

BISTRO CASSIS®

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

LUNCH MENU

MUSSELS / MOULES

demi 13 • full 23

ADD POMMES FRITES +7

ESPAGNOLES chorizo, garlic, shallots, tomato confit

MARINIÈRE white wine and garlic

PROVENCALE tomato, garlic, basil

PERNOD Anise cream sauce

HORS D'OEUVRES

SOUPE A L'OIGNON 12
Onion soup with croutons & gruyere cheese gratin

SALADE CÉSAR 13
Traditional Caesar salad

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

SALADE NIÇOISE 19
Boston lettuce with tuna in olive oil, olives, tomatoes, string beans, onions, potatoes, & boiled egg

SALADE FRISÉE AUX LARDONS* 15
Frisée lettuce, poached egg, lardons

SALADE CREVETTES 18
Baby spinach, glazed shrimp, orange caper sauce

ESCARGOTS 16
Baked snails, garlic herb butter

GÂTEAU DE CRABE 19
Crab cake, tartar sauce, celery remoulade

CALAMARS CROUSTILLANTS 15
Fried calamari, spicy tomato sauce

QUICHE LORRAINE 13
Bacon, egg, and cheese tart, served with mixed greens

TARTARE DE THON* (raw) 19
Tuna tartare, sesame mustard and ginger marinate, wrapped in cucumber

STEAK TARTARE* (raw) 16
Traditional steak tartare

LES SANDWICHES

Sandwiches served with pommes frites or mixed greens

CROQUE MONSIEUR 17
Emmenthal cheese & ham sandwich, toasted brioche

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

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

HAMBURGER MAISON* 19
homemade sirloin burger (cooked to order) with cheese 21

SANDWICH DU BOUCHER* 22
Grilled hanger steak, watercress, red onion, mustard, baguette

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

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

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

LUNCH SPECIAL \$17

Half soup or salad & half sandwich with fries

CHOOSE ONE:

Soup of the Day

Caesar Salad

Cassis Salad

CHOOSE ONE:

Croque Monsieur

Sandwich Poulet

Sandwich Bouchere

Merguez d'Agneau

CREPES Served with mixed greens

CHAMPIGNONS 14
Mushroom, Brie, caramelized onions

JAMBON ET FROMAGE Ham & cheese 15

POULET Chicken, spinach, Gruyere 16

OMELETTES Served with roasted potatoes

TRADITIONELLE Fresh herbs & Gruyere cheese .. 13

JAMBON ET FROMAGE Ham & cheese 14

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

ENTRÉES

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

POULET PAILLARD Grilled chicken, sautéed seasonal vegetables. 21

SAUMON RÔTI Pan roasted salmon, lentils, spinach, port wine sauce 27

SOLE MEUNIÈRE Filet of sole, French beans, fingerling potatoes, lemon brown butter sauce 29

ONGLET FRITES* Grilled hanger steak, French fries, Maitre d'Hotel. 29

RAVIOLI DU JOUR Homemade ravioli of the day 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