

# LA BELLE HÉLÈNE

FRENCH BRASSERIE

## DÎNER



LA BELLE HÉLÈNE BRASSERIE  
WAS NAMED AFTER A FAMOUS OPÉRA  
BOUFFE BY JACQUES OFFENBACH  
WHICH IS ICONIC OF THE FRENCH  
AND PARISIAN SPIRIT OF THE LATE  
19<sup>th</sup> CENTURY.



### A PARTAGER

CHEF'S OLIVES	6
PRESERVED SARDINES	10
SEAWEED BUTTER	
CHARCUTERIE BOARD	16
CORNICHONS, GRAIN MUSTARD	
FROMAGES BOARD	15
ASSORTMENT OF FRENCH CHEESES	
CHARCUTERIE & FROMAGES BOARD	24
ASSORTMENT OF FRENCH CHEESES, CORNICHONS, GRAIN MUSTARD	



### POUR COMMENCER

EGG MAYONNAISE	8
FREE-RANGE EGG	
TART FLAMBÉE	12
ALSATIAN THIN CRUST, ONIONS, sour cream, bacon	
ONION SOUP GRATINÉE	10
TUNA TARTARE*	16
CITRUS, CONFIT LEMON	
LOBSTER BISQUE	15
ROASTED CHESTNUTS, MUSHROOMS	
ESCARGOTS	12
GARLIC AND PARSLEY BUTTER	
FOIE GRAS TORCHON	24
CRANBERRY CHUTNEY, PARISIAN BRIOCHE	
DAILY OYSTERS*	
EAST COAST*	6:15
SHALLOT RED WINE VINEGAR	12:30
WEST COAST*	6:18
SHALLOT RED WINE VINEGAR	12:36

### RÔTISSERIE

POULET RÔTI "ROUGE FERMIER",  
YUKON GOLD POTATOES WITH ROSEMARY AND GARLIC  
HALF 24 //// WHOLE 48  
ROAST OF THE DAY MARKET PRICE

### PIECES DE BOEUF

N.Y. STRIP STEAK 12oz*	45
FILET STEAK TORNEDOS 8oz*	40
HANGER STEAK 8oz*	32
BLACK ANGUS RIB EYE 20oz* (FOR TWO)	56
CHOICE OF SAUCE	
MAÎTRE D'HÔTEL BUTTER	
AU POIVRE	
BORDELAISE	
BÉARNAISE	

### GARNITURES

SALADE VERTE	6
MACARONI GRATIN	8
BRUSSELS SPROUTS WITH LARDONS	8
POMMES FRITES	6
BUTTERED HARICOTS VERTS	8
POMMES PURÉE	6

### PLATS DU JOUR

Monday	
VEAL BLANQUETTE, PILAF RICE	24
Tuesday	
COQ AU VIN, FRESH TAGLIATELLE	32
Wednesday	
BOEUF BOURGIGNON, POMMES PURÉE	25
Thursday	
CONFIT LAMB SHANK, SPELT RISOTTO AND APRICOT	32
Friday	
ROASTED COD, LEEK FONDUE, CLAMS	32

### SALADES

SALADE LA BELLE HÉLÈNE	17
RÔTISSERIE CHICKEN, ROASTED POTATOES, red grapes, walnuts, baby kale, MUSTARD DRESSING	
SALADE VÉGÉTARIENNE	15
ANSON MILLS FARRO, PEARS, BLEU D'AUVERGNE, CHICORY, PECANS	
SALADE LYONNAISE*	15
FRISÉE, POACHED FREE-RANGE EGG, COUNTRY BACON	



### PLATS

LA BELLE HÉLÈNE BURGER*	16
BLACK ANGUS BEEF, COMTÉ, SIGNATURE SAUCE, CHOICE OF SALADE VERTE OR POMMES FRITES	
BAKED SCOTTISH SALMON*	26
MARKET VEGETABLES, BÉARNAISE	
SEARED SCALLOPS	28
LEMON AND CAPERS, BABY SPINACH	
GRILLED PORK CHOP*	24
GRAIN MUSTARD SAUCE, POMMES PURÉE	
ROASTED DUCK BREAST À L'ORANGE*	32
TURNIPS, ORANGE SUPREMES	
EGGS EN MUERETTE*	15
POACHED EGGS, RED WINE SAUCE, LARDONS	
HAND CHOPPED BEEF TARTARE*	16
POMMES FRITES	



\*ITEMS ARE SERVED RAW OR UNDERCOOKED OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS.

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.