

# LES Enfants de Bohème

*Dinner*  
Executive Chef  
Hector Diaz

## APPETIZERS

<b>Soupe du Jour</b> (see Specials board)	\$8
<b>Oysters on the Half Shell*</b> Half-dozen East Coast oysters with cucumber mignonette	\$14
<b>Tartine du Jour</b> Slice of toasted country bread with delicious toppings (see Specials)	\$12
<b>Camembert Rôti</b> Roasted Camembert with honey + toasted almonds	\$12
<b>Warm Artichoke Gratin</b> Artichoke hearts, béchamel, mixed cheese (Gruyère, Manchego, mozzarella) + bâtard toast	\$15
<b>Mousse de Foie de Canard Maison</b> Foie gras, thyme, red wine jelly + bâtard toast	\$16
<b>Kale Salad l'Obligatoire</b> Organic kale with yogurt Caesar dressing, sliced orange, anchovies, Parmesan + seasoned bread crumbs. <i>ADD roasted chicken \$4</i>	\$13
<b>Tartare du Bled*</b> Hand-cut strip steak, shallots, capers, fine herbs, paprika oil with harissa aioli, herb emulsion, batard toast + quail egg	\$14
<b>Salade de Betteraves</b> Roasted marinated beets, almond-garlic cream purée, sliced radish, chopped red onion, arugula, olive oil + fresh herbs	\$13
<b>Winter Green Salad</b> Frisée, escarole, arugula, fennel, chopped red onion, sliced cucumber with toasted almonds, sliced pears + mustard vinaigrette	\$13

**ASSIETTE DE CHARCUTERIE ET FROMAGES**  
See board for today's selection. Mix + match your favorites.

x 2 items = \$13	x 4 items = \$20	x 6 items = \$24
x 3 items = \$17	x 5 items = \$23	

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

*Dinner*  
Executive Chef  
Hector Diaz

## MAIN COURSE

<b>La Moule Coquine du Chef</b>	\$19
Chef's special, steamed mussels + savory broth (see Specials board)	
<b>Canard du Sud Ouest</b>	\$27
Duck of the day (ask server): Locally raised organic French Moulard, served with black beluga lentils, vanilla sweet potato purée, star anise duck jus reduction + microgreens	
<b>Morue à la Basquaise</b>	\$27
Icelandic cod braised in tomatoes, garlic, peppers, onion, seasoned with espelette pimento, served over basmati rice	
<b>Boeuf Carottes Façon Grandmère</b>	\$27
Slow-braised beef, carrots, pearl onions, mustard mousse, red wine reduction + baguette crumble	
<b>La Coupe du Boucher</b>	\$27
Choice strip steak, celery root purée, sautéed haricots verts + beef-reduction jus with wild mushroom	
<b>Volaille des Enfants</b>	\$20
Roasted chicken with potato purée, roasted carrots + tarragon jus	
<b>Plat du Potager</b>	\$20
Vegetarian special; changes with market offerings	

## SIDES

Roasted fingerling potatoes (\$7)  
Whipped potatoes (\$7)  
Mixed green salad (\$7)  
Roasted Brussels sprouts  
    with lardon (\$7)  
Glazed baby carrots (\$7)  
Haricots verts amandine (\$7)  
Wild Mushrooms with scallions (\$7)  
Basmati Rice (\$5)

\* FOR KIDS ONLY \*

Roasted chicken breast (\$8)

## DESSERTS

Belgian chocolate mousse \$9  
Served with fresh berries  
Classic crème brûlée \$9  
Served with fresh berries  
Dessert du Jour  
(see Specials board)

\* Let your server know about your dietary restrictions. Most items may be removed from dishes but unfortunately we can't make substitutions.

177 Henry Street  
New York, NY 10002

# LES Enfants de Bohème  
CASH ONLY