

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
Grilled Artichoke Salad Plancha-grilled artichoke hearts, hearty greens, radish, red onions, garlic-tomato aioli, olive-oil croutons + Manchego cheese	\$13
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
Beet Salad Marinated beets, red onion, orange, arugula, radish + almond-garlic purée	\$12
Hearty Green Salad Escarole, Swiss chard, spinach, arugula, frisée, fennel, grape tomatoes, toasted almonds, radish, sliced pears	\$11

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.

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MAIN COURSE

La Moule Coquine du Chef	\$18
Chef's special: Steamed mussels, savory broth (see board) + toast	
L'Accent du Sud Ouest	\$25
Duck confit (crispy duck leg) with warm beluga lentils, vanilla sweet potato purée + duck jus	
Atlantic Cod à la Basquaise	\$24
Braised cod, tomatoes, garlic, sherry, peppers, onion, seasoned with espelette pimento + served over basmati rice	
Boeuf Carottes Façon Grandmère	\$25
Slow-braised beef, carrots, pearl onions, mustard mousse, red wine reduction + baguette crumble	
La Coupe du Boucher	\$25
Choice strip steak, celery root purée, sautéed spinach + 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

Roasted fingerling potatoes (\$6)
Whipped potatoes (\$6)
Mixed green salad (\$6)
Sautéed mixed mushrooms +
green onion (\$7)
Glazed baby carrots (\$6)
Haricots verts amandine (\$6)
Basmati rice (\$4)

DESSERTS

Belgian chocolate mousse \$9
Served with fresh berries
Classic crème brûlée \$8
Served with caramelized banana
Mini Apple Pie for Two \$13
Granny Smith apples, walnuts,
vanilla ice cream + salted
caramel sauce

* FOR KIDS ONLY *

Roast chicken side (\$6)

177 Henry Street
New York, NY 10002

LES Enfants de Bohème
CASH ONLY