



W E E K L Y C L A S S I C S

Monday:	Côtes d'Agneau Champvallon
Tuesday:	Osso Buco
Wednesday:	Brandade de Morue
Thursday:	Pot au Feu or Bollito Misto
Friday:	Bouillabaisse
Saturday:	Pieds de Porc Farcie aux Truffes Noires
Sunday:	Tripe à L'Armagnac

Please Inquire About Our Private Party Rooms

*Traditions
&
Qualité*



Appetizers

"Fruits de Mer", Shellfish and Oysters
market price

Terrine of Head Cheese with Pickled Vegetables and Horseradish Sauce \$12

Terrine of Duck with Foie Gras and Baby Lettuce \$18

"Cassiolette" of Vegetables with Chopped Black Truffles \$20

Salad of Jumbo Lump Crab Meat \$27

Warm Salmon Medallion with Segment of Blood Orange and Bitter Greens \$18

Foie Gras Sauté \$29

Black Tie Sea Scallops "Le Cirque" with Truffles encased in Golden Puff Pastry \$28

Duck Prosciutto and Foie Gras with Chicory, Arugula, and Parmesan Shavings \$24

Lobster Salad "Le Cirque" \$27

Artichoke or Asparagus
priced seasonally

Mesclun Salad \$16

Lasagna with Braised Chicken, Swiss Chard, and Rosemary \$21

Risotto with Lobster, Coral, and Rosemary \$24

Ravioli stuffed with Wild Greens and served with Minced Tomatoes \$17

Consommé with Foie Gras Ravioli \$24

Fish Soup \$16

			Caviar		
Prosciutto	\$19	Beluga	oz \$55	2oz	\$95
Smoked Fish Plate	\$19	Osetra	oz \$35	2oz	\$50
Smoked Salmon	\$21	Sevruga	oz \$30	2oz	\$45

Le Cirque Prix Fixe \$40

The chef suggests a three course lunch from the specialties of the season



Main Course

Cod scented with Szechuan Pepper, garnished with a Casserole of
Swiss Chard and Beans \$28

Red Snapper, roasted in a Broth of Shellfish, Champagne, and Parsley \$29

Salmon, broiled with glazed Cipollini Onions, Lentils, and Sherry Vinegar Sauce \$26

Striped Bass Filet, steamed in Cabbage Leaves with a Julienne of Vegetables,
and Black Truffle sauce \$32

"Paupiette" of Black Sea Bass in Crispy Potatoes with Braised Leeks
and Barolo Sauce \$31

Monkfish served with Capers and Lemon, Roasted Potatoes, and Bacon \$26

Chicken Fricassée with Ginger, Scallions, Sweet Peppers, Onions, and Mushrooms \$27

Duck Magret served with Confit Leg and Seasonal Fruits \$31

Lamb Navarin with Orange Zest and Rosemary \$26

Veal Chop, sautéed "au jus," with Wild Mushrooms \$34

Veal Kidney and Sweetbreads with Shallot Confit and Caramelized Endive \$32

Black Angus Steak with Marrow and Parslied Gratin of Vegetables \$33

From our Rotisserie and Grill

Black Angus Steak	\$33	Tuna Steak	\$32
Chicken Diable	\$28	Dover Sole	\$35
Paillard du Jour	\$28	Filet of Red Snapper	\$32
Spit-Roasted Squab	\$28	Flounder "Le Cirque"	\$29

Market Fresh Vegetables, Potatoes, and Salads \$8

Pommes Soufflés \$8

455 Madison Avenue NY NY 10022
Tel 212 303 7788 • Fax 212 303 7712