



Brasserie L.C.B.

Vous Souhaite La Bienvenue

For your Private Events from Noon to Midnight.

Either personal or corporate,

We will gladly accommodate your requests.

For further information please

Inquire at the front desk.

We thank you for your present and future visits.

Chef Propriétaire Jean-Jacques Rachou

Chef de Cuisine Xavier Mayonove

BRASSERIE LA CÔTE BASQUE

Dinner Menu

Les Coquillages et Caviars

East Coast Oysters 2.20 ea. West Coast Oysters 2.20 ea. Little Neck Clams 1.50 ea.

Le Mareyeur (for 2) 49 Le Royal (for 4) 98

L'Assiette du Pêcheur: 2 East, 2 West, 2 Clams, 2 Shrimp, 2 Mussels 20

Osetra (2 oz) 85 Sevruga (2oz) 70

Les Potages

Chick Pea Vichyssoise with Cumin 9.50 Cream of Pea St. Germain 9.50

Mediterranean Fish Soup 10.25 Lobster Bisque 10.50 French Onion Soup Gratinée 11.50

Cold Appetizers

Mesclun Salad with Montrachet Cheese and Walnuts 11.50	House Smoked Salmon 15
Frisée aux Lardons with Poached Egg 12.50	Pâté and Game Terrine, Celery Remoulade 14
Vegetable and Goat Cheese Terrine, Truffle Oil 13	Cocktail of Jumbo Lump Crabmeat with Mango 23
Maine Lobster Salad, Asparagus, Shallot Vinaigrette 24	Foie Gras Terrine, Pineapple Chutney 22
Salmon Tartare with a Cucumber Salad 13.75	Steak Tartare with Greens and Sliced Tomatoes 14/27
Asparagus Vinaigrette, Baby Salad and Celerise 16	

Hot Appetizers

Quenelles of Pike Nantua 15	Escargots Méridionale 12
Pigs Trotters, Apples and Foie Gras, Cider Sauce 14	Seared Duck Foie Gras, Pineapple Chutney 22
Casserole of Scallops in Saffron Sauce 14	Prince Edward Island Mussels Marinière 13.50

Les Plats de la Brasserie

Braised Lamb Shank Bourgeoise, Jardinière et Bayaldi de Légumes 21.50

Short Ribs Mijotés à la Bourguignonne, Yukon Gold Potatoes and Matignon 19.50

Calf's Liver Sauté, Smothered with Red Onion Sauce, Haricots Verts and Chicon 20

Veal Kidneys Sautés Dijonnaise, Basmati Rice and Mushrooms 19.50

Cassoulet du Chef Toulousain 25

Choucroute Alsacienne 26

Tripes à la Mode de Caen 24

Les Poissons

Red Snapper Grilled, Crust of Herbs of Provence	25
Yellowfin Tuna Steak, Green Peppercorn Sauce	24
Fricassé de Homard et Crevettes, Emulsion of Lobster	31.50
Dover Sole Sauté Meunière or Grilled Dijonaise	p.a.
Saumon Grillé Citron Beurre Blanc	23.50
Filet of Grouper Provençale Champagne Sauce	24.50

Les Entrées

Chicken	Roasted Free Range Poularde with Morel Mushroom Sauce	23.50
	Breast of Chicken Milanese, Baby Spinach and Mushrooms	21.50
Lamb	Roasted Rack of Lamb, Thyme and Rosemary Jus	36
Veal	Medallions of Veal with Wild Mushrooms, Madeira Wine Sauce	31.00
Beef	Mignonettes Grilled, Haricots Verts, Braised Endive, Rissolées Potatoes	31.50
Duckling	Honey Glazed Roasted Duck with Cherry and Grand Marnier Sauce	28
Sweetbread	Pan Seared with Madiera Wine, Baby Peas à la Française	26
Venison	Seared Medallions Chestnut Purée, Sweet Potatoes Cassis Reduction	26

Les Grillades

Filet Mignon Béarnaise, Pommes Soufflées	36
Lamb Chops Grilled Vert Pré	36
Steak au Poivre, Gratin Dauphinois	32
Classic Steak Frites	28
Chef's Sirlion Burger Rossini, Pommes Frites and Petite Salad	23

Side Dishes

(5.50)

Haricots Verts with Shallots	Baby Spinach with Sweet Garlic		
Endive au Gratin, Demi Glace	Baby Peas à la Française		
Pommes Frites	Pommes Soufflées	Gratin Dauphinois	Pommes Purée

all shared dishes \$4.50 supp.



Brasserie L.C.B.
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