

• HORS D'ŒUVRES •

**La Soupe Gratinée à l'Oignon**  
Onion soup with crouton and cheese gratin .....\$9.00

**Salade Cassis**  
Mixed greens, beets, Roquefort cheese and candied walnuts in a Dijon vinaigrette .....\$12.00

**Salade César Traditionnelle\***  
Traditional Caesar Salad .....\$9.00

**Salade Frisée aux Lardons**  
Frisée lettuce served with poached egg and crispy bacon .....\$11.00

**Salade Niçoise**  
Tuna in olive oil, black olives, tomatoes, haricot vert, red onion, potatoes, and egg .....\$14.00

**Calmars Croustillants**  
Crispy calamari with chipotle aioli .....\$12.00

**Tarte à l'Oignon et Fromage**  
Caramelized onion tarte with goat cheese and tomato over greens .....\$11.00

**Croûton de Brie**  
Baked Brie cheese and toast with apple and fig compote .....\$13.00

**Gâteau de Crabe**  
Crab cakes over arugula with lemon-dill aioli .....\$14.00

**Salade de Canard**  
Warm duck leg confit salad with cherries, bleu cheese, and pears in a cherry balsamic dressing ..\$15.00

**Escargots à la Bourguignonne**  
Baked snails with garlic and butter .....\$11.00

**Steak Tartare\* (raw)**  
Traditional steak tartare .....\$13.00

**Tartare de Thon\* (raw)**  
Tuna tartar marinated in sesame, mustard and ginger served over fresh cucumbers .....\$15.00

**MUSSELS • MOULES**  
CHAUD • HOT

**Moules Marinières**  
White wine and garlic ....\$18.00

**Moules Provençales**  
Tomato, garlic and basil ..\$18.00

**Moules Pernod**  
Pernod and cream .....\$18.00

**Demi-Portion** .....\$10.00  
(small portion)

• ENTRÉES •

**Onglet de Bœuf Bordelaise\***  
Grilled hanger steak in red wine sauce with crème fraîche whipped potatoes and sautéed spinach .....\$23.00

**Steak Frites\***  
Grilled sirloin steak served with French fries and butter maître d'hôtel (cooked to order) .....\$29.00

**Steak au Poivre Vert\***  
Seared steak with potato gratin, French beans and green peppercorn sauce .....\$30.00

**Jarret d'Agneau**  
Braised lamb shank served over wild mushroom risotto with pearl onions, turnips and baby carrots .....\$25.00

**Carré d'Agneau\***  
Roasted half rack of lamb, with pistachio and dijon mustard crust, sautéed asparagus and rosemary fingerling potatoes .....\$32.00

**Côte de Porc**  
Grilled pork rib chop, sherry glaze, applewood smoked bacon, potatoes, squash and almond brown butter .....\$24.00

**Fricassee de Volaille Normande**  
Chicken fricassee served with whipped potatoes and seasonal vegetables in a mushroom cream sauce .....\$23.00

**Magret de Canard Cassis**  
Pan roasted duck breast with crème de cassis, shiitake mushroom duck confit .....\$27.00

**Cabillaud et Coques**  
Pan seared cod, cockles, leeks, and lardons in white wine with Yukon potatoes and parsley purée .....\$27.00

**Thon au Sesame**  
Sesame crusted tuna with soy glaze sautéed bok choy and fingerling potatoes .....\$29.00

**Saumon a la Moutarde**  
Mustard crusted salmon with smoked lentils and spinach in a red wine reduction sauce .....\$25.00

**Sole Meuniere**  
Filet of sole in lemon brown butter sauce with fingerling potatoes and haricots verts .....\$24.00

**Fricasée de Coquille et de Gambas**  
Shrimp and scallops, oyster mushroom, sweet corn, potatoes and leeks with truffle sauce .....\$28.00

• LE BAR À HUÎTRES •

— FROID • COLD —

**Oysters du Jour\* (raw)** .....P.A.

**Shrimp Cocktail (4)** .....\$13.00

**Little Neck Clams\* (raw)** .....\$9.00

— CHAUD • HOT —

**Clams Provençales** Tomato, garlic and basil .....\$10.00

**Clams Marinières** White wine and garlic butter .....\$10.00

• POUR 2 PERSONNES •  
PLATES FOR TWO

**Poulet Rôti**  
Roasted chicken with French fries and vegetables ....\$36.00

**Paëlla du Pays Basque**  
Saffron rice, shrimp, calamari, chicken, chorizo, peppers, mussels and green peas ..\$58.00

• LES SANDWICHS •

**Sandwich d' Homard**  
Club sandwich with lobster meat, celery, onion, mayonnaise, lettuce, bacon and tomatoes on brioche .....Mkt

**Sandwich de Thon**  
Fresh ground tuna sandwich on brioche with frisée lettuce, sliced tomato, and homemade aioli served with french fries .....\$19.00

**Hamburger Maison\***  
Homemade sirloin burger served with French fries  
(cooked to order) .....\$15.00  
with cheese .....\$16.00  
with Roquefort cheese .....\$17.00

• PÂTES ITALIENNES •  
PASTAS

**Gratin de Macaroni**  
Elbow pasta gratin topped with Gruyère, Parmesan, lardons, peas and crème fraîche .....\$18.00

**Farfalle au Bœuf Braisées**  
Farfalle pasta topped with braised beef sautéed mushrooms and a touch of cream ...\$22.00

**Ravioli du Jour**  
Homemade ravioli of the day .....\$20.00

• MENU POUR LES ENFANTS •  
CASSIS JUNIOR  
(CHILDREN 10 AND UNDER- NO EXCEPTIONS)

**Hamburger et Frites\***  
Homemade burger served with French fries  
(cooked to order) .....\$11.00  
with cheese .....\$12.00

**Pâtes au Poulet**  
Elbow pasta and grilled chicken in tomato basil sauce .....\$12.00

• ACCOMPAGNEMENTS •

**Pommes Frites**  
French fries .....\$6.00

**Haricots Verts**  
String beans .....\$7.00



387 SOUTH OYSTER BAY RD. • PLAINVIEW, NY • 516.653.0090

Chef Ignacio Garcia

Open for Brunch, Lunch & Dinner.  
Reservations accepted.

• PLATS DU JOUR •  
OUR DAILY SPECIALS

|  |   |   |  |  |  |   |
|--|---|---|--|--|--|---|
| <p>— MONDAY —<br/><b>Truite Almondine</b><br/>Seared trout with roasted potatoes, haricots verts and sliced almonds with a lemon butter sauce</p> <p>\$24.00</p> | <p>— TUESDAY —<br/><b>Coq au Vin</b><br/>Chicken simmered in a red wine reduction sauce with pearl onions, bacon, and mushrooms served with buttered noodles</p> <p>\$23.00</p> | <p>— WEDNESDAY —<br/><b>Canard à l'Orange</b><br/>Crisp duck served with wild rice and vegetables in an orange sauce</p> <p>\$27.00</p> | <p>— THURSDAY —<br/><b>Cassoulet</b><br/>White bean stew with duck leg confit, pork loin, bacon and sausage</p> <p>\$25.00</p> | <p>— FRIDAY —<br/><b>Bouillabaisse</b><br/>South of France's mixed seafood in its own broth served with potatoes and vegetables</p> <p>\$30.00</p> | <p>— SATURDAY —<br/><b>Côtes de Bœuf Braisées</b><br/>Braised short ribs over wild mushroom risotto in red wine sauce</p> <p>\$29.00</p> | <p>— SUNDAY —<br/><b>Bœuf Bourguignon</b><br/>Braised beef in a red wine sauce served with carrots, pearl onions and bacon over garlic mashed potatoes</p> <p>\$24.00</p> |
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\*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.