

CAFÉ BOULUD



LA TRADITION

FRENCH CLASSICS & COUNTRY COOKING

SWEETBREADS AUX CÈPES

MEYER LEMON, WATERCRESS,
AND HAZELNUT
\$17

PÂTÉ DE CAMPAGNE

WILD MUSHROOM, LENTIL SALAD, PICKLED WILD LEEKS
\$15

SALADE DE PISSENLIT

WARM SALAD WITH FRENCH DANDELION,
CHICKEN LIVERS, LARDONS, AND CROUTONS
\$16



BLACK BASS "A LA VAPEUR"

MUSSELS MARINIÈRE, POIS GOURMANDS,
FENNEL AND A SAFFRON JUS
\$30

TARTINE OF SQUAB "EN SALMIS"

MÂCHE SALAD, TRUFFLE VINAIGRETTE,
GRILLED SOURDOUGH, FOIE GRAS SAUCE
\$34

RABBIT FARCI PRINTANIÈRE

FOREST VEGETABLES, SHALLOT CONFIT,
YOUNG GARLIC JUS
\$28

SIDE DISHES

POTATO RÖESTI
STUFFED WITH APPLES
\$6

LA SAISON

THE RHYTHM OF THE SEASONS

AHI TUNA CARPACCIO

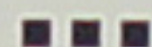
PROVENÇAL STYLE WITH HARICOT VERTS, CAPERS,
TINY TOMATOES, ANCHOVY DRESSING
\$18

FOIE GRAS TORCHON

SAUTERNES GELÉE, KUMQUAT, TOASTED BRIOCHE
\$23

ENGLISH PEA SOUP

A LA FRANÇAISE WITH BACON,
SWEET ONION, AND MINT
\$10



ROASTED ATLANTIC HALIBUT

FORK-CRUSHED POTATOES, RAMPS, FAVA,
MOREL MUSHROOM BROTH
\$34

SAUTÉED MAINE SEA SCALLOPS

ARUGULA, SPRING BEANS,
SHERRY VINEGAR SAUCE
\$33

ROASTED AMISH CHICKEN

HOT SMOKED WITH CHOUCROUTE,
SPAETZLE AND RIESLING SAUCE
\$30

TRIO OF LAMB

ROASTED LEG WITH ESCAROLE,
CASSOULET TOULOUSAIN,
HOMEMADE SAUSAGE
\$34

SIDE DISHES

FRICASSÉE OF SPRING MUSHROOMS
\$10

LE POTAGER

INSPIRED BY THE FARMERS MARKET

ROASTED BEET AND ENDIVE SALAD

ASIAN PEAR, CHÈVRE AND PISTACHIO VINAIGRETTE
\$12

CHILLED WHITE ASPARAGUS

ALMONDS, HERBS, CREAMY MUSTARD VINAIGRETTE
\$19



HANDMADE RAVIOLI

RICOTTA CHEESE, VEGETABLE CAPONATTA,
AND FIVE HERBS
AP \$17/MC \$26

SPRING ASPARAGUS RISOTTO

LEMON, BASIL, PARMESAN
\$14 APP/\$26 MC

SIDE DISHES

SPICY ORGANIC KALE
SHALLOTS, CHILI, DRIED APRICOTS
\$7

LE VOYAGE

FLAVORS OF THE CARIBBEAN

COCONUT CRAB SALAD

PICKLED JALAPENO, AVOCADO, PAW PAW
\$18

JAMAICAN-STYLE OXTAIL SOUP

YAMS, PUMPKIN, YUCCA, SPICES
\$13



ISLAND PORK TASTING

HAITIAN GRIOTS WITH PICKLED VEGETABLES
PORK TENDERLOIN WITH ALLSPICE,
PLANTAIN AND YELLOW RICE
\$29



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