

# LES Enfants de Bohême

*Dinner*

## APPETIZERS

- Gazpacho Maison** \$9  
Chilled blended tomato, cucumber, watermelon, red onion with basil oil + horseradish crème fraîche
- Camembert Rôti** \$12  
Roasted Camembert with honey + toasted almonds
- Kale Salad l'Obligatoire** \$13.50  
Organic kale with yogurt Caesar dressing, sliced orange, anchovies, Parmesan + seasoned bread crumbs. *ADD roast chicken \$6*
- Salade du Jardin** \$13.50  
Organic mixed greens with cucumber, radishes, red onions, creamy mustard vinaigrette + toasted almonds. *ADD roast chicken \$6*
- Mousse de Foie de Canard Maison** \$16  
Homemade duck foie gras, thyme, red wine gelée + bâtard toast

### ASSIETTE DE CHARCUTERIE ET FROMAGES

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

x 2 items = \$14

x 4 items = \$20

x 6 items = \$26

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.*

## MAIN COURSE

<b>Moules Dijonnaise</b>	<i>\$19</i>
Fresh Atlantic mussels in a savory broth of white wine, creamy mustard, shallots, cream, served with garlic-buttered baguette	
<b>Bohemian Cheeseburger with French Fries</b>	<i>\$19</i>
Top choice strip steak patty, choice of blue cheese, brie, and Gruyère, served with hand-cut pommes frites + side green salad	
<b>Coin-Coin Magret</b>	<i>\$28</i>
Locally raised organic French Moulard (duck) breast, served with fingerling potatoes, herbs, black currant reduction + frisée salad	
<b>Boeuf Carottes Façon Grandmère</b>	<i>\$27</i>
Slow-braised beef, carrots, pearl onions, mustard mousse, red wine reduction + baguette crumble	
<b>Volaille des Enfants</b>	<i>\$20</i>
Roasted chicken with potato purée, roasted carrots + tarragon jus	
<b>Pan-roasted Salmon</b>	<i>\$27</i>
Served with celery root purée, candied orange + Brussel sprouts with lardons	
<b>Mushroom Risotto</b>	<i>\$22</i>
Arborio rice with wild mushrooms, Manchego cheese + Brie mousse	

## SIDES

Roasted fingerling potatoes	<i>\$7</i>
Whipped potatoes	<i>\$7</i>
Hand-cut pommes frites	<i>\$9</i>
Brussel sprouts w/lardons	<i>\$8</i>

## DESSERTS

Belgian chocolate mousse	<i>\$10</i>
Served with fresh berries	
Classic crème brûlée	<i>\$9</i>
Served with fresh berries	

*177 Henry Street  
New York, NY 10002*

*@LE(Enfants de Bohème*  
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