Le Marais ®
Dinner

Appetizers

Salade verte 7.25
(organic mesclun salad, vinaigrette)

Salade de haricots verts 7.75
(French string beans, tarragon vinaigrette)

Céleri Rémoulade 7.75
(celery root, chives, walnuts and walnut oil)

Soupe du Jour 6.25
(homemade soup of the day)

Les Rillettes du Boucher 7.75
(homemade duck and veal spread)

Portobello fumé et grillé 8.50
(grilled portobello mushroom spinach, artichokes, smoky vinaigrette)

Poisson Fumé, vinaigrette de pamplemousse 8.75
(smoked fish on a sweet potato latka, grapefruit vinaigrette)

Vol au Vent de Ris de Veau 9.25
(sweetbread in morel sauce, in a puff pastry)

Friand de Veau aux Champignons 8.75
(veal turnover w/mushroom sauce)

Magret de Canard Fumé, Salade de Choux Rouge 10.25
(smoked duck breast w/red cabbage)

Salade de langue de veau, vinaigrette aux câpres 8.75
(veal tongue salad w/caper vinaigrette)

Salades & Assiettes
Café Platters

Salade 'Le Marais' 12.80
(seasonal vegetables, mixed baby greens, house balsamic vinaigrette)

Merguez 16.50
(spicy lamb sausages, couscous salad)

Steak, Frites, Salade 17.50

Salade de poulet grillé 14.75
(grilled chicken salad)

Salade de Boeuf Grillé 12.50
(grilled steak salad)

Confit de Canard 17.50
(Duck leg confit)

Les Spécialités

Cassoulet 21.50
(white bean stew simmered with duck confit)

Côte de Veau Garnie 29.50
(veal chop, potato casserole and broccoli rabe)

Steak au poivre, frites 23.50
(black pepper crusted Tournedos)

Steak Tartare, frites 15.75

Canard Rôti au Poivre Vert 29.00
(1/2 Roasted Duck , green pepercorn sauce)

Blanquette de Veau 23.00
(traditional Brittany veal shoulder on rice pilaff)

Tagine D'Agneau 22.50
(braised lamb with baby vegetables, olive sauce)

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

La Rôtisserie

Poulet Rôti, frites 16.75
(free range roasted chicken)

Poussin Farci au Riz 21.50
(cornish hen stuffed with white & wild rice, sausage, pistachios, dried fruits, over spinach)

Les Poissons

Saumon grillé "Asiatique" 18.75
(grilled salmon, braised peppers, black Thai rice)

Poisson du Jour P/A
(fresh catch of the day)

Les Pâtes Fraîches

Raviolis de Veau, Provençale 18.00
(veal stuffed ravioli, roasted garlic and tomato)

Pasta du Jour P/A
(fresh pasta of the day)

Farfalle with warm Salmon 17.00

La Grillade
(served with pommes frites, sauce on the side)

L'Entrecôte 22.50
(Ribeye)

Onglet à l'échalotte 20.75
(Hanger steak, shallot sauce)

La Surprise 25.00
(butcher's cut)

Tournedos "Le Marais" 23.50
(with béarnaise)

Paillard de Poulet, Provençale 17.25
(whole breast with garlic and roasted pepper oil)

Côte de Boeuf 51.50
(prime rib for two)

a rare steakhouse . . . . well done

LM Spring '08

Open Monday to Thursday noon- minight Friday lunch, 12 - 3.00pm, Saturday,sundown - 1 am, Sunday brunch, noon- 4, dinner until midnight

Le Marais ®
Lunch

Appetizers

Salade Verte 6.75
(organic mesclun salad, vinaigrette)

Salade de Haricots Verts 7.75
(French string beans, tarragon vinaigrette)

Céleri Rémoulade 7.75
(celery root, chives, walnuts and walnut oil)

Soupe du Jour 6.25
(homemade soup of the day)

Les Rillettes du Boucher 7.75
(homemade duck and veal spread)

Portobello Fumé et Grillé 8.25
(grilled portobello mushroom spinach, artichokes, smoky vinaigrette)

Poisson Fumé, vinaigrette de pamplemousse 8.75
(smoked fish on a sweet potato latka, grapefruit vinaigrette)

Vol au Vent de Ris de Veau 9.25
(sweetbread in morel sauce, in a puff pastry)

Friand de Veau aux Champignons 8.25
(veal turnover w/mushroom sauce)

Magret de Canard Fumé, Salade de Choux Rouge 9.75
(smoked duck breast w/red cabbage)

Salade de Langue de Veau, vinaigrette aux câpres 8.25
(veal tongue salad w/caper vinaigrette)

Salades & Assiettes
Café Platters

Salade 'Le Marais' 11.75
(seasonal vegetables, mixed baby greens, house balsamic vinaigrette)

Merguez 15.50
(spicy lamb sausages, couscous salad)

Salade de Boeuf Grillé 12.50
(grilled steak salad)

Steak, Frites, Salade 16.50

Salade de poulet grillé 14.25
(grilled chicken salad)

Salade Niçoise 11.75
(Classic French tuna salad)

Confit de Canard 16.50
(Duck leg confit)

Les Spécialités

Cassoulet 20.00
(white bean stew simmered with duck confit)

Côte de Veau Garnie 27.50
(veal chop, potato casserole and broccoli rabe)

Steak au poivre, frites 23.50
(black pepper crusted Tournedos)

Steak Tartare, frites 15.75

Canard Rôti au Poivre Vert 26.50
(1/2 Roasted Duck , green peppercorn sauce)

Blanquette de Veau 19.50
(traditional Brittany veal shoulder on rice pilaff)

Tagine D'Agneau 19.75
(braised lamb with baby vegetables, olive sauce)

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

La Rôtisserie

Poulet Rôti, frites 16.50
(free range roasted chicken)

Poussin Farci au Riz 19.75
(cornish hen stuffed with white & wild rice, sausage, pistachios, dried fruits, over spinach)

Les Poissons

Saumon grillé "Asiatique" 18.50
(grilled salmon, braised peppers, black Thai rice)

Poisson du Jour P/A
(fresh catch of the day)

Les Pâtes Fraîches

Raviolis de Veau, Provençale 17.25
(veal stuffed ravioli, roasted garlic and tomato)

Pasta du Jour P/A
(fresh pasta of the day)

Farfalle with warm Salmon 16.75

La Grillade
(served with pommes frites, sauce on the side)

L'Entrecôte 22.50
(Ribeye)

Onglet à l'échalotte 20.75
(Hanger steak, shallot sauce)

La Surprise 25.00
(butcher's cut)

Tournedos "Le Marais" 23.50
(with béarnaise)

Paillard de Poulet, Provençale 16.50
(whole breast with garlic and roasted pepper oil)

Steak Sandwich 14.50
(on baguette with béarnaise)

Steak Haché en Sandwich 13.50
(classic burger, fried onions)

a rare steakhouse . . . . well done

(212) 869-0900

LM Spring '08

Open Monday to Thursday noon- minight Friday lunch, 12 - 3.00pm, Saturday,sundown - 1 am, Sunday brunch, noon- 4, dinner until midnight