

HORS D'OEUVRES

SALADE CESAR GRILLÉ* 15	<i>Grilled romaine hearts, lardons, anchovy Parmesan dressing, crispy chick peas</i>
SALADE CASSIS 16	<i>Mixed greens, Roquefort cheese, roasted beets, walnuts, french beans, poached leeks, dijon vinaigrette</i>
SALADE NIÇOISE 18	<i>Tuna in oil, Kalamata olives, onions, haricots verts, cherry tomato, sliced potatoes, sliced boiled egg, Boston lettuce</i>
SALADE AUX CHEVRE 16	<i>Warm goat cheese, baby spinach, frisée, roasted walnuts, orange segments</i>
FRISÉE AUX LARDONS* 16	<i>Frisée salad, poached egg, lardons</i>
SOUPE A L'OIGNON 13	<i>Traditional onion soup, cheese gratin, crouton</i>
ESCARGOTS 16	<i>Garlic herb butter</i>
CONFIT DE CANARD 19	<i>Duck leg, mixed greens, cherry tomatoes, cassis sauce</i>
BRIE SUR TOAST 16	<i>Warm Brie cheese, baby arugula, fig compote, brioche points</i>
GÂTEAU DE CRABE 19	<i>Crab cake, tartar sauce, mixed greens</i>
CALAMARS CROUSTILLANTS .18	<i>Fried calamari, spicy tomato sauce</i>
CUISSES DE GRENOUILLE 17	<i>Sautéed frogs legs, sliced tomato olives, provencale sauce</i>
STEAK TARTARE* (RAW) 19	<i>Traditional steak tartare</i>
THON TARTARE* 21	<i>Tuna tartare marinated in sesame mustard and ginger, wrapped in cucumber</i>

LES MOULES

Demi 18 / Full 24

MARINIÈRE

White wine, fresh herbs, roasted garlic

PROVENÇALE

Fresh tomatoes, roasted garlic, basil

PERNOD

Fennel, cream, shallots

• ENTREES •

ENTRECÔTE GRILLÉ BORDELAISE* 36	<i>Grilled flatiron steak, roasted fingerling potatoes, baby bok choy, red wine shallot sauce</i>
STEAK AU POIVRE* 42	<i>Seared NY strip steak, french string beans, potato gratin, brandy peppercorn sauce</i>
STEAK FRITES* 39	<i>Seared NY strip steak, maître d'hotel butter, French fries</i>
FOIE DE VEAU 29	<i>Calves liver, dry apricots, onions, bacon, mashed potatoes, balsamic reduction</i>
POULET JAMBON ET FROMAGE 32	<i>Seared chicken breast stuffed with black forest ham, feta cheese, and raisins, madeira sauce</i>
POULET AUX CHAMPIGNONS 30	<i>Seared chicken breast, seasonal vegetables, pearl onions, mushrooms, lardons, brandy wine sauce</i>
MAGRET DE CANARD AU CASSIS* 32	<i>Pan seared duck breast, butternut squash cous cous cake, creme de cassis sauce</i>
JARRET D'AGNEAU 36	<i>Braised lamb shank, wild mushroom risotto, pan jus</i>
CANARD A L'ORANGE* 34	<i>Roasted duck, wild rice, orange sauce</i>
SOLE MEUNIÈRE 31	<i>Seared sole, French beans, fingerling potatoes, brown butter sauce</i>
SAUMON RÔTI* 29	<i>Pan seared salmon, sauteed spinach, bok choy, honey mustard dill sauce</i>
THON AU SESAME* 36	<i>Sesame crusted tuna, horseradish carrot puree, brussels sprouts, chipotle sauce</i>
TRUITE AMANDINE 28	<i>Pan seared trout, roasted fingerling potatoes, haricots verts</i>
COQUILLES ET ST JACQUES ET CREVETTES 36	<i>Pan seared shrimp and scallops, sweet corn, fresh herbs, fingerling potatoes, citrus truffle sauce</i>

• BAR Á HUITRES •

OYSTERS DU JOUR*(6) PA
SHRIMP COCKTAIL(4) 18
HALFSHELL CLAMS*(6) 12

• SAUTÉÉD CLAMS •

MARINIÈRE white wine, garlic 16
PROVENCALE tomato, basil, garlic 16

BISTRO
CASSIS®

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PLATS POUR 2

ORGANIC CHICKEN

Roasted chicken for 1 or 2 people, pan jus, french fries or seasonal vegetables
26 / 48

PAELLA DU BASQUE

Seafood and chicken paella, shellfish, saffran rice, chorizo
39 / 76

PÂTES ITALIENNE

MACARONI AU GRATIN 21
Elbow pasta, French ham, green peas, gruyere, light cream sauce

RAVIOLI DU JOUR PA
Homemade ravioli of the day

SANDWICHES

served with pommes frites

HAMBURGER MAISON* 21
add cheese 2
add bacon. 2

CROQUE MONSIEUR 19
Ham and cheese sandwich, creme fraiche

SANDWICH D'HOMARD PA
Lobster meat salad club sandwich, tarragon mayo, crispy bacon, lettuce, tomato, brioche

ACCOMPAGNEMENTS

HARICOTS VERTS 8
French beans

POMMES FRITES 7
French fries

PUREE DE POMMES 8
Mashed potatoes

POTATO GRATIN 8

BRUSSELS SPROUTS 8

EPINARDS 8
Sautéed spinach

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Serving brunch, lunch, & dinner.

Reservations via Open Table

MONDAY

LOTTE AU VIN PORT
Monkfish wrapped in bacon, julienned vegetables, port reduction

31

TUESDAY

COQ AU VIN
Chicken simmered in red wine over tagliatelle

31

WEDNESDAY

CASSOULET
White bean stew, braised pork, duck confit, sausage

34

THURSDAY

RAIE AU BEURRE NOISETTE
Sauteed skate fish, lemon brown butter, capers, julienned vegetables

29

FRIDAY

BOUILLABAISSE
Provencale bouillabaisse, root vegetables, classic aioli

36

SATURDAY

CÔTES DE BOUEF
Braised short ribs, red wine reduction, mushroom risotto

36

SUNDAY

BOUEF BOURGUIGNONNE
Braised beef, root vegetables, tagliatelle pasta, red wine reduction

27