

# 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
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 DEVILED EGGS	8
TART FLAMBÉE ALSATIAN THIN CRUST, ZUCCHINI, TOMATO, FRESH BASIL	12
ONION SOUP GRATINÉE	10
TUNA TARTARE* CITRUS, CONFIT LEMON	16
CHILLED GREEN PEA SOUP LOBSTER, PEPPERMINT	13
ESCARGOTS GARLIC AND PARSLEY BUTTER	14
FOIE GRAS TORCHON CHERRY 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 Tournedo 8oz*	42
HANGER STEAK 8oz*	32
BLACK ANGUS RIB EYE 20oz*	56
CHOICE OF SAUCE MAÎTRE D'HÔTEL BUTTER AU POIVRE BORDOLAISE 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 BRAISED SHORT Rib, HORSE RADISH POMME PURÉE	30
Wednesday BOEUF BOURGUIGNON, POMMES PURÉE	25
Thursday CONFIT LAMB SHANK, HOUSEMADE RATATOUILLE	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 TOMATES HERITAGE FRESH BURRATA, PESTO	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
STEAK FRITES* HANGER STEAK, MAITRE D'HOTEL BUTTER	34
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
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.