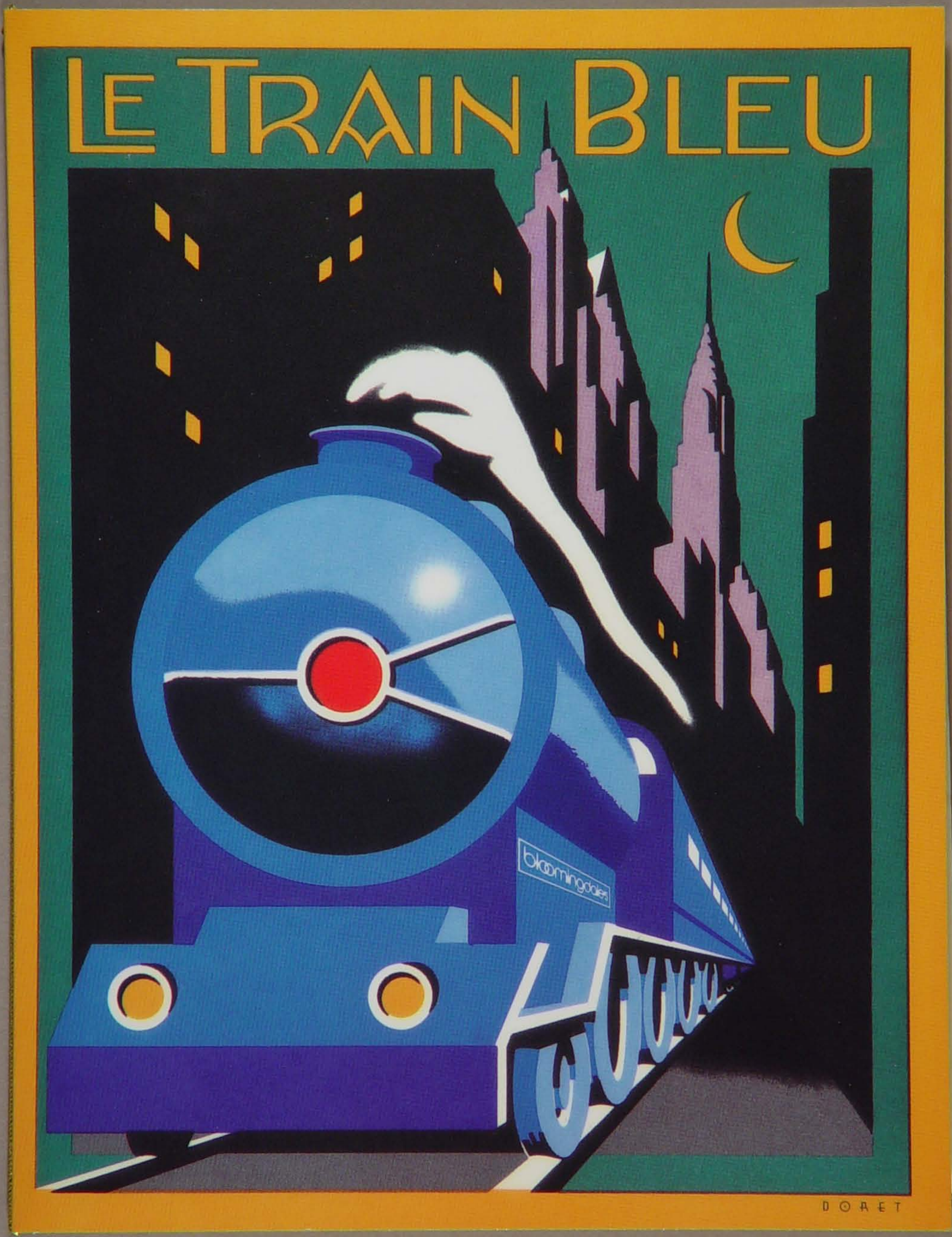
LE TRAIN BLEU
bloomingdale's
DORET

Le Train Bleu

Let Us Cater Your Next Party

Le Train Bleu is now available for private dinners, cocktail parties and other special events. With its lovely view of the bridge, unique blend of fine foods, outstanding service and nostalgic ambiance, It is a perfect location.

Whether you're planning a dinner party for 25 -75, or cocktails for 150, Le Train Bleu will fill your needs. We'll help you plan the menu and arrange for music and entertainment. We are available after hours for your convenience.

For complete information, call Maria Eriksson (212) 705-2100

About Le Train Bleu

In 1879, George Nagelmacker introduced the first luxury dining car on the Calais-Méditeranée Express. The train was dubbed "Le Train Bleu" after the color of its cars and also its final destination - the brilliant blue waters of the Côte d'Azur. Le Train Bleu immediately came to symbolize a way of life, a form of modern glamour.

In 1979, Bloomingdale's opened our Le Train Bleu restaurant. Like its predecessor, it quickly won wide acclaim.

Today Le Train Bleu, like Bloomingdale's, is a legend "like no other store (or restaurant) in the world".

APPETIZERS

Soup of the Day 4.75

Four-Leaf Salad with Lemon-Tarragon Vinaigrette $5.50

Spinach Salad with Walnuts, Dried Cranberries and Blue Cheese,
Raspberry Vinaigrette $6.50

Grilled Vegetables and Eggplant Tower with Warm Goat Cheese $7.75

Fried Shrimp Wrapped in Spring Roll Pastry, Orange-Ginger Dipping Sauce
Appetizer $8.50 Entree $17.75

Petrossian Smoked Salmon with Toast Points
Appetizer $9.75 Entree $19.50

Baked Polenta with Portobello Mushrooms, Pancetta and Fresh Herbs $7.75

ENTRÉES

Today's Chef Special - Priced Accordingly

Sesame Salmon with a Light Soy-Dijon Sauce $16.50

Grilled Ahi Tuna with Crushed Black Peppercorns and Rainbow Slaw $18.00

Sautéed Crab Cakes with Mesclun Salad, Remoulade Sauce $18.25

New York Strip Steak with Roasted Garlic Butter, Pommes Frites $18.75

Veal Paillarde, over Spinach and Rosemary Glaze $17.75

Sautée Calf's Liver with Cararmelized Onions, Apples and Raisins $15.75

Pecan Breaded Chicken Breast with Mango Chutney $15.75

ENJOY A SELECTION FROM OUR DESSERT TROLLEY

Brunch Served 10:30- Noon, Monday thru Saturday

PASTAS

Today's Special House Pasta - Priced Accordingly

Gorgonzola and Walnut Ravioli in a Light Pesto Cream Sauce $14.75

Farfalle Primavera with Asparagus, Zucchini, and Peppers
Aglio e Olio $14.50

Penne with Broccoli Rabe, Sweet Italian Sausage,
in a light, fresh Tomato Sauce $14.75

All Our Pastas are Available as Appetizers $7.50

SALADS AND SANDWICHES

Chicken Salad, with Papaya, Raisins, Pineapple and Walnuts
with a Light Curry Dressing $15.75

Grilled Shrimp BLT Club Sandwich with Avocado
on Pumpernickel Toast $17.75

Classic Caesar Salad with Grilled Herbed Chicken Breast $15.75
with Cajun Shrimp and Chorizo Sausage Skewer $17.75

Albacore Tuna with Red Onions, Tomatoes, Nicoise Olives
Herb Vinaigrette in a Grilled Pita Bread $15.75

Grilled Vegetable Sandwich on Spinach Brioche $14.75

CÔTE D'AZUR LUNCH

Choose from Our Pasta, Sandwich or Salad Selection
Glass of Wine or Spring Water
Coffee & Dessert $23.50

EXECUTIVE CHEF: ERICH NÄGELI

ENJOY OUR HOUSE CHARDONNAY OR CABERNET SAUVIGNON
Glass 5.75 Bottle 19.00
Bouvet Brut Glass 7.75
Perrier - Jouet Glass 8.75

See our wine list for other fine selections by the glass or bottle.

4/2001

Le Train Bleu Wine List

FULL BAR AVAILABLE

CHAMPAGNES

Pol Roger Brut Reserve 48.00
Perrier-Jouet, Grand Brut 42.00/Glass 8.75
Bouvet Brut 28.00/Glass 7.75

VINS BLANC

Pinot Grigio, Santi 1999 24.00/Glass 6.50
Chardonnay, Olivier Leflaive "Les Setilles" 1998 23.00/Glass 6.50
Sauvignon Blanc, Lakespring 1998 22.00/Glass 6.50
Chardonnay, Bloomingdales,Central Coast, California 1997
19.00/ Glass 5.75

VINS BLUSH

White Zinfandel, Woodbridge, Robert Mondavi 1999 21.00
Glass 6.25

VINS ROUGE

Chianti, Melini, Tuscany 1998 22.00/Glass 6.50
Merlot, Heron, France 1998, 23.00/Glass 6.50
Côtes du Rhône, "Parallele 45" Jaboulet 1998 23.00/Glass 6.50
Pinot Noir, Foppiano, California 1997 23.00
Beaujolais Villages, Louis Jadot 1999 22.00/14.00 half bottle
Cabernet Sauvignon,Bloomingdales Classic, California 1997
19.00/Glass 5.75

BEER SELECTION

Heineken, Beck's, Amstel Light,
Michelob, Budweiser, O'Doul's
6.00

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AFTERNOON SNACK SERVED 3:00 - 5:00 P.M. Monday - Friday
BRUNCH SERVED 10:30 - NOON, Monday - Saturday

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LE TRAIN BLEU RESERVATIONS
NEW YORK CITY (212) 705-2100

Bloomingdale's, American Express,
VISA, and Master Card are honored.