

# BISTRO CASSIS®

225 COLUMBUS AVE. • NEW YORK, NY • 212 579-3966

## BRUNCH MENU

### LES OEUFs - EGGS

OEUFs BENEDICTE\*  
*poached eggs, english muffin,  
Hollandaise sauce, Canadian bacon*

OEUFs EN MEURETTE\*  
*Poached egg, lardons, red wine reduction,  
pearl onions, mushrooms, toast points*

OEUFs FLORENTINE\*  
*Poached eggs, english muffin, spinach,  
mushroom cream*

DEUX OEUFs AU CHOIX\*  
*Two eggs any style*

### OMELETTES

CLASSIC CHEESE & HERB

JAMBON ET FROMAGE

PROVENCALE  
*Goat cheese, basil, tomato, olives*

### - ALL ABOVE -

*Served with bacon or sausage & potatoes  
Choice of a mimosa, bloody mary, or juice*

- \$25.00 -

### PAIN-PERDU

*French toast, fresh fruit, maple syrup . . . . . 16*

### CREPES

*Served with mixed greens*

MAISON *Mushrooms, Brie, caramelized onions . . 16*

JAMBON ET FROMAGE *Ham & cheese . . . . . 16*

POULET *Chicken, spinach, Gruyere . . . . . 18*

### LE BAR A HUITRES

#### FROID • COLD

*Huitre du marché oysters (raw) . . . . . Mk*

*Shrimp cocktail . . . . . 18*

*Palourdes little neck clams (raw) . . . . . 12*

#### CHAUD • HOT

*Clams provencale tomato, garlic, basil . 16*

*Clams mariniere white wine, garlic . . . 16*

*Escargots, garlic herb butter . . . . . 16*

### MUSSELS / MOULES

*demi 18 • full 24*

ESPAGNOLES *chorizo, garlic, shallots, tomato confit*

MARINIERE *white wine and garlic*

PROVENCALE *tomato, garlic, basil*

PERNOD *Anise cream sauce, fennel, shallots*

### - SIDE ORDERS -

*Home style potatoes, bacon, or sausage \$6*

### - HORS D'OEUVRES -

SOUPE A L'OIGNON \$13

*Onion soup with croutons & gruyere cheese gratin*

SALADE CÉSAR GRILLÉ\* \$15

*Grilled romaine hearts, lardons,  
anchovy Parmesan dressing, crispy chick peas*

FRISÉE AUX LARDONS\* \$15

*Frisée salad, poached egg, bacon*

SALADE CASSIS \$16

*Mixed greens, roasted beets, haricots verts, toasted walnuts, blue  
cheese, dijon vinaigrette*

SALADE CHEVRE \$16

*Warm goat cheese, baby spinach, frisée,  
roasted walnuts, orange segments*

SALADE NICOISE \$18

*Boston lettuce with tuna in olive oil, olives, tomatoes, string beans,  
onions, potatoes, & boiled egg*

QUICHE LORRAINE \$17

*Bacon, egg, and Gruyere cheese tart, mixed greens*

BRIE SUR TOAST \$17

*Warm Brie cheese, baby arugula, brioche points, fig compote*

GÂTEAU DE CRABE \$19

*Crab cake, tartar sauce, mixed greens*

STEAK TARTARE\* (raw) \$19

*Traditional steak tartare*

TARTARE DE THON\* (raw) \$21

*Tuna tartare marinated in sesame, mustard, and ginger,  
wrapped in cucumber*

### LES SANDWICHES

*sandwiches served with pommes frites or greens*

CROQUE MONSIEUR *Emmenthal cheese & ham  
sandwich, creme fraiche, toasted brioche \$18*

SANDWICH DE POULET GRILLÉ

*Grilled chicken breast topped with caramelized onions and  
Gruyere cheese on baguette \$17*

PAN BAGNAT *Tuna in oil, tomatoes, sliced eggs, onions,  
olives, lettuce, baguette \$18*

HAMBURGER MAISON\* *Homemade sirloin burger  
(cooked to order) \$20 with cheese \$22*

SANDWICH DU BOUCHER\* *Flatiron sandwich,  
watercress, red onion mustard, baguette \$21*

MERGUEZ D'AGNEAU

*Spicy lamb sausage, black olive mayo, cole slaw, baguette \$19*

SANDWICH DE THON\* *Chopped fresh tuna burger,  
homemade aioli, brioche, sweet potato fries \$21*

SANDWICH DE HOMARD *Lobster club sandwich,  
lettuce, tomato, bacon, tarragon mayo, toasted brioche MKT*

### ENTRÉES

GRATIN DE MACARONI \$21

*Elbow pasta, French ham, green peas, Gruyere cheese sauce*

POULET PAILLARD \$25

*Grilled chicken, sautéed seasonal vegetables*

SAUMON RÔTI \$29

*Pan seared salmon, sauteed spinach,  
bok choy, honey mustard dill sauce*

ENTRECÔTE BORDELAISE\* \$36

*Grilled flatiron steak, roasted fingerling potatoes,  
baby bok choy, red wine shallot sauce*

SOLE MEUNIÈRE \$31

*Sole, French beans, fingerling potatoes, lemon brown butter*

RAVIOLI DU JOUR Mkt

*Homemade ravioli of the day*

\*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions