

BISTRO CASSIS®

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

☞ LUNCH MENU ☞

HORS D'OEUVRES

SOUPE A L'OIGNON	13
<i>Onion soup with croutons & gruyere cheese gratin</i>	
SALADE CÉSAR GRILLÉ	15
<i>Grilled Romaine, lardons, anchovy Parmesan dressing, crispy chick peas</i>	
SALADE CASSIS	16
<i>Mixed greens, roasted beets, haricots verts, toasted walnuts, blue cheese, dijon vinaigrette</i>	
SALADE NIÇOISE	18
<i>Boston lettuce with tuna in olive oil, olives, tomatoes, string beans, onions, potatoes, & boiled egg</i>	
SALADE FRISÉE AUX LARDONS*	15
<i>Frisée lettuce, poached egg, lardons</i>	
SALADE AUX CHEVRE	16
<i>Warm goat cheese, baby spinach, frisée, roasted walnuts, orange segments</i>	
BRIE SUR TOAST	17
<i>Warm Brie cheese, baby arugula, brioche points, fig compote</i>	
GÂTEAU DE CRABE	19
<i>Crab cake, tartar sauce, mixed greens</i>	
CALAMARS CROUSTILLANTS	17
<i>Fried calamari, spicy tomato sauce</i>	
QUICHE LORRAINE	17
<i>Bacon, egg, and cheese tart, served with mixed greens</i>	
TARTE DU JOUR	16
<i>Alsatian thin crust "pizza" of the day</i>	
TARTARE DE THON* (raw)	21
<i>Tuna tartare, sesame mustard and ginger marinate, wrapped in cucumber</i>	
STEAK TARTARE* (raw)	19
<i>Traditional steak tartare</i>	

MUSSELS / MOULES

demi 18 • full 24

ESPAGNOLES *chorizo, garlic, shallots, tomato confit*

MARINIÈRE *white wine and garlic*

PROVENCALE *tomato, garlic, basil*

PERNOD *Anise cream sauce*

LES SANDWICHES

Sandwiches served with pommes frites or mixed greens

CROQUE MONSIEUR	18
<i>Emmenthal cheese & ham sandwich, toasted brioche</i>	
SANDWICH DE POULET GRILLÉ	17
<i>Grilled chicken breast topped with caramelized onions and Gruyere cheese on baguette</i>	
PAN BAGNAT	18
<i>Tuna in oil, tomatoes, sliced eggs, onions, olives, lettuce, baguette</i>	
HAMBURGER MAISON*	20
<i>homemade sirloin burger (cooked to order) with cheese</i>	
SANDWICH DU BOUCHER*	21
<i>Grilled flat iron steak, watercress, red onion, mustard, baguette</i>	
MERGUEZ D'AGNEAU	19
<i>Spicy lamb sausage, black olive mayo, cole slaw, baguette</i>	
SANDWICH DE THON*	21
<i>Chopped fresh tuna burger, homemade aioli, brioche</i>	
SANDWICH DE HOMARD	Mk
<i>Lobster club sandwich, lettuce, tomato, bacon, tarragon mayo, toasted brioche</i>	

LE BAR A HUITRES

FROID • COLD

<i>Huitre du marché oysters (raw)</i>	Mk
<i>Shrimp cocktail</i>	18
<i>Palourdes little neck clams (raw)</i>	12

CHAUD • HOT

<i>Clams provencale tomato, garlic, & basil</i>	16
<i>Clams mariniere white wine and garlic</i>	16
<i>Escargots Garlic herb butter</i>	16

CREPES *Served with mixed greens*

CHAMPIGNONS	16
<i>Mushroom, Brie, caramelized onions</i>	
JAMBON ET FROMAGE <i>Ham & cheese</i>	17
POULET <i>Chicken, spinach, Gruyere</i>	18

OMELETTES *Served with roasted potatoes*

TRADITIONELLE <i>Fresh herbs & Gruyere cheese</i>	16
JAMBON ET FROMAGE <i>Ham & cheese</i>	17
PROVENCALE <i>Goat cheese, tomato, basil, olives</i>	16

ENTRÉES

GRATIN DE MACARONI <i>Elbow pasta, French ham, green peas, Gruyere cheese sauce</i>	21
POULET PAILLARD <i>Grilled chicken, sautéed seasonal vegetables</i>	25
SAUMON RÔTI <i>Pan seared salmon, sauteed spinach, bok choy, honey mustard dill sauce</i>	29
SOLE MEUNIÈRE <i>Filet of sole, French beans, fingerling potatoes, lemon brown butter sauce</i>	31
ENTRECÔTE* <i>Flatiron steak, roasted fingerling potatoes, baby bok choy, red wine shallot sauce</i>	36
CANARD AU CASSIS* <i>Pan seared duck breast, butternut squash cous cous cake, creme de cassis</i>	32
RAVIOLI DU JOUR <i>Homemade ravioli of the day</i>	Mk

*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