

LES Enfants de Bohème

Dinner

APPETIZERS

Soupe du Jour	\$10
Oysters on the Half Shell* Half-dozen fresh Atlantic oysters served with homemade mignonette	\$18
Tartine du Jour Slice of toasted country bread with delicious toppings; see specials	\$16
Camembert Rôti Roasted Camembert with honey + toasted almonds	\$13
Kale Caesar Salade l'Obligatoire Organic kale with creamy Caesar dressing, yogurt, orange slices, anchovies, Parmesan & seasoned breadcrumbs. <i>ADD roasted chicken \$6</i>	\$15
Salade du Jardin Mixed seasonal greens, cherry tomatoes, shaved fennel, red onion, sliced radish, cucumber, toasted almonds + mustard vinaigrette <i>ADD roasted chicken \$6</i>	\$15
Mousse de Foie de Canard Maison Foie gras, thyme, red wine jelly + bâtard toast	\$20
Warm Artichoke Dip Artichoke hearts, béchamel, mixed cheese (gruyère, Manchego, mozzarella) + toasted baguette	\$17

ASSIETTE DE CHARCUTERIE ET FROMAGES

Fromage: Camembert, Brie, Tomme, Manchego, Fourme d'Ambert, Chèvre
Charcuterie: Saucisson Sec, Jambon Maison, Serrano, Chorizo

2 items = \$14

4 items = \$20

6 items = \$26

3 items = \$17

5 items = \$23

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

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MAIN COURSE

Moules Dijonnaise	\$24
Atlantic mussels in savory broth of white wine creamy mustard sauce, with shallots + garlic buttered baguette.	
Farm-to-Table Coin-Coin	\$33
Locally raised organic French Moulard (duck) served with fingerling potatoes, black currant reduction and watercress salad <i>Ask server if today's offering is magret (breast) or confit (leg)</i>	
Boeuf Carottes Façon Grand-mère	\$33
Slow-braised beef, carrots, pearl onions, mustard mousse, red wine reduction + baguette crumbles	
Volaille des Enfants	\$26
Roasted chicken with potato purée, roasted carrots + tarragon jus	
Saumon Canadien	\$31
Pan-roasted salmon with stewed green lentils, baby carrots + leeks	
Vegetarian Special	\$26
<i>Ask server for details</i>	
Steak Frites	\$34
Choice strip steak served with red wine reduction sauce, hand-cut pommes frites + mixed green salad	
Bohemian Burgers	\$23 Beef/ \$18 Vegan
<i>Your choice:</i> Ground strip steak or vegan Beyond Burger; Brie, Swiss or blue cheese, with special house tartar sauce, on a brioche bun, with hand-cut fries + mixed greens	
Salmon Burger	\$20
Chopped salmon filet with special house tartar sauce, served on a brioche bun with hand-cut fries + mixed green salad	

SIDES

Roasted fingerling potatoes	\$9
Whipped potatoes	\$8
Hand-cut pommes frites	\$9
Green lentil stew with leeks	\$9
Brussels sprouts with lardons	\$9
House mixed green salad	\$9

DESSERTS

Belgian Chocolate Mousse	\$10
with berry coulis + fresh berries	
Apple Tarte Tatin	\$12
with crème fraîche	
Classic Crème Brûlée	\$10
with fresh berries	

* Let your server know about your dietary restrictions. Most items may be removed from dishes. No substitutions.