIONNELLE\*

traditional Caesar salad \$8

#### SALADE NIÇOISE

tuna in olive oil, olives, tomatoes, string beans, onions, potatoes, sliced egg and lettuce \$13

#### SALADE DE CRABE

lump crab meat and avocado over baby greens in a champagne vinaigrette \$14

### LES SANDWICHES

*all sandwiches served with French fries*

#### CROQUE MONSIEUR

Emmenthal cheese and ham sandwich served on toasted brioche bread \$12

#### SANDWICH DE POULET GRILLÉ

grilled chicken breast on baguette with caramelized onions and melted cheese \$12

#### PAN BAGNAT

tuna in olive oil, tomatoes, sliced eggs, onions, anchovies and lettuce in olive oil \$13

#### SANDWICH DE BOUCHER

sliced hanger steak on baguette with caramelized onions and melted Gruyère cheese \$15

#### HAMBURGER MAISON (KOBE BEEF)\*

homemade Kobe beef burger (cooked to order) \$15 w/cheese \$16

#### SANDWICH DE HOMARD

lobster club sandwich with lettuce, tomato, bacon and tarragon mayonnaise on toasted brioche P.A.

### ENTRÉES

#### QUICHE LORRAINE

with lardons and Gruyère cheese, served with salad \$12

#### THON TARTARE\* (raw)

chives, corriander, lemon and extra virgin olive oil \$15

#### SAUMON TARTARE\* (raw)

apples and lemon juice in a sesame oil \$15

#### MACARONI AU GRATIN

elbow pasta served with ham and green peas in a light cream sauce \$14

#### STEAK FRITES\* (cooked to order)

hanger steak served with French fries and butter maître d'hôtel \$19

#### FRICASSÉ DE POULET AUX CÈPES

sautéed chicken breast in a Chardonnay sauce with wild mushrooms, carrots and haricot vert \$19

#### SOLE MEUNIÈRE

sautéed filet of sole served with noisettes potatoes and haricots verts in a brown butter sauce \$20

#### CÔTE DE PORC PANÉE

center cut pork chop paillard breaded and sautéed, served with chopped salad, apple, leeks and potatoes \$19

#### RAVIOLI DU JOUR

homemade ravioli of the day P.A.

### — SIDE ORDERS —

bacon, homemade sausage or homestyle potatoes \$5

\*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.