

BRASSERIE CASSIS®

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

🍷 LUNCH MENU 🍷

Les Soupes

LA SOUPE A L'OIGNON	9.00
onion soup topped with crouton and Gruyère cheese	
SOUPE DU JOUR	9.00
soup of the day	

Hors d' Oeuvres

CALMARS CROUSTILLANTS	12.00
crispy calamari with chipotle aioli	
TARTE A L'OIGNON ET FROMAGE	11.00
caramelized onion tart with Gruyère, goat cheese and tomato over baby greens	
QUICHE LORRAINE	10.00
bacon and Gruyère tart served over a bed of salad	
STEAK TARTARE	13.00
traditional steak tartare	
TARTARE DE THON	15.00
tuna tartare marinated in ginger soy dressing served with fresh cucumbers	

Les Salades Composes

SALADE CAESAR TRADITIONELLE*	9.00
traditional Caesar salad	
FRISÉE AUX LARDONS	11.00
poached egg and crispy bacon served over frisée lettuce	
SALADE CASSIS	12.00
mixed greens, red beets, haricot vert, Roquefort cheese, candied walnuts in basil vinaigrette	
SALADE NIÇOISE	14.00
tuna in olive oil, black olives, tomatoes, haricot vert, red onion, potatoes and egg	
LE CHEF SALADE	14.00
ham, Gruyère, grilled chicken, mixed greens, onions, and tomatoes in house dressing	
SALADE DE CANARD	15.00
warm duck leg confit salad with cherries, bleu cheese, and pears in a cherry balsamic dressing	
SALADE BOUCHÈRE	16.00
grilled sliced steak over mixed greens, haricot vert, tomatoes, grilled onion and Roquefort cheese in a fine herb vinaigrette	

MUSSELS / MOULES

served with french fries

MARINIÈRE <i>white wine and garlic</i>	18.00
PROVENÇALE <i>tomato sauce with garlic and basil</i>	18.00
MOULES PERNOD <i>pernod and cream</i>	18.00

DEMI-PORTION *small portion* 10.00

Les Sandwiches

(all sandwiches served with French fries)

CROQUE MONSIEUR	10.00
ham and cheese sandwich	
CROQUE MADAME	11.00
ham and cheese sandwich topped with fried egg	
PAN BAGNAT	14.00
packed tuna in olive oil, tomatoes, onion, roasted pepper, olives and lettuce	
HAMBURGER	15.00
Cheeseburger (Gruyère or Swiss)	
Roquefort burger	
SANDWICH POULET GRILLE	13.00
grilled chicken on baquette with sautéed mushrooms, shallots, and Brie	
SANDWICH BOUCHÈRE	15.00
grilled sliced steak, frisée lettuce, caramelized onion and melted Gruyère	
SANDWICH DE THON	17.00
fresh chopped tuna burger on brioche with frisée lettuce, sliced tomato, and homemade aioli served with French fries	

LE BAR À HUÎTRES

FROID • COLD

Oysters du Jour* (raw)	P/A
Shrimp Cocktail	13.00
Little Neck Clams* (raw)	9.00

CHAUD • HOT

Clams Provençale tomato, garlic and basil	10.00
Clams Marinière white wine and garlic	10.00
Escargot garlic and herb butter	11.00

Omelettes

TRADITIONALLE	12.00
<i>fresh herbs and Gruyère cheese</i>	
CHAMPIGNONS ET BRIE	14.00
<i>mushrooms and Brie</i>	

Les Crêpes

JAMBON ET FROMAGE	11.00
<i>ham and cheese</i>	
POULET ET EPINARD	13.00
<i>chicken and spinach</i>	

— ENTRÉES —

GRATIN DE MACARONI <i>elbow pasta, bacon, peas and Parmesan cream sauce</i>	17.00
POULET PAILLARD <i>grilled chicken breast with chopped salad and fries</i>	19.00
RAVIOLI DU JOUR <i>home made ravioli of the day</i>	20.00
ONGLET FRITES <i>grilled hanger steak served with French fries</i>	22.00
SOLE MEUNIERE <i>filet of sole in lemon brown butter sauce with fingerling potatoes and haricots verts</i>	22.00
CÔTE DE PORC <i>grilled pork rib chop, sherry glaze, applewood smoked bacon, potatoes, brussel sprouts and almond brown butter</i>	22.00