

HORS D'OEUVRES

SALADE CESAR..... 13 <i>Traditional caesar salad</i>
SALADE CASSIS 16 <i>Mixed greens, goat cheese, roasted beets, walnuts, french beans, poached leeks, dijon vinaigrette</i>
SALADE NIÇOISE 19 <i>Tuna in oil, Kalamata olives, onions, haricots verts, cherry tomato, potatoes, egg, Boston lettuce, sherry vinaigrette</i>
SALADE CREVETTES..... 18 <i>Baby spinach, glazed shrimp, orange caper sauce</i>
FRISÉE AUX LARDONS* 15 <i>Frisée salad, poached egg, lardons, sherry vinaigrette</i>
SOUPE A L'OIGNON..... 12 <i>Traditional onion soup, cheese gratin, crouton</i>
CONFIT DE CANARD..... 18 <i>Duck confit tacos, diced apple. pico de gallo, chipotle aioli</i>
ESCARGOTS 16 <i>Garlic herb butter</i>
GÂTEAU DE CRABE 19 <i>Tartare sauce</i>
CALAMARS CROUSTILLANTS .15 <i>Fried calamari, spicy tomato sauce</i>
STEAK TARTARE* (RAW) 16 <i>Traditional steak tartare</i>
THON TARTARE* (RAW)..... 19 <i>Tuna tartare marinated in sesame, mustard, and ginger, wrapped in cucumber</i>

LES MOULES

Demi 13 / Full 23

MARINIÈRE

White wine, fresh herbs, roasted garlic

PROVENÇALE

Fresh tomatoes, roasted garlic, basil

PERNOD

Fennel, cream, shallots

Serving brunch, lunch, & dinner.

• BAR Á HUITRES •

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

• SAUTÉED CLAMS •

MARINIÈRE white wine, garlic	15
PROVENCALE tomato, basil, garlic	15

• ENTREES •

COTELETTE DE PORC*	29
<i>Sauteed pork chop, wild mushrooms, madeira wine reduction, potato croquette</i>	
ONGLET BORDELAISE*	30
<i>Grilled hanger steak, pommes purée, haricots verts, red wine shallot sauce</i>	
STEAK AU POIVRE*	42
<i>Grilled NY strip steak, French beans, potato gratin, brandy peppercorn sauce</i>	
STEAK FRITES*	41
<i>Grilled NY strip steak, maître d'hotel butter, French fries</i>	
JARRET D'AGNEAU	38
<i>Braised lamb shank, wild mushroom risotto</i>	
FOIE DE VEAU..... 29	
<i>Calves liver, dried apricots, onions, bacon, pommes puree, balsamic reduction</i>	
POULET FARCI AU JAMBON ET ROQUEFORT	32
<i>Roquefort and ham stuffed chicken breast, roasted tomatoes, mashed potatoes, artichoke hearts, white wine sauce</i>	
MAGRET DE CANARD*	34
<i>Pan seared duck breast, butternut squash cous cous cake, cassis sauce</i>	
CANARD A L'ORANGE*	36
<i>Roasted duck, wild rice, orange sauce</i>	
SOLE MEUNIÈRE	32
<i>Sautéed sole, French beans, fingerling potatoes, brown butter sauce</i>	
SAUMON RÔTI*	29
<i>Pan roasted salmon, lentils, spinach, port wine reduction</i>	
TRUITE AMANDINE	29
<i>Butterflied trout, roasted fingerling potatoes, haricots verts, toasted almonds</i>	
COQUILLES ST JACQUES ET CREVETTES	38
<i>Seared scallops and shrimp, fingerling potato, sweet corn, citrus herb sauce</i>	

BISTRO CASSIS®

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

PLATS POUR 2

ORGANIC CHICKEN

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

PAELLA DU PAYS BASQUE

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

PÂTES ITALIENNE

RAVIOLI DU JOUR..... PA
Homemade ravioli of the day

BOEUF BOURGUIGNON..... 29
Braised beef, root vegetables, tagliatelle pasta, red wine reduction

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

SANDWICHES

served with pommes frites

HAMBURGER MAISON*..... 19
add cheese or bacon..... +2ea

CROQUE MONSIEUR..... 17
Ham & cheese sandwich, creme fraiche

SANDWICH DE POULET..... 21
Grilled chicken breast topped with caramelized onions, avocado, bacon, and Gruyere cheese on baguette

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

ACCOMPAGNEMENTS

LEGUMES..... 9
Grilled vegetables

HARICOTS VERTS..... 8
French beans

POMMES FRITES..... 7
French fries

PURÉE DE POMMES..... 8
Mashed potatoes

POTATO GRATIN..... 8

EPINARDS..... 8
Sautéed spinach

MONDAY

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

29

TUESDAY

COQ AU VIN
Chicken simmered in red wine, lardons, tagliatelle

28

WEDNESDAY

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

36

THURSDAY

CABILLAUD
Pan seared codfish, celery root puree, orange glaze

32

FRIDAY

BOUILLABAISSE
Provencale bouillabaisse, root vegetables, classic aioli

36

SATURDAY

CÔTES DE BOEUF BRAISÉES
Braised short ribs, red wine reduction, mushroom risotto

39

SUNDAY

NAVARIN D'AGNEAU
Braised lamb stew, root vegetables

27



CASSIS®