

LES Enfants de Bohème

Dinner

APPETIZERS

Oysters on the Half Shell*	\$14
Half-dozen fresh Atlantic oysters on the half shell with homemade mignonette	
Soupe du Jour	\$9
See daily specials	
Tartine du Jour	\$13
Toasted country bread (bâtard) with delicious toppings; see specials	
Camembert Rôti	\$12
Roasted Camembert with honey + toasted almonds	
Kale Salad l'Obligatoire	\$13.50
Organic kale with yogurt Caesar dressing, sliced oranges, anchovies, Parmesan + seasoned bread crumbs. <i>ADD roast chicken \$6</i>	
Salade du Jardin d'Automne	\$13.50
Organic mixed greens (arugula, watercress) with shaved fennel, radishes, cucumbers, red onions, shaved apples, toasted almonds + creamy mustard vinaigrette. <i>ADD roast chicken \$6</i>	
Salade de Betteraves	\$13
Roasted marinated beets, almond-garlic-cream purée, sliced radish, sliced red onions, arugula, olive oil + fresh herbs.	
Tartare du Bled*	\$15
Hand-cut strip steak, shallots, capers, fine herbs, paprika oil with harissa aioli, herb emulsion with bâtard toast	
Mousse de Foie Gras de Canard Maison	\$16
Foie gras, thyme, red wine jelly + bâtard toast	

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

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	

COVID SAFETY GUIDELINES: Your health and safety are our utmost concern! All guests (even children) must have masks (please wear them when you leave the table) and practice social distancing or risk being fined by the city.

MAIN COURSE

Moules Dijonnaise	\$19
Fresh organic Atlantic mussels in a savory broth of white wine, creamy mustard, shallots, cream, served with garlic-buttered baguette	
Tartare du Bled*	\$26
Hand-cut strip steak, shallots, capers, fine herbs, paprika oil with harissa aioli, herb emulsion with batard toast, salad + pommes frites	
Farm-to-Table Coin-Coin Confit	\$28
Locally raised organic French Moulard (duck) confit leg, served with fingerling potatoes, herbs, black currant reduction + watercress salad	
Boeuf Carottes Façon Grandmère	\$27
Slow-braised beef, carrots, pearl onions, mustard mousse, red wine reduction + baguette crumble	
Volaille des Enfants	\$21
Roasted chicken with potato purée, roasted carrots + tarragon jus	
Salmon d'Automne	\$27
Pan-roasted salmon with stewed green lentils, baby carrots + leeks	
Risotto du Jour (vegetarian)	\$22
Arborio rice with market-fresh vegetables. See specials.	
Steak Frites	\$27
Choice strip steak with red wine reduction sauce, served with hand-cut pommes frites	
Bohemian Burgers	\$16 beef + vegan / \$17 salmon
Your choice of patty (ground strip steak, salmon, or vegan Beyond Burger) and cheese (brie, Swiss, or blue), served on brioche bun, with hand-cut pommes frites + house mixed green salad	

SIDES

Roasted fingerling potatoes	\$8
Whipped potatoes	\$7
Hand-cut pommes frites	\$9
Brussel sprouts w/lardons	\$9
House green salad	\$9

DESSERTS

Belgian chocolate mousse	\$10
Served with fresh berries	
Classic crème brûlée	\$9
Served with fresh berries	
Ice cream, Gelato + Sorbet	\$5-7
Various flavors from locally made Il Laboratorio del Gelato and Adirondack Creamery. Ask for flavors and sizes	

177 Henry Street
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@LE(EnfantsdeBoheme
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