**TO-GO AVAILABLE**

**MENU**

**BREAKFAST / BRUNCH**

- **GRANOLA PARFAIT** | Granola, Yogurt, Mixed Berries, with Organic Agave 9
- **CROISSANT** | 3
- **BAGEL** | Assorted Selection with Spreads 4
- **Egg & Cheese Sandwich** | Scrambled Eggs with Bacon and Gruyere. Served on Country Bread 12
- **BAGEL & LOX** | Lox, Capers, Red Onions, and Creme Fraiche 10
- **Brioche French Toast** | With Bananas and Nutella Creme 14
- **MAC & CHEESE** | Parmesan Béchamel with Gruyere 12

**SALADES**

- **LA VERTE** | Mixed Greens, Cherry Tomatoes, and Shallots Vinagrette 9
- **SHRIMP SALAD** | Arugula, Lemon Marinated Shrimp, Avocado, Cherry Tomatoes and Cucumbers 15
- **SPINACH SALAD** | Organic Spinach, Goat Cheese, Cherry Tomatoes, Red Onions And Walnut Dressing 14
- **LA FERMIERE** | Mixed Greens, Roasted Chicken, Avocado, Tomatoes, Cucumbers, Corn, Red Onions And Shallots Vinagrette (Add $2 for Bacon) 16
- **SMOKED SALMON SALAD** | Arugula, Smoked Salmon, Capers, Lemon Creme Fraiche with Shallot Dressing and Toast 18
- **LA NIÇOISE** | Fresh Tuna Steak With Mixed Greens, Eggs, Potatoes, Black Olives, Red Onions, Lemon Juice And Balsamic Glaze 20

**FROMAGES**

- **LES FROMAGES** | Assorted Selection Of French Cheeses 1/7 3/17 5/25

**CHARCUTERIES**

- **LE COMBO CHARCUTERIES ET FROMAGES** | 3/30 5/42
- **LA CHARCUTERIE A LA CARTE OR** | 3/18 5/25

**SAUCISSON SEC** | Dry Sausage Plate Served with Pickles 5
- **SAUCISSON A L’AIL** | Garlic Sausage Plate Served with Pickles 7
- **ROSETTE DE LYON** | Pork Sausage Plate Served with Pickles 7
- **MOUSSE DE FOIE DE VOLAILLE** | Homemade Chicken Liver Mousse Served with Toast and Mustard 7
- **RILLETTE** | Homemade Shredded Pork Served with Pickles and Mustard 7
- **PÂTÉ DE CAMPAGNE** | Housemade Duck Pate Served with Toast and Pickles 9
- **CHIFFONADE DE JAMBON CRU** | Country Style Ham with Pickles 9

**SANDWICHES**

- **CROQUE PROVENCAL** | Tomato, Gruyere, and Basil Pistou 10
- **CROQUE MONSIEUR** | Black Forest Ham, Gruyere, Garlic Parmesan Béchamel (Add $2 For The Madame) 14
- **SHRIMP CLUB** | Spicy Shrimp Sandwich with Wasabi Mayo, Avocado and Greens 16
- **CHICKEN** | Marinated Chicken Thigh With Tomatoes, Avocado, and Chipotle Mayo. Served With Mixed Greens 16
- **MEATBALL** | Housemade French Meatballs with Peeled Tomatoes. Served with Mixed Greens (Add $2 for Gruyere) 15
- **BLT** | Classic Bacon, Lettuce, and Tomato, with Avocado, Mayo and Mustard Spread. Served with Mixed Greens 15
- **SMOKED SALMON** | Smoked Salmon on Country Bread with Dill Creme Fraiche, Tomatoes, Red Onions, Capers. Served with Mixed Greens 18

**LES CLASSIQUES BISTRO**

- **OLIVES** | Marinated Mixed Olives 5
- **ESCARGOT DE BOURGOGNE** | Snails In Garlic Butter And Parsley 12
- **SOUP L’OIGNON** | French Onion Soup with Gruyere 13
- **STEAK TARTARE AU COUTEAU** | Grass Fed Tenderloin, Capers, Cornichons, Eggs, and Onions 18
- **DESSERT** | Selection of the Day. Limited Availability 9

**WINE LIST SELECTION INCLUDES OVER 50 WINES BY THE GLASS**

VINSUR20NYC.COM | CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.