

SALADS

- SALADE CÉSAR* 12
Traditional Caesar salad
- SALADE CASSIS 15
Micro greens, Roquefort cheese, roasted beets, walnuts, french beans, poached leeks, dijon vinaigrette
- FRISÉE AUX LARDONS* 15
Frisée lettuce, poached egg, bacon
- SALADE NIÇOISE 17
Tuna in oil, Kalamata olives, haricots verts, sliced potatoes, boiled egg
- SALADE DE CANARD 21
Duck leg confit, arugula and fennel salad, dried cherries, orange segments, candied walnuts, apple cider vinaigrette

SMALL PLATES

- LA SOUPE A L'OIGNON 13
Onion soup, gruyere cheese, crouton
- TARTE AUX OIGNONS 14
Caramelized onion tart, warm goat cheese
- CALAMARS PIQUANT 15
Crispy calamari, sweet chili sauce
- ESCARGOTS PERSILLÉS 14
Baked snails, garlic herb butter
- BRIE SUR TOAST 15
Warm Brie on toast, fig compote, almonds, mixed greens, lemon vinaigrette
- CONFIT DE CANARD 17
Duck confit "tacos", pickled red onions, orange segments, chile aioli
- HACHIS PARMENTIER 16
Braised lamb and beef shepherds pie, whipped potato gratin
- GÂTEAU DE CRABE 19
Lump crabmeat cake, celery root remoulade
- STEAK TARTARE* 16
Traditional accoutrements
- SAUMON TARTARE* 15
Sushi grade salmon, tomatoes, cucumber, toasted sesame seeds, fresh lime, ginger, toasted baguette
- THON TARTARE* 18
Traditional tuna tartare

• ENTREES •

- STEAK FRITES* 39
Seared NY strip steak, French fries, maître d'hotel butter
- STEAK AU POIVRE* 39
Seared NY strip steak, French string beans, potato gratin, brandy peppercorn sauce
- ONGLET DE BOEUF BORDELAISE* 33
Grilled skirt steak, Bordeaux wine demi glaze, sautéed spinach, pommes lyonnaise
- CHICKEN SCHNITZEL 27
Pan fried breaded chicken breast pounded thin, apples, pears, Roquefort cheese, toasted pumpkin seeds, frisee, citrus vinaigrette
- POULET FARCI AU JAMBON ET ROQUEFORT 28
Roquefort and ham stuffed chicken breast, roasted tomatoes, fingerling potatoes, artichoke hearts, white wine sauce
- MAGRET DE CANARD AU CASSIS* 33
Sliced duck breast, duck leg and mushroom confit gratin, fresh raspberries, Cassis sauce
- CÔTES DE PORC AU VIN DE SHERRY* 29
Seared pork chop, toasted almonds, roasted fingerling potatoes, asparagus, smoked bacon, sherry wine sauce
- CÔTES DE BOEUF 34
Braised short ribs, red wine reduction, lardons, mushroom asparagus risotto
- SOLE MEUNIÈRE 28
Filet of sole, noisette potatoes, French beans, lemon butter sauce
- TRUITE AMANDINE 29
Seared trout, French beans, noisette potatoes, almond butter sauce
- SAUMON AUX LENTILLES* 29
Dijon crusted salmon, French lentils, sautéed spinach, grain mustard beurre blanc
- MORUE A LA NAGE 29
Roasted cod, little neck clams, cous cous, vegetables, citrus herb broth
- COQUILLES ST JACQUES ET CREVETTES 33
Pan seared shrimp and scallops, mushroom corn and leek fricassée, truffle cream sauce

MUSSELS
*Demi 15 / Full 23
add pommes frites 7*

MARINIÈRE
White wine, fresh herbs

PROVENÇALE
Fresh tomatoes, roasted garlic

CHORIZO
Spanish chorizo, tomato confit, roasted garlic

ANISE
Anise liqueur, fennel, cream

PLAT POUR DEUX

- POULET RÔTI 24 / 39
Roasted whole chicken for 1 or 2, french fries, seasonal vegetables, pan jus

PASTAS

- MACARONI AU GRATIN 21
Elbow pasta, smoked bacon, green peas, parmesan, gruyere, light cream sauce
- RAVIOLI DU JOUR 14/25
Homemade ravioli of the day

SANDWICHES

- served with pommes frites*
- HAMBURGER MAISON* 17
*add gruyere 2
add roquefort 2
add bacon 2*
- HAMBURGER LYONNAISE 21
Classic burger, Gruyere cheese, fried onion rings, bacon, sweet relish, tomato aioli
- SANDWICH DE POULET 18
Grilled chicken, swiss, bacon, grilled red onion, avocado, chipotle aioli, baguette
- BOUCHÈRE 25
Sliced steak au jus, gruyere cheese, caramelized onions, frisée
- COD SANDWICH 23
Crispy cod, braised cabbage, sliced pickle, tartar sauce, brioche bun
- SANDWICH DE THON 23
Seared tuna, bacon, lettuce, tomato, citrus dressing, sliced brioche

• BAR À HUITRE •
served with mignonette and cocktail sauce

- SHRIMP COCKTAIL(4) 16
- HALFSHELL CLAMS*(6) 14

• PALOURDES CHAUDES •
sautéed little neck clams

- MARINIÈRE white wine, garlic 15
- PROVENÇALE tomato, basil 15



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SIDE ORDERS

- FRENCH BEANS 9
- POMMES FRITES 7
- ASPARGUS & TRUFFLE OIL ... 9

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
MUSSELS MONDAY <i>Choice of mussels, glass of wine or beer, side of crispy fries</i>	CANARD A L'ORANGE <i>Crispy duck, wild rice, vegetables, orange sauce</i>	CASSOULET <i>White bean stew with duck leg confit, pork loin, lardons, and sausage</i>	COQ AU VIN <i>Chicken simmered in red wine, pearl onions, bacon lardons, buttered noodles</i>	BOUILLABAISSE <i>French fish stew, clams, shrimp, mussels, potatoes, fennel seafood broth</i>	BOEUF BOURGUIGNON <i>Braised beef, root vegetables, tagliatelle pasta, red wine reduction</i>	JARRET D'AGNEAU <i>Braised lamb shank, dried fruit, fresh herbs, couscous</i>
25	32	28	27	36	34	34

*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.

