

SALADES

- SALADE CESAR* 14
Romaine, crouton, anchovy dressing
- SALADE CASSIS 15
Mixed greens, Roquefort cheese, roasted beets, walnuts, haricots verts, Champagne vinaigrette
- FRISÉE AUX LARDONS* 15
Frisée lettuce, poached egg, crispy bacon, red wine vinaigrette
- CHEVRE CHAUD..... 16
Arugula, warm goat cheese on brioche, herbs de provence, strawberries, toasted almonds, red wine vinaigrette
- POMMES ET NOIX..... 16
Arugula, apples, roquefort, walnuts, champagne vinaigrette
- SALADE NIÇOISE* 24
Fresh seared tuna (4oz), fingerling potatoes, haricots verts, Niçoise olives, cherry tomato, boiled egg, mixed greens, Champagne vinaigrette

HORS D'OEUVRES

- SOUPE A L'OIGNON..... 13
Onion soup, crouton, Gruyere cheese
- TARTE A L'OIGNON..... 14
Caramelized onion tart, Niçoise olives, warm goat cheese
- QUICHE LORRAINE..... 15
Traditional bacon and egg pastry
- ESCARGOTS PERSILÉE..... 14
Baked snails, garlic herb butter
- CALAMARS A LA SAUCE THAI 15
Crispy calamari, sweet chili sauce, sesame seeds, almonds
- TARTE ALSACIENNE..... 16
Flatbread "pizza," lardons, caramelized onions, herbed creme fraiche, fromage blanc
- CONFIT DE CANARD..... 16
Duck confit 'tacos', pickled red onions, orange segments, chile aioli
- GATEAUX DE CRABE..... 19
Jumbo lumb crabcake, celery root remoulade
- STEAK TARTARE*..... 16
Hand cut premium beef in traditional preparation, cornichons, toasted points
- SAUMON TARTARE*..... 17
Sushi grade salmon, red onion creme fraiche, lemon shallot marinate, brioche points
- THON TARTARE*..... 18
Sushi grade tuna, tomatoes, cucumber, toasted sesame seeds, fresh lime, ginger, toasted baguette

-  RestStarInc.com
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-  @NewYorkHospitality

Chef Damien Messina
Spring / Summer '18

*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.

LES GRILLADES From the grill

Choice of French fries or mixed green salad and sauce

- Bearnaise • Bordelaise • Au Poivre Peppercorn • Lemon Caper
- NEW YORK STRIP* (10OZ) 39
- SKIRT STEAK* (8OZ) 32
- BONE IN PORK CHOP* (12OZ) 26
- ORGANIC CHICKEN PAILLARD 24
- SALMON FILLET* 24

POISSON Fish

- TRUITE AMANDINE 29
Brook trout, toasted almonds, haricots verts, roasted potatoes
- SAUMON RÔTI A LA MOUTARDE* 27
Roasted salmon, asparagus, fingerling potatoes, caper mustard sauce
- POISSON DU JOUR PA
Fresh catch of the day

• CLASSIQUES •

- CANARD A L'ORANGE..... 32
Roasted half duck, orange sauce, vegetable wild rice
- CÔTES DE BOEUF "BOURGUIGNON" 32
Slow cooked short rib, pearl onions, baby carrots, lardons, mushrooms, parsnip puree
- COQ AU VIN 27
Chicken simmered in red wine, bacon lardons, root vegetables, pappardelle pasta
- POULET RÔTI AUX LEGUMES..... 27
Roasted half chicken au jus, haricots verts, French fries

PATES ITALIENNE Pasta

- MACARONI GRATIN 22
Bacon lardons, English peas, Gruyere cheese Mornay sauce, seasoned breadcrumbs
- RAVIOLI DU JOUR..... PA
Homemade ravioli of the day

SANDWICHES Served with pommes frites or dressed greens

- HAMBURGER*..... 17
House blend, toasted brioche bun, lettuce, tomato, onion add Swiss, Roquefort, Gruyere, or bacon 2ea
- POULET ET CHAMPIGONS 19
Grilled organic chicken breast, mushrooms, shallots, Brie, baguette
- BOUCHERE* 19
Sliced skirt steak, frisee greens, grilled red onions, cherry tomatoes, Roquefort cheese, spicy citrus aioli, baguette
- SANDWICH D'HOMARD..... 25
Lobster meat club sandwich, bacon, arugula, lemon garlic aioli, brioche
- SANDWICH DE CRABE 22
Lump crabmeat salad, chives, celery, frisee greens, citrus mayo, butter toasted roll
- THON "BLT"*..... 26
Seared tuna (4oz), bacon, tomato, arugula, lemon garlic aioli, brioche
- CROQUE MONSIEUR..... 16
French ham and cheese melt, mornay sauce, brioche
- CROQUE MADAME* 17
French ham and cheese melt, mornay sauce, over easy egg, brioche

BRASSERIE
CASSIS®

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Serving brunch, lunch, & dinner.

Reservations via Open Table

P.E.I. MUSSELS

- \$22 -

MARINIÈRE
white wine, fresh herbs

PROVENCALE
fresh tomatoes,
roasted garlic

ANISE
fennel, cream

BELGIAN
bacon, leeks, beer

CHORIZO
Spicy sausage,
smoked tomato broth

HALF PORTION \$15
POMMES FRITES \$7

ACCOMPANGEMENTS Sides

- POMMES FRITES 7
French fries
- VEGETABLE WILD RICE 7
- FINGERLING POTATOES 6
Butter roasted
- PARSNIP PUREE 8
- HARICOTS VERTS 9
French string beans, toasted almonds
- ASPERGES 9
Sautéed asparagus, truffle oil
- MIXED GREENS 9
Champagne vinaigrette
- CHEESE AND OLIVES 7
Parmesan, marinated niçoise olives, toast points

• SPECIALITÉ •

MONDAY

MUSSELS MONDAY
Choice of mussels, glass of wine
or beer, side of crispy fries
25

SATURDAY

SATURDAY BRUNCH
Fixed price brunch served with
mimosa or bloody mary from
11am to 3pm
21

SUNDAY

SUNDAY BRUNCH
Fixed price brunch served with
mimosa or bloody mary from
11am to 3pm
21

BIERE PRESSION Tap 16oz

STELLA ARTOIS	9
<i>Stella Artois • Pale Euro Lager • 5.2% • Belgium</i>	
OYSTER BAY HONEY ALE.	8
<i>Oyster Bay Brewing • Spiced Beer • 5.0% • New York</i>	
MILK STOUT NITRO	9
<i>Left Hand Brewing Company • Sweet Stout • 6.0% • Colorado</i>	
LITTLE SUMPIN' SUMPIN'	9
<i>Lagunitas Brewing Company • Pale Wheat Ale • 7.5% • California</i>	
TANTO IPA.	10
<i>Barrier Brewing Company • American IPA • 7.1% • New York</i>	
HENNEPIN SAISON.	11
<i>Brewery Ommegang • Farmhouse Ale • 7.7% • New York</i>	
MONTAUK DRIFTWOOD ALE.	8
<i>Montauk Brewing Company • English Pale Ale • 6.0% • New York</i>	
MERMAID PILSNER.	9
<i>Coney Island Brewing Company • German Pilsener • 5.2% • New York</i>	

BIERE Bottle and can

MERMAID PILSNER.	8
<i>Coney Island Brewing Company • German Pilsener • 5.2% • New York</i>	
KRONENBOURG 1664.	9
<i>Brasseries Kronenbourg • Pale Euro Lager • 5.5% • France</i>	
SAVE THE ROBOTS (16OZ CAN)	9
<i>Radiant Pig Craft Beers • American IPA • 7.0% • New York</i>	
BREW FREE OR DIE IPA (CAN)	7
<i>21st Amendment Brewery • American IPA • 7.0% • California</i>	
FLOWER POWER IPA.	7
<i>Ithaca Beer Company • American IPA • 7.2% • New York</i>	
DUVEL GOLDEN ALE	12
<i>Brouwerij Duvel Moortgat • Belgian Strong Pale Ale • 8.5% • Belgium</i>	
GULDEN DRAAK.	13
<i>Brouwerij Van Steenberghe N.V. • Belgian Strong Dark Ale • 10.0% • Belgium</i>	
LEFFE BLOND.	9
<i>Abbaye de Leffe S.A. • Belgian Pale Ale • 6.6% • Belgium</i>	
SEA SALT ALE (CAN)	7
<i>Fire Island Beer • American Blonde Ale • 5.2% • New York</i>	
SAISON DE SILLY	9
<i>Brasserie de Silly S.A. • Farmhouse Ale • 5.3% • Belgium</i>	

• COCKTAILS •

KIR.	13
<i>Sancerre wine, creme de Cassis</i>	
KIR ROYALE.	13
<i>Sparkling white wine, creme de Cassis</i>	
LONDON MULE	14
<i>Gin, cucumber, lime, ginger beer</i>	
FRENCH MARTINI.	14
<i>Vodka, pineapple puree, creme de Cassis</i>	
BATTRE LE ROSE	14
<i>vodka, elderflower, lemon & lime juice, cranberry, club soda</i>	
CUCUMBER COOLER.	14
<i>Gin, cucumber, tonic, lime</i>	
HALLUCINER	15
<i>Bourbon, absente, cointreau, bitters</i>	
SANGUINE	15
<i>Choice or rose, red, or white</i>	
TEA SAUVAGE.	14
<i>Brewed herbal tea, vodka, cointreau, lemon juice, demerara</i>	



VODKA Martini or up +2

GREY GOOSE.	15
TITOS VODKA (G.F.)	12
ABSOLUT ELYX.	13
LONG ISLAND VODKA	12

GIN Martini +2

BOMBAY SAPPHIRE.	15
PLYMOUTH.	12
HENDRICKS.	14
TANQUERAY	13

RUM

BACARDI	12
CAPTAIN MORGANS	12
MYERS DARK	13

TEQUILA

DON JULIO SILVER.	14
PATRON ANEJO	16
CASAMIGOS REPOSATO.	18

WHISKEY - RYE

BULLEIT RYE.	13
OVERHOLT RYE	12
DEWARS WHITE.	12

SINGLE MALT

MACALLAN 12	16
GLENLIVET 12	15

BOURBON

MAKERS MARK	16
WOODFORD RESERVE	14

VIN BLANC White wine

BORDEAUX BLANC	12 / 42
<i>Chateau Lamothe, France</i>	
SANCERRE.	12 / 42
<i>Les Marennes, France</i>	
CHARDONNAY	12 / 42
<i>Mommessin, France</i>	
SAUVIGNON BLANC	11 / 39
<i>Frenzy, New Zealand</i>	
RIESLING	11 / 39
<i>Bernard Griffin, Washington</i>	
PINOT GRIGIO	10 / 35
<i>La Fiera, Italy</i>	
ROSE	13 / 46
<i>Notorious Pink, France</i>	
WHITE ZINFANDEL.	11 / 39
<i>Foxbrook, California</i>	
ALSACE PINOT GRIS	72
<i>Lucien Albrecht, France</i>	
MACON CHARDONNAY	63
<i>Les Charmes, France</i>	
PINOT GRIGIO	64
<i>San Angelo, Italy</i>	

CHAMPAGNE

SPARKLING WHITE	12 / 48
<i>Charles de Fere, France</i>	
PROSECCO.	12 / 48
<i>Jeio, Italy</i>	
CHAMPAGNE	139
<i>Veuve Clicquot, France</i>	

VIN ROUGE Red wine

BORDEAUX ROUGE	12 / 42
<i>Chateau Grimard, France</i>	
CABERNET.	11 / 39
<i>Chateau Souverain, California</i>	
MALBEC	13 / 46
<i>Zuccardi Q, Argentina</i>	
MERLOT (1 LITER).	12 / 48
<i>North Fork, Long Island</i>	
PINOT NOIR	12 / 42
<i>Mas la Chevalière, France</i>	
VENETTO ROSSO.	11 / 39
<i>Gran Passione, Italy</i>	
BORDEAUX ROUGE.	56
<i>Clarendelle AOC, France</i>	
GRAVES BORDEAUX	50
<i>Chateau Mille Anges, France</i>	
BURGUNDY PINOT NOIR.	51
<i>Joseph Drouhin, France</i>	
COTES DU RHONE.	45
<i>Delas Freres, France</i>	
CHATEAUNEUF DU PAPE	99
<i>Grand Tinel Alexis Establet, France</i>	
NAPA CABERNET	99
<i>Emblem, California</i>	
NORTH COAST CABERNET	50
<i>Tangley Oaks, California</i>	
MENDOZA MALBEC	51
<i>Catena, Argentina</i>	