

# BISTRO CASSIS®

225 COLUMBUS AVENUE • NEW YORK, NY • 212.579.3966

## ☞ LUNCH MENU ☞

### La Soupe

SOUPE À L'OIGNON	9.00
Onion soup with croutons and cheese gratin	
SOUPE DU JOUR	8.00
Soup of the day	

### Les Salades

SALADE CÉSAR TRADITIONNELLE	8.00
traditional Caesar salad	
TARTE AUX OIGNONS ET CHÈVRE	9.00
caramelized onion tart served with goat cheese, tomatoes and olives over greens	
SALADE CASSIS	10.00
Mixed micro greens with Roquefort cheese, beets, walnuts, haricots vert and leeks in a Dijon vinaigrette	
CROTIN DE BRIE AUX FIGUES	13.00
baked brie served with fig compote, grapes, almonds and mixed baby greens served with a lemon vinaigrette	
SALADE NIÇOISE	13.00
Boston lettuce with tuna in olive oil, olives, tomatoes, string beans, anchovies, onions, potatoes and boiled egg	
SALADE DE CRABE	14.00
lump crab meat and avocado over baby greens in a champagne vinaigrette	

### Crêpes

FROMAGE ET JAMBON	10.00
cheese, fresh herbs and ham	
CREVETTES ET PIPERADE	12.00
shrimp and red pepper confit	
POULET ET FROMAGE	12.00
chicken and fresh mozzarella cheese	
CHAMPIGNONS ET CRÈME FRAÎCHE	12.00
mushrooms and crème fraîche	

### Les Sandwiches

*(all sandwiches served with french fries and salad)*

CROQUE MONSIEUR	12.00
Emmenthal cheese and ham sandwich served on toasted brioche bread	
SANDWICH DE POULET GRILLÉ	12.00
grilled chicken breast on baguette with caramelized onions and melted cheese	
PAN BAGNAT	13.00
tuna in olive oil, tomatoes, sliced eggs, onions, roast peppers, olives and lettuce	
HAMBURGER MAISON (KOBE BEEF)*	15.00
homemade Kobe beef burger <i>(cooked to order)</i> with cheese	16.00
SANDWICH DU BOUCHER	16.00
sliced hanger steak on baguette with caramelized onions and melted cheese	
SANDWICH D'HOMARD	P/A
lobster club sandwich with lettuce, tomato, bacon and tarragon mayonnaise on toasted brioche	

### LE BAR À HÛITRES

#### FROID • COLD

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

#### CHAUD • HOT

Clams Provençale 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

## — ENTRÉES —

OMELETTE TRADITIONNELLE <i>traditional French omelet with herbs, cheese bacon and roasted potatoes</i>	12.00
QUICHE LORRAINE <i>with bacon and gruyère cheese, served with salad</i>	12.00
STEAK TARTARE* <i>traditional steak tartar (raw)</i>	14.00
THON TARTARE* <i>chives, coriander, lemon and extra virgin olive oil (raw)</i>	15.00
SAUMON NIÇOISE <i>grilled salmon over niçoise salad</i>	20.00
STEAK FRITES* <i>hanger steak served with French fries and butter maitre d'hotel (cooked to order)</i>	19.00
FRICASSÉ DE POULET CÊPES <i>sautéed chicken breast in a Chardonnay sauce with wild mushrooms, carrots and haricot vert</i>	18.00
SOLE MEUNIÈRE <i>sautéed filet of sole with noisettes potatoes and haricots verts in a brown butter sauce</i>	21.00
RAVIOLI MAISON <i>homemade ravioli of the day</i>	P.A.
GRATIN DE MACARONI <i>elbow pasta served with lardons and green peas in a light cream sauce and topped with Gruyère cheese</i>	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.