

LES Enfants de Bohème

Dinner
Executive Chef
Hector Diaz

APPETIZERS

Soupe du Jour	\$8
Tartine du Jour Slice of toasted country bread with delicious toppings; see specials.	\$11
Camembert Rôti Roasted Camembert with honey + toasted walnuts	\$12
Oysters on the Half Shell* Half-dozen East Coast oysters with cucumber mignonette	\$13
Warm Artichoke Dip Artichoke hearts, béchamel, Parmesan + bâtard toast	\$14
Mousse de Foie de Canard Maison Foie gras, thyme, red wine jelly + bâtard toast	\$16
Kale Salad l'Obligatoire Organic kale with yogurt Caesar dressing, sliced orange, anchovies, Parmesan + seasoned bread crumbs. <i>ADD roasted chicken \$4</i>	\$11
Tartare du Bled* Hand-cut steak with harissa aioli, fine herb emulsion, shallots, capers, batard toast + quail egg	\$14
Salade du Jardin Organic mixed greens (kale, frisee, arugula, escarole) with cucumber, cherry tomatoes, red onions, mustard vinaigrette + toasted almonds <i>ADD roasted chicken \$4</i>	\$10

ASSIETTE DU CHARCUTERIE ET FROMAGES

See board for today's selection. Mix + match your favorites.

x 2 items = \$12	x 4 items = \$18	x 6 items = \$23
x 3 items = \$15	x 5 items = \$20	

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

177 Henry Street
New York, NY 10002

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CASH ONLY

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MAIN COURSE

La Moule Coquine du Chef	\$18
Chef's choice: steamed mussels, savory broth + toast	
L'Accent du Sud Ouest	\$25
Duck confit (crispy duck leg), warm black lentils, butternut squash puree, sherry reduction, frisee salad + olive oil-lemon dressing	
Poisson Blanc de la Bohème	\$24
Pan-roasted Atlantic cod with fingerling potatoes, leeks, fennel, carrots + beurre blanc	
Boeuf Carottes Façon Grandmère	\$25
Slow-braised beef, carrots, pearl onions, mustard mousse, red wine reduction + baguette crumble	
La Coupe du Boucher	\$25
Rib-eye steak, celery root puree, haricots verts + mushroom sauce	
Volaille des Enfants	\$19
Roasted chicken with potato purée, roasted carrots + tarragon jus	
Plat du Potager	\$18
Vegetarian special; changes with market offerings	

SIDES (\$6)

Roasted fingerling potatoes
Roasted Brussels sprouts with lardons
Haricots verts amandine
Whipped potatoes
Mixed green salad
Mixed sautéed mushrooms with green onions (\$7)

DESSERTS

Belgian chocolate mousse	\$8
Served with fresh berries	
Classic crème brûlée	\$8
Served with fresh berries	
Mini Apple Pie for Two	\$13
Granny Smith apples, walnuts, vanilla ice cream + salted caramel sauce	
Moelleux au Chocolat	\$9
Chocolate cake with almonds, with raspberry and salty caramel sauce, served à la mode	

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#LC (Enfant de Bohème)
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