



95 Delancey St

LE JARDIN *Bistro*

DINNER MENU

RAW BAR

East Coast Oysters

1/2 dozen \$20 | dozen \$36



-LES ENTRÉES-

LE SOUPE D'OIGNON

Traditional onion soup, crouton, gruyere \$15

TARTARE DE THON

Agrumato lemon, watermelon radish, Aleppo Pepper, Crocantini Toast - \$24

PÂTE DE CAMPAGNE

Country pate, marinated figs \$16

FOIE GRAS TORCHON

Duck liver terrine, Armagnac \$36

ESCARGOTS

Parsley, butter, garlic \$16

SALADES

LA SALADE FRISÉE AUX LARDONS

Frisée, bacon, croûtons, poached egg \$16

SALADE DE MESCLUN

Mixed baby field greens, herb vinaigrette \$10

SALADE D'ENDIVES

Apples, walnuts, Roquefort \$16

-LES PLATS-

STEAK FRITES

Shell steak, herb butter, French fries \$39

SAUMON GRILLE

Grilled filet, tarragon sauce, kalamata olive mashed potatoes, haricot vert \$35

MOULES MARINIÈRES

PEI mussels, white wine, shallots, thyme \$25

STEAK TARTARE

Traditional garnish, French fries \$27

ONGLET AU POIVRE VERT

Hanger steak, green peppercorn sauce \$31

BURGER

Short rib-brisket blend, caramelized onion, Gruyere, fries \$24

CARRE D'AGNEAU

Rack of lamb, potato gratin, stuffed tomato, roasted carrot, rosemary jus \$43

MAGRET DE CANARD

Grilled duck breast, pink peppercorn sauce, roasted carrot, potato gratin \$39

GNOCCHI AUX CHAMPIGNONS SAUVAGES

Seasonal wild mushrooms, butter, herbs \$25

COQ AU VIN

Oven roasted chicken, red wine, braised vegetables \$33

CASSOULET

Bean stew, pork sausage, garlic sausage, duck confit \$39

BOUILLABAISSE

Provencal fish stew, mussels, shrimp, cod, saffron \$42

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. **

Bon Appétit





COCKTAILS

- \$18 ea. -

LA VIE EN ROSE

Botanist Gin, Santoni Amaro, Muyu Vetiver Gris, Lychee, Lemon

HIVER EN PROVENCE

St. Remy XO, Pineaus des Charentes, Blackberry, Thyme, Lavendar, Cremant

MELON ET BASILIC

Bond St. Vodka, Artonic Melon, Honey, Basil, Lemon, Club Soda

MARGARITA À LA FRANÇAISE

Casa del Sol Blanco, St. Germain, Honey, Lime, Orange bitters

L'ESPRIT DU VESPER

Bond St. Vodka, Botanist Gin, Lillet Blanc, Italicus

ÉRABLE ET SAUGE

St. Remy XO, Cointreau, Maple, Sage, Lemon

L'ESPRESSO ROYALE

Casa Del Sol Reposado Tequila, Luxardo Espresso, Licor 43, Amaro Nonino, Espresso

LE BOULEVARDIER DU SUD

St. Remy XO, Method Sweet Vermouth, Belle De Brillet Pear, Amaro Angostura, Tobacco Bitters, Absinthe

BOTTLED BEER

KRONENBOURG \$8

AYINGER BRAUWEISSE \$9

AVAL GOLD CIDER \$8

MICHELOB ULTRA \$8

ATHLETIC NON. ALC. HAZY IPA \$8

STELLA NON. ALC. \$8

BY THE GLASS

ROSE

Provence Chateau De Rouet Côtes de Provence Cuvee Reserve\$16

WHITE

BOURGOGNE

Les Belles Roches Bourgogne Chardonnay\$16

Domaine Vincent Dampt Petit Chablis\$17

LOIRE

Paul Buisse Touraine, Sauv. Blanc.....\$15

Domaine Joseph Cattin Pinot Blanc\$15

Domaine De La Geraudrie Muscadet Sèvre-et-Maine\$15

Domaine Philippe Rimbault, Sancerre Apud Sariaicum\$19

SPARKLING

Gerard Bertrand Cremant de Limoux Brut an 825 Heritage\$16

Champagne Veuve Clicquot.....\$36

RED

RHONE

Chateau Landra, Ventoux Pur Jus Rouge.....\$17

Clovis Cote du Rhone.....\$15

Incipio, Carignan Noir Minerve...\$16

Gerard Bertrand Pays d'Oc An 940, Pinot Noir\$15

BORDEAUX

Manoir, Lalande-de-Pomerol.....\$19

Villa Pereire L'Eclate Bordeaux...\$16

BY THE BOTTLE

WHITE

BOURGOGNE

Domaine Vincent Dampt Chablis\$70

LOIRE

Domaine Philippe Rimbault, Sancerre Apud Sariaicum\$76

Domaine Alain Cailbourdin Pouilly-Fumé Les Racines\$65

ALSACE

Maison Moritz Prado, Riesling Terroir de Roche.....\$75

ROSE

Domaine Didier Rimbault Sancerre Rose\$72

Domaine La Suffrene Bandol Rose\$68

SPARKLING

Champagne Veuve Clicquot.....\$144

RED

BORDEAUX

Manoir, Lalande-de-Pomerol.....\$76

Château Les Clauzots Graves.....\$60

Las Cadrans de Lassegue.....\$100

Las Cadrans de Lassegue Grand Cru.....\$155

RHONE

Domaine La Fourmone, Gigondas le Fauquet.....\$90

Christophe Billon Cote Rotie Les Elotins.....\$155

LOIRE

Clement et Florian Berthier, Coteaux du Giennois Rouge.....\$60

BURGUNDY

Antoine Olivier, Les Temps des Cerises\$112

Domaine de Cardon, Mercurey Roche Cardon.....\$110

Laurent Perrachon, Morgon Cote du Py.....\$75