

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
19th CENTURY.



A PARTAGER

CHEF'S OLIVES	6
MUSSELS MARINIÈRES HERB BUTTER	17
CHARCUTERIE BOARD CORNICHONS, GRAIN MUSTARD	16
FROMAGES BOARD ASSORTMENT OF FRENCH CHEESES	16
CHARCUTERIE & FROMAGES BOARD ASSORTMENT OF FRENCH CHEESES, CORNICHONS, GRAIN MUSTARD	24



POUR COMMENCER

MIMOSA EGGS	8
DEVILED EGGS	
TART FLAMBÉE ALSATIAN THIN CRUST, ONIONS, SOUR CREAM, BACON	12
ONION SOUP GRATINÉE	10
TUNA TARTARE* CITRUS, CONFIT LEMON	16
LOBSTER BISQUE ROASTED CHESTNUTS, MUSHROOMS	15
ESCARGOTS GARLIC AND PARSLEY BUTTER	14
FOIE GRAS TORCHON CITRUS MARMALADE, PARISIAN BRIOCHE	24
DAILY OYSTERS*	
EAST COAST* SHALLOT RED WINE VINEGAR	6: 15 12: 30
WEST COAST* SHALLOT RED WINE VINEGAR	6: 18 12: 36

RÔTISSERIE

POULET RÔTI
YUKON GOLD POTATOES WITH ROSEMARY AND GARLIC
HALF 26 //// WHOLE 48

PIECES DE BOEUF

N.Y. STRIP STEAK 12oz*	45
FILET STEAK Tournedos 8oz*	40
HANGER STEAK 8oz*	32
BLACK ANGUS RIB EYE 20oz*	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 Duck confit, lentils, apple & celery	32
Tuesday Coq au vin, fresh tagliatelle	32
Wednesday Boeuf bourguignon, pommes purée	25
Thursday Confit lamb shank, spelt risotto and apricot	32
Friday Roasted cod, leek fondue, clams	32

SALADES

SALADE LA BELLE HÉLÈNE RÔTISSERIE CHICKEN, ROASTED POTATOES, RED GRAPES, WALNUTS, BABY KALE, MUSTARD DRESSING	17
SALADE VÉGÉTARIENNE ANSON MILLS FARRO, PEARS, BLEU D'AVERGNE, CHICORY, PECANS	15
SALADE LYONNAISE* FRISÉE, POACHED FREE-RANGE EGG, COUNTRY BACON	15



PLATS

LBH BURGER AMÉRICAIN* TWIN-4OZ PATTIES, COMTE, SIGNATURE SAUCE, CHOICE OF SALADE VERTE OR POMMES FRITES	16
BAKED SCOTTISH SALMON* PEAS & CARROTS, TARRAGON BUERRE BLANC	26
SEARED SCALLOPS LEMON AND CAPERS, BABY SPINACH	28
GRILLED PORK CHOP* GRAIN MUSTARD SAUCE, POMMES PURÉE	24
ROASTED DUCK BREAST À L'ORANGE* TURNIPS, ORANGE SUPREMES	32
EGGS EN MEURETTE* POACHED EGGS, RED WINE SAUCE, LARDONS	15
HAND CHOPPED BEEF TARTARE* POMMES FRITES	16



*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.