

# ARTISANAL

FROMAGERIE BISTRO WINE BAR

## Fruits de Mer

**OYSTERS**  
*on the half shell*

WEST COAST OYSTERS • EAST COAST OYSTERS

CHERRY STONE CLAMS.....P/A  
HALF LOBSTER TAIL.....16.50  
HAMACHI  
*Fennel, Cucumber, Seaweed, Lemon* .....15.50  
SHRIMP COCKTAIL  
*Chilled Jumbo Shrimp, Cocktail Sauce*.....15.50

## Petrossian Caviar

**Royal Transmontanus Caviar**

*Sustainable white sturgeon, native to California, produces this elegant caviar that evokes the taste of the finest Ossetra, with a nutty flavor that's at once smooth and robust.*

**1oz 85.00**

*Served with Buckwheat Gougères and Crème Fraîche*

## Seafood Plateaux

*The ultimate mix of seafood delicacies and decadence including lobster, crab claws, oysters, shrimp, ceviche, clams and dayboat selections.*

**Petite 48.50 Grande 68.50 Royal 98.50**

## Fromage & Charcuterie

### PLATEAUX

**An assemblage of Prosciutto, Coppa, Soppresata, Seasonal Cheeses, Fruit and Condiments presented on our olive wood board.**

**PETITE** (Selection of 4 cheeses).....35.00  
**GRANDE** (Selection of 6 cheeses).....50.00  
*with Jamon Iberico Bellota*.....9.50 Suppl.

**COPPA**.....10.50  
**SOPPRESSATA** .....10.50  
**WILD BOAR CACCIATORINI**.....11.50  
**PIO TOSINI PROSCIUTTO RESERVA** .....13.50  
**DUCK FOIE GRAS RILLETTES**.....14.50  
**JAMON IBERICO BELLOTA**.....35.50

**Selection of 3**.....16.50    **Selection of 5**.....24.50  
*with Jamon Iberico Bellota*.....9.50 Suppl.

## Les Spécialités Mimosas

KIRSCH • PEAR • STRAWBERRY

12.50

## Brunch Favorites

**FRENCH HOT CHOCOLATE**

6.50

**FRESHLY SQUEEZED JUICES**  
5.50

**SPARKLING FRUIT JUICES**  
4.50

## Les Préludes

**BEIGNETS**

*Freshly made-to-order doughnuts with spiced sugar*  
10.50

**YOGURT PANNA COTTA**

*Seasonal Fruits*  
8.50

## ASSIETTE de FROMAGES

**Flight of Three Seasonal Cheeses**....15.50  
**Cheese Flight With Paired Wines**.....29.50

*Request To Speak With a Fromager  
About Our Full Selection*

## LES PLÂTS DU MATIN

**CRÊPES SUZETTE**.....12.50  
*with Bananas, Chocolate*.....14.50

**ALMOND CROISSANT FRENCH TOAST**  
*Apricot Compote, Ricotta*.....14.50

**SOFT SCRAMBLED EGGS**  
*Applewood Smoked Bacon*.....15.50

**EGGS BENEDICT ARTISANAL**  
*Coppa, Country Bread*.....15.50  
*Smoked Salmon*.....21.50

**EGGS EN COCOTTE**  
*Spinach, Mushrooms, Gruyère*.....16.50

**FARM EGG OMELETTE**  
*Cheddar, Bacon or Wild Mushroom, Parmesan*.....16.50

**PORK BELLY HASH**  
*Poached Eggs, Sweet Potato, Chipotle Hollandaise*.....18.50

## Fondues

**ARTISANAL BLEND**  
**PETITE**....30.00

**GOUDA & STOUT**

**FONDUE DU JOUR**  
**GRANDE**....42.00

## LES BAIGNEUSES

**Pears**.....3.50  
**Apples**.....3.50  
**Fingerling Potatoes**.....4.50  
**Crudités**.....4.50

**Kielbasa**.....5.50  
**Air-Dried Beef**.....10.50  
**Chicken Tenders**.....10.50  
**Beef Tips**.....12.50

*\*\*Bread Upon Request\*\**

*\*\*Suggested 18% Gratuity added for Parties of 6 or more\*\** 5.05.12

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FROMAGERIE BISTRO WINE BAR

## HORS D'OEUVRES

**GOUGÈRES**.....9.50

**SPICED OLIVES & MARCONA ALMONDS**.....10.50

## ASPARAGUS

*Scotch Egg, Pickled Ramps, Parmesan Aioli*.....13.50

## SALMON RILLETTE

*Capers, Crème Fraîche, Dill*.....14.50

## COUNTRY PÂTÉ

*Pickled Vegetables, Purple Mustard*.....15.50

## ESCARGOT

*Leek Fondue, Maître d'Hôtel Butter*.....14.50

## SHEEP'S MILK RICOTTA GNOCCHI

*Artichoke Barigoule, Parsley Pesto*.....15.50

## CARPACCIO OF YELLOWFIN TUNA

*Shaved Fennel, Niçoise Vinaigrette*.....16.50

## STEAK TARTARE

*Artisanal Blend Beef (Main Course with Frites)*.....16.50 / 25.50

## GRILLED OCTOPUS

*Fingerling Potatoes, Chorizo Crumble, Lemon*.....16.50

## SOUPES

### ONION SOUP ARTISANAL

*Four Cheese Blend*.....13.50

### FISH SOUP

*Rouille, Croutons*.....10.50

### SOUPE DU JOUR

*from the Market*.....9.50

## SALADES

### BOSTON BIBB

*Parmesan-Black Pepper Dressing, Herbs*.....11.50

### SATUR FARMS ORGANIC GREENS

*Red Wine Vinaigrette*.....12.50

### BEET SALAD

*Baby Arugula, Pistachio, Goat Cheese*.....15.50

### SALADE FRIÉE

*Blue Cheese, Bacon Lardons, Poached Egg*.....15.50

## SALADES COMPOSÉES

### CHICKEN PAILLARD

*Asparagus, Arugula, Mushroom Vinaigrette*.....21.50

### TUNA NIÇOISE

*Haricots Verts, Fingerling Potatoes, Basil Aioli*.....23.50

### LOBSTER SALAD

*Avocado, Grapefruit, Creamy Herb Dressing*.....29.50

## PLATS PRINCIPAUX

### VEGETABLE QUICHE

*Wild Mushrooms, Spinach, Taleggio, Salad*.....16.50

### MACARONI GRATIN

*Satur Farms Organic Greens*.....18.50

### WILD MUSHROOM RISOTTO

*Spring Vegetables, Pea Tendrils*.....19.50

### SAUTÉED SKATE WING

*Blood Orange Grenobloise, Cauliflower*.....19.50

### FISH & FRITES

*Coleslaw, Classic Tartar Sauce*.....19.50

### BOUCHOT MUSSELS FRITES

*Garlic, Tomato, Parsley*.....21.50

### AGED HANGER STEAK FRITES

*With Filet Mignon*.....26.50 / 38.50

### ARTISANAL BURGER

*Custom blend, TB sauce*.....18.50

*with Gruyère, Cheddar, or Blue Cheese*.....1.50

*with Applewood Smoked Bacon*.....2.00

## Brunch Prix Fixe \$28.00

### HORS D'OEUVRES

*Choice of:*

### COUNTRY PÂTÉ

*Pickled Vegetables, Purple Mustard*

### YOGURT PANNA COTTA

*Seasonal Fruits*

### SOUPE DU JOUR

### PLATS PRINCIPAUX

*Choice of:*

### FISH & FRITES

*Coleslaw, Classic Tartar Sauce*

### SOFT SCRAMBLED EGGS

*Applewood Smoked Bacon*

### THE BIG CHEESE

*Fontina, Taleggio, Gruyère, Emmenthaler*

### DESSERTS

*Choice of:*

### MARQUISE AU CHOCOLAT

*Hazelnut Praline, Vanilla Salt*

### CRÈME BRÛLÉE "LE CIRQUE"

### GLACES & SORBETS MAISON

*Housemade Ice Creams and Sorbets*

## Les Sandwiches

*Served with Housemade Chips & Pickled Vegetables*

## Annual Grilled Cheese Winner 2012

### "DRUNKEN" RACLETTE

*Created by Lizz Spano*

*Raclette, Potatoes,  
Whiskey Caramelized Onions, Cornichon*

18.50

10 % of all proceeds will go to

**Animal Care  
& Control of NYC**

## Soup, Salad & Sandwich

*Half Sandwich, Soup du Jour, Satur Farms Organic Greens  
(Add 2.50 per sandwich) (Onion Soup.....2.50 Suppl)*

### THE BIG CHEESE

*Fontina, Taleggio, Gruyère, Emmenthaler*.....15.50

### THE FRENCHIE

*Brie, Mushrooms, Black Truffles*.....19.50

### CROQUE MONSIEUR / MADAME\*

*Ham, Gruyère/ Egg*.....17.50

### "THE SPANIARD"

*Manchego, Chorizo, Piquillo Peppers*.....16.50

### PAN-BAGNAT

*Chopped Tuna Niçoise Salad, Vinaigrette*.....17.50

### "THE PIGGY"

*Pâté, Ham, Mustard, Pickled Vegetables*.....17.50