

Le Marais® Dinner

APPETIZERS

Salade verte 7.25 <i>(organic mesclun salad, vinaigrette)</i>	Portobello fumé et grillé 8.50 <i>(grilled portobello mushroom spinach, artichokes, smoky vinaigrette)</i>	Friand de Veau aux Champignons 8.75 <i>(veal turnover w/mushroom sauce)</i>
Salade de haricots verts 7.75 <i>(French string beans, tarragon vinaigrette)</i>	Poisson Fumé, vinaigrette de pamplemousse 8.75 <i>(smoked fish on a sweet potato latka, grapefruit vinaigrette)</i>	Les Rillettes du Boucher 7.75 <i>(homemade duck and veal spread)</i>
Céleri Rémoulade 7.75 <i>(celery root, chives, walnuts and walnut oil)</i>	Salade Frisée et Confit de Canard 9.25 <i>(frisée salad with duck confit)</i>	Tartelette de Riz de Veau 9.25 <i>(fried sweet bread tartlet with morel mushrooms)</i>
Soupe du Jour 6.25 <i>(homemade soup of the day)</i>		Salade de langue de veau, vinaigrette aux câpres 8.75 <i>(veal tongue salad w/caper vinaigrette)</i>

SALADES & ASSIETTES

CAFÉ PLATTERS

Salade 'Le Marais' 12.80 <i>(seasonal vegetables, mixed baby greens, house balsamic vinaigrette)</i>
Merguez 16.50 <i>(spicy lamb sausages, couscous salad)</i>



Salade de poulet grillé 14.75 <i>(grilled chicken salad)</i>
Salade de Boeuf Grillé 17.50 <i>(grilled steak salad)</i>

LES SPÉCIALTÉS

Cassoulet 21.50 <i>(white bean stew simmered with duck confit)</i>
Côte de Veau Garnie 29.50 <i>(veal chop, wild mushrooms, spinach, mashed potatoes)</i>
Steak au poivre, frites 23.50 <i>(black pepper crusted Tournedos)</i>
Steak Tartare, frites 15.75
Canard aux Airelles 29.00 <i>(duck breast, roasted vegetables, berry sauce)</i>
Tajine d'Agneau 23.00 <i>(braised lamb with dried fruit and fresh vegetables)</i>

LA RÔTISSOIRE

Poulet Rôti, frites 16.75 <i>(free range roasted chicken)</i>
Poussin Farci au Riz 21.50 <i>(cornish hen stuffed with white & wild rice, sausage, pistachios, dried fruits, over spinach)</i>
Saumon grillé "Asiatique" 18.75 <i>(grilled salmon, braised peppers, black Thai rice)</i>
Poisson du Jour P/A <i>(fresh catch of the day)</i>

LES POISSONS

LA GRILLADE

(served with pommes frites, sauce on the side)

L'Entrecôte 22.50 <i>(Ribeye)</i>
Onglet à l'échalotte 20.75 <i>(Hanger steak, shallot sauce)</i>
La Surprise 23.50 <i>(butcher's cut)</i>
Tournedos "Le Marais" 23.50 <i>(with béarnaise)</i>
Paillard de Poulet, Provençale 17.25 <i>(whole breast with garlic and roasted pepper oil)</i>
Côte de Boeuf 51.50 <i>(prime rib for two)</i>

LES PÂTES FRAÎCHES

Raviolis de Veau, Provençale 18.00 <i>(veal stuffed ravioli with veal jus, roasted garlic and tomato)</i>
Pasta du Jour P/A <i>(fresh pasta of the day)</i>
Fettucini au Safran 17.00 <i>(fettucini "sofrito" style)</i>

GARNITURES (SIDE DISHES)

French fries 4.25
Vegetable of the Day 5.50
Sautéed Onions 6.50
Rice Pilaf 5.50
Mashed Potatoes 4.75

a rare steakhouse . . . well done

1/28/97

Open Monday to Thursday noon- midnight Friday lunch, 12 - 3:00pm. Saturday, sundown - 1 am, Sunday brunch, noon- 4, dinner until midnight

Le Marais®

Aperitifs

Kir Royal	7.00
Kir	6.00
House Champagne	6.50
House wine by the glass	6.00

Eau Minerale

Evian 1lt.	7.50
Evian 1/2 lt.	4.50
Pellegrino 1/2 lt.	4.50
Pellegrino 1 lt.	7.50

Les Vins

Vins Blancs

Pinot Grigio	18.50	Herzog White Zinfandel	18.00	Château La Rèze (Minervois)	22.00
Baron Herzog Sauvignon Blanc	18.00	Bordeaux White de la Grave	22.00	Weinstock Pinot Noir	18.00
Royale Champagne	30.00	Fortant de France Chardonnay	18.00	Weinstock Napa Gamay	19.00
Baron Herzog Chardonnay	22.00	Riesling, "Hagafen", Napa Valley	23.00	B. Herzog (Zinfandel)	22.00
Chenin Blanc (Herzog)	18.00	Vins Rouges		Weinstock Cellers (Cabernet)	24.00
		Beaujolais Village	24.00	Moulin des Sablons (Chinon)	24.50
		Bordeaux Superieur de la Grave	22.00	B. Herzog Cabernet Sauvignon	25.00
		Herzog Selection Merlot	22.00	Fortant de France Merlot	18.00

Scotches

Chivas	6.50
Jet	6.50
Dewars	6.00
J & B	6.00
Johnnie Walker Black Label	7.50
Johnnie Walker Red Label	6.00
Johnnie Walker Gold	12.00
Johnnie Walker Blue	35.00
Cutty Sark	6.00
Famous Grouse	6.00

Single Malts

Glenlivet 80	7.00
Glenlivet 18	8.50
Balvenie Reserve	6.50
Strathisila	8.50
Macallan	6.50
Macallan 18 year	10.50
Cragganmore	8.75
Dalwhinnie	8.75
Lagavulin	8.75
Oban	8.75
Talisker	8.75
Cardhu	9.00

Bières

Draught	
Brooklyn Lager	4.00
Warsteiner	4.00
Heineken	4.00
Bottles	
Sierra Nevada Pale Ale	4.00
Hoegaarden white (Belgium)	4.50
Samuel Smith Nut Brown Ale England	5.50
Saranac Golden Pilsner (Utica NY)	4.00
Duvel Golden Ale (Belgium)	7.50
Chimay Rouge (Belgium)	8.00
Trois Monts (France) 25 oz.	12.50
Fisher Bitte, Amber 25 oz. (Alsace)	6.75
Samuel Adam's	4.00
Anchor Steam (San Francisco)	4.00
Rolling Rock	4.00
Pilsner Urquell	4.00
Spaten Dark	4.00
Paulaner	4.50
Brasseurs Biere de Paris, 25 oz. (France)	12.50
Castelain Bière de Garde, 25 oz. (France)	12.50
Bass Ale (England)	4.00
Heineken	4.00
Coors Light	4.00
Jenlain (25 oz)	9.00

Special Bourbons & Whiskeys

Old Fitzgerald 12 year	7.50
Jack Daniels	6.50
Wild Turkey	6.50
Wild Turkey Rare Breed	6.50
Wild Turkey Single Barrel	8.00
L.W. Harper	8.50
W.L. Weller Centennial	7.50
Old Charter Reserve	8.00
George Dickel Special Barrel	7.00
Maker's Mark	6.50
Bushmills	6.00
Black Bush	6.00
Jameson's	6.00
Gentleman Jack	6.00
Rip Van Winkel 15 year	7.50
Rip Van Winkel 10 year	6.00

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Les Chocolats

Gâteau au Chocolat, Glacé aux Cerises
(Chocolate truffle cake with cherry ice cream)

9.75

Profiteroles

(Profiteroles with vanilla ice cream and warm chocolate sauce)

8.50

Mousse au Chocolat

(Chocolate mousse)

6.50

Les Desserts

Mousse de Citron, Compote de Myrtilles
(Lemon custard génoise with blueberry sauce)

8.25

Tarte aux Poires, Sabayon de Porto Blanc
(Frangipane pear tart with whole port wine sabayon)

7.75

Mille-Feuille de Passion et Mangue en Mousse
(Napoleon of mangos and passion fruit mousse)

8.25

Le Pain Perdu au Caramel et Glace de Macadamia
(Caramelized brioche with Macademia ice cream)

8.50

Glaces et Sorbets

(Homemade ice creams & sorbets)

6.75

Creme Brulle

7.50

Fresh Fruit Salad with Citrus Syrup & Sorbet

7.00



Coffees & Teas

Coffee	2.00
Decaf Coffee	2.00
Cappucino	3.50
Iced Cappucino	4.00
Espresso	2.75
Bushmills Irish Coffee	5.50
Iced Tea	2.00
Camomille tea	2.25
Orange Pekoe tea	2.25
Mint Tea	2.25
English Breakfast	2.25

Scotch

Chivas	6.50
Jet	6.50
Dewars	6.00
J & B	6.00
Cutty Sark	6.00
J. Walker Black	7.50
J. Walker Red	6.00
J. Walker Gold	12.00
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Dalwhinnie	8.75
Lagavulin	8.75
Oban	8.75
Talisker	8.75
Cardhu	9.00
Aberlour	6.50
Balvenie Reserve	6.50
Cragganmore	8.75
Glenfiddich	9.00
Glenmorangie	10.00
Glenmorangie 18 year	11.00
Knockando	8.00
Longmorn 15 year	8.00
Glenkeith	8.00
Benriach 10 year	8.00
Bunnahbain	8.00
Highland Park	7.50