

## LUNCH

*Deliveries everyday 11 am to 4 pm*

### Soup + Salad

**Soupe du Jour\*** \$7

**Kale Caesar Salad** \$8

Organic kale, yogurt Caesar dressing, anchovies, Parmesan + seasoned bread crumbs. *ADD roasted chicken \$4*

**Salade du Jardin** \$8

Organic mixed greens with cucumber, tomatoes, mustard vinaigrette + toasted almonds. *ADD roasted chicken \$4*

**Goat Cheese Salad** \$8

Mixed baby greens, tomatoes, chives, mustard dressing + chèvre. *ADD roasted chicken \$4*

### Baguette Sandwiches + More

**Jambon Fromage Crudité** \$8

French ham, Gruyère, lettuce, tomato

**Tunisian** \$9

Tuna rilette, hard-boiled egg, lettuce, capers, tomato, harissa mayo

**Pâté de la Maison** \$14

Homemade pâté, tomatoes + cornichons

**Poulet Crudité** \$9

Chicken salad, celery, red onion, lettuce, tomato, homemade mayonnaise

**Goat Cheese + Fig** \$9

Goat cheese, fig spread, caramelized onions + frisée. *ADD prosciutto \$2*

**Saucisson Sec + Cornichons** \$9

Dry French sausage, cornichons + butter

**Caprese** \$9

Mozzarella, tomato, basil + pesto. *ADD prosciutto \$2*

**Croque Monsieur/Madame** \$12/13

See brunch menu for detail.

**Bohemian Cheeseburger** \$13

Choice of brie, blue or Swiss cheese, served on English muffin with house tartar sauce + roasted potatoes

**Salmon Burger** \$14

Chopped salmon filet, harissa mayo, served on English muffin, with roasted potatoes

## CREPES

*Deliveries everyday 11 am to 10 pm*

### Savory Crêpes (Galette de Sarrasin)

*Served with mixed green salad \$12*

#### **Jambon + Fromage**

French ham + Gruyère. *ADD one egg \$1*

#### **Mushroom + Brie**

#### **Arugula, Tomato + Goat Cheese**

#### **Crêpe Norvege**

Salmon gravlax, crème fraîche + chives

#### **Española**

Sliced chorizo + Manchego

#### **Mediterranean**

Serrano ham, mozzarella + marinara sauce

### Sweet Crêpes + Treats

**Crêpe Suzette** (lemon juice + sugar) \$6

**Crêpe Nutella** *ADD banana \$1* \$7

**Crêpe aux Fruits** \$8

Fresh fruit + whipped cream

**Crêpe à la Crème de Marrons** \$8

Chestnut spread + whipped cream

**Dark Chocolate + Strawberry** \$8

**Caramelized Cinnamon Apple** \$8

**Crêpe Caramel au Beurre Salé** \$8

**Blueberries + Mascarpone** \$8

**Moelleux au Chocolat** \$5

**Framboisier** (raspberry tart) \$4

**Cookies** + miscellaneous treats \$3+

*Savory crepes are made with blé noir, gluten-free buckwheat flour. Sweet crêpes are made with white flour.*

## DINNER

*Deliveries Sun-Thurs 5 pm till 10 pm:*

*Fri-Sat 5 pm to 7 pm.*

### Appetizer

**Soupe du Jour\*** \$7

**Tartine du Jour\*** \$11

Bâtard (country bread) toast with assorted toppings; ask for special

**Warm Artichoke Dip** \$14

Artichoke hearts, béchamel + Parmesan served with bâtard toast

**Mousse de Foie Gras** \$16

Foie gras, thyme, red wine jelly + bâtard toast.

*\$4 refundable deposit for jar.*

**Tartare du Bled** \$14

Hand-cut steak with harissa aioli, fine herb emulsion, shallots, capers, quail egg + batard

**Charcuterie + Fromage\*** 3 for \$15

Mix and match cheese 6 for \$24

and cured meats, with baguette.

Ask for daily selection.

*Extra baguette or bâtard \$2.*

**Kale Caesar Salad** \$10

Organic kale, yogurt Caesar dressing, anchovies, Parmesan + seasoned bread crumbs. *ADD roasted chicken \$4*

**Salade du Jardin** \$10

Organic mixed greens with cucumber, tomatoes, mustard vinaigrette + toasted almonds. *ADD roasted chicken \$4*

**Goat Cheese Salad** \$10

Mixed baby greens, tomatoes, chives, shallots, creamy mustard dressing + chèvre. *ADD roasted chicken \$4*

\* ASK FOR SPECIALS OF THE DAY AND VEGETARIAN OPTIONS. Menu subject to change.

### Main Course

**LES Moules du Jour\*** \$16

Steamed mussels, savory broth + toast

**Poisson du Jour\*** \$22

**Magret or Confit de Canard\*** \$24

Duck breast or crispy duck leg (alternate days) with beluga lentils, butternut squash purée, sherry reduction + frisée salad

**Boeuf Carottes** \$24

Slow-braised beef, carrots, pearl onions, mustard mousse, red wine reduction + baguette crumble

**Coupe de Boucher** \$24

Rib-eye steak, celery root purée, haricots verts + mushroom sauce

**Volaille des Enfants** \$16

Roasted chicken with potato purée, roasted carrots + tarragon jus

**Bohemian Cheeseburger** \$13

Choice of brie, blue or Swiss cheese, served on English muffin, with house tartar sauce, salad + roasted potatoes

**Salmon Burger** \$14

Chopped salmon filet, harissa mayonnaise, served on English muffin, with salad + roasted potatoes

### Sides (\$6)

\* Roasted potatoes \* Whipped potatoes \*  
\* Glazed baby carrots \* Haricots verts \*  
\* Mixed green salad \* Kale Caesar salad \*

*LES Enfants de Bohème*

\* restaurant \* café \* bar \*

177 Henry Street  
New York, NY 10002

DINE IN / RESERVATIONS: (646) 476-4843

# DRINKS

## JUICE, etc.

Fresh-squeezed orange juice	\$5
Fresh lemonade	\$4
Arnold Palmer (ice tea + lemonade)	\$4
Orangina	\$4
Milk/Chocolate Milk (cold or hot)	\$2/\$4
Badoit sparkling water (750 ml)	\$6

## COFFEE + TEA (hot or cold)

Espresso	single \$2.50 / double \$4
Noisette (cortado)	\$3
Cappuccino	\$4
Caffe latte	\$4
Americano	\$3
American drip	\$3
Café au lait	\$4
Flat white	\$4
Mocha	\$4
Iced coffee	\$4
Tea (ask for selection)	\$4

\* ADD 75¢ almond milk, 50¢ soy milk

\* \* \* \* \*

WE PROUDLY SERVE  
ORGANIC VITTORFA COFFEE

\* \* \* \* \*

## BEER (by the bottle)

*ID must be presented upon delivery*

Krombacher Pils	\$5
Greenport Harbor Ale	\$6
Lagunitas IPA	\$6
Milk Stout Nitro	\$6

**THROWING A PARTY?**  
Let us cater your next event.  
**OR** book our space (partial +  
full buyouts available).  
Email inquiries:  
[info@lesenfantsdeboheme.com](mailto:info@lesenfantsdeboheme.com)

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## ORDER NOTES

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Tel. \_\_\_\_\_

Amount Due: \_\_\_\_\_

# LES Enfants to Go



LESEnfantsdeboheme.com  
(646) 476-3950

\* \$15 ORDER MINIMUM \*

## DELIVERY HOURS

Mon-Fri, 8 am to 10 pm  
Sat-Sun, 10 am to 10 pm

## DELIVERY ZONE

South of Delancey  
East of Eldridge + Pike  
North + West of FDR

## BREAKFAST

*Deliveries Mon-Fri 8 am to 11 am;  
Sat-Sun 10 am to 4 pm*

Fresh-baked croissant,	\$3
chocolate croissant,	
muffins, tartine (baguette toast butter + jam)	
Ham + Cheese Croissant	\$6
ADD egg \$1	
Bacon, Cheese + Egg on a Croissant	\$7
Yogurt Parfait	\$5
Greek yogurt with granola + fruit	
Fresh Fruit Cup (seasonal)	\$4

## WEEKEND BRUNCH

*Deliveries Sat-Sun 10 am to 4 pm*

Two Eggs Any Style \$8  
Organic eggs, roasted potatoes +  
toast. ADD country bacon \$2

Croque Monsieur/Madame \$12/13  
French ham and Gruyère with béchamel  
sauce + mixed-green salad; Croque  
Madame topped with egg sunnyside up

LES Eggs Benedict \$15  
Two poached eggs, Canadian bacon,  
hollandaise sauce, served on English  
muffin, salad + roasted potatoes

LES Eggs Florentine \$15  
Two poached eggs, marinated salmon,  
hollandaise sauce, served on English  
muffin, salad + roasted potatoes

LES Eggs Norwegian \$16  
Two poached eggs, marinated salmon,  
hollandaise sauce, served on English  
muffin, salad + roasted potatoes

*LES Enfants Délice*  
\* coffeeshop \* creperie \*  
18 Jefferson Street  
New York, NY 10002  
GRAB + GO / OPEN EVERY DAY: (646) 476-3950