Le Marais tm

Passover

Amuse-Gueule

Salade Verte 18.50
organic mesclun salad

⚜ **Saumon Mariné** 19.50
salmon gravlax, cucumber salad

Soupe du Jour 11.50
soup of the day

⚜ **Tartare de Saumon** 19.50
salmon tartare, lime zest, scallions, cilantro

Quinoa Primavera
small 19.50
large 26.00

Salades & Assiettes

Salade 'Le Marais' 23.50
vegetables, baby greens

Salade Printanière 23.50
baby kale & frisée, roasted pears, fennel

Salade Riçoise au Thon Frais 31.00
Niçoise salad with fresh yellow fin tuna

Salade de Poulet 27.00
chicken salad

Salade de Betteraves 19.50
roasted beet salad

2019
MENU

Les Spécialités

Coq au Vin 32.00
chicken legs & thighs braised in red wine, onions, mushrooms

⚜ **Steak au Poivre** 49.00
black pepper crusted tournedos

Rôti de Veau aux Champignons 41.00
veal roast, mushroom sauce

Boeuf Bourguignon 35.00
beef braised in red wine

Poulet Rôti 32.00
free-range roasted half chicken

Paillard de Poulet 32.00
grilled chicken paillard

⚜ **Saumon Rôti** 37.00
pan-roasted salmon

⚜ **Steak, Salad & Roast Potatoes** 35.00

Side Dishes

Vegetable of the Day 12.50

Roasted Potatoes 12.50

La Grillade

served with roasted potatoes

⚜ **Tournedos** 49.00

⚜ **L' Entrecote [12 oz.]** 41.00
grass-fed beef

⚜ **Onglet à l'échalote** 50.00
hanger steak, shallot sauce

⚜ **Côte de Bœuf** 75.00
prime rib

⚜ **Médaillons de Bouef** 35.00
beef medallions, béarnaise sauce

⚜ **La Surprise** 59.00
butcher's cut

Dessert

$15.50 ea.

Mousse au Chocolat

Sorbets aux Fruits Maison

"Tarte" au Citron, Strawberry Sauce

Fresh Seasonal Mixed Fruits

ASK FRONT DESK FOR SPECIAL PASSOVER HOURS

⚜ *consuming raw or undercooked meats, poultry, fish, or eggs, may increase your risk of foodborne illness*

P(212) 869-0900 • www.lemarais.net