

# BISTRO CASSIS®

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

## BRUNCH MENU

### LES OEUFs - EGGS

OEUFs BENEDICTE\* 14  
*poached eggs, english muffin,  
Hollandaise sauce, Canadian bacon,  
home fries*

OEUFs FLORENTINE\* 15  
*Poached eggs, english muffin, spinach,  
Hollandaise sauce, home fries*

DEUX OEUFs AU CHOIX\* 13  
*Two eggs any style,  
sausage, bacon, home fries*

### OMELETTES w/ salad

CLASSIC CHEESE & HERB 13

JAMBON ET FROMAGE 14

PROVENCALE 15  
*Goat cheese, basil, tomato, olives*

### 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

### \$6 COCKTAILS

MIMOSA

BLOODY MARY

SCREWDRIVER

### LE BAR A HUITRES

#### FROID • COLD

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

*Shrimp cocktail . . . . .* 18

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

#### CHAUD • HOT

*Clams provencale tomato, garlic, basil .* 15

*Clams mariniere white wine, garlic . . .* 15

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

### MUSSELS / MOULES

*demi 13 • full 23*

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 \$12  
*Onion soup with croutons & gruyere cheese gratin*

SALADE CÉSAR\* \$13  
*Traditional Caesar salad*

FRISÉE AUX LARDONS\* \$15  
*Frisée salad, poached egg, bacon*

SALADE CASSIS \$15  
*Mixed greens, roasted beets, haricots verts, toasted walnuts, blue  
cheese, dijon vinaigrette*

SALADE CREVETTES \$18  
*Baby spinach, glazed shrimp, orange caper sauce*

SALADE NICOISE \$19  
*Boston lettuce with tuna in olive oil, olives, tomatoes, string beans,  
onions, potatoes, & boiled egg*

QUICHE LORRAINE \$13  
*Bacon, egg, and Gruyere cheese tart, mixed greens*

GÂTEAU DE CRABE \$19  
*Crab cake, tartar sauce*

STEAK TARTARE\* (raw) \$16  
*Traditional steak tartare*

TARTARE DE THON\* (raw) \$19  
*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* \$17

SANDWICH DE POULET GRILLÉ  
*Grilled chicken breast topped with caramelized onions, avocado,  
bacon, and Gruyere cheese on baguette* \$19

PAN BAGNAT *Tuna in oil, tomatoes, sliced eggs, onions,  
olives, lettuce, baguette* \$19

HAMBURGER MAISON\* *Homemade sirloin burger  
(cooked to order)* \$19 *with cheese* \$21

SANDWICH DU BOUCHER\* *Hanger steak sandwich,  
watercress, red onion, mustard, baguette* \$22

MERGUEZ D'AGNEAU  
*Spicy lamb sausage, black olive mayo, cole slaw, baguette* \$20

SANDWICH DE THON\* *Chopped fresh tuna burger,  
homemade aioli, brioche* \$23

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

### ENTRÉES

GRATIN DE MACARONI \$19  
*Elbow pasta, French ham, green peas, Gruyere cheese sauce*

POULET PAILLARD \$21  
*Grilled chicken, sautéed seasonal vegetables*

SAUMON RÔTI \$27  
*Pan roasted salmon, lentils, spinach, port wine reduction*

ONGLET FRITES\* \$29  
*Grilled hanger steak, French fries, maitre d'hotel butter*

SOLE MEUNIÈRE \$29  
*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