

LES Enfants de Bohème

Dinner
Executive Chef
Hector Diaz

APPETIZERS

Soupe du Jour (see Specials board)	\$8
Oysters on the Half Shell* Half-dozen East Coast oysters with cucumber mignonette	\$14
Tartine du Jour Slice of toasted country bread with delicious toppings (see Specials)	\$12
Camembert Rôti Roasted Camembert with honey + toasted almonds	\$12
Warm Artichoke Gratin Artichoke hearts, béchamel, mixed cheese (Gruyère, Manchego, mozzarella) + bâtard toast	\$15
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>	\$13
Tartare du Bled* Hand-cut strip steak, shallots, capers, fine herbs, paprika oil with harissa aioli, herb emulsion, batard toast + quail egg	\$14
Salade de Betteraves Roasted marinated beets, almond-garlic cream purée, sliced radish, chopped red onion, arugula, olive oil + fresh herbs	\$13
Winter Green Salad 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.

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MAIN COURSE

La Moule Coquine du Chef	\$19
Chef's special, steamed mussels + savory broth (see Specials board)	
Canard du Sud Ouest	\$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	
Morue à la Basquaise	\$27
Icelandic cod braised in tomatoes, garlic, peppers, onion, seasoned with espelette pimento, served over basmati rice	
Boeuf Carottes Façon Grandmère	\$27
Slow-braised beef, carrots, pearl onions, mustard mousse, red wine reduction + baguette crumble	
La Coupe du Boucher	\$27
Choice strip steak, celery root purée, sautéed haricots verts + beef-reduction jus with wild mushroom	
Volaille des Enfants	\$20
Roasted chicken with potato purée, roasted carrots + tarragon jus	
Plat du Potager	\$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

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CASH ONLY