

LA BELLE HÉLÈNE

FRENCH BRASSERIE

DÉJEUNER

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
SMOKED SALMON RILLETES	8
BRANDIED CHICKEN LIVER MOUSSE	6
MIMOSA EGGS	8
DEVILED EGGS	
CHARCUTERIE BOARD	
Daily Chef's Selections	PER SELECTION 6
FROMAGES BOARD	
Daily Chef's Selections	PER SELECTION 6

POUR COMMENCER

TART FLAMBÉE	12
ALSATIAN THIN CRUST, BACON LARDON, WHITE ONION	
ONION SOUP GRATINÉE	10
TUNA TARTARE*	16
CITRUS, CONFIT LEMON	
YELLOW TOMATO AND OLIVE OIL SOUP	12
SERVED WARM WITH FRESH CHÈVRE	
ESCARGOTS	14
GARLIC AND PARSLEY BUTTER	
SEARED FOIS GRAS	22
SEASONAL FRUIT COMPOTE, BRIOCHE	

FRUITS DE MER

OYSTERS*	
Daily Selections	PER 6 MP
1/2 LOBSTER	MP
JONAH CRAB CLAWS	PER 1/4lb 16
SHRIMP COCKTAIL	PER 1/4lb 13
HAMACHI CRU*	12

RÔTISSERIE

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

SALADE LA BELLE HÉLÈNE 17
RÔTISSERIE CHICKEN, ROASTED POTATOES, RED GRAPES,
WALNUTS, BABY KALE, MUSTARD DRESSING

SALADE POULET RÔTI 15
RÔTISSERIE CHICKEN SALAD, BRIOCHE, LETTUCE, TOMATO

PIECES DE BOEUF

N.Y. STRIP STEAK 12oz*	45
FILET STEAK TORNEDO 8oz*	42
HANGER STEAK 8oz*	32
CHOICE OF SAUCE	
MAÎTRE D'HÔTEL BUTTER • AU POIVRE	
BORDELAISE • BÉARNAISE	

FRITES

HAND CHOPPED BEEF TARTARE*	16
N.Y. STRIP*	49
BÉARNAISE	
FILET STEAK TORNEDO*	46
AU POIVRE	
HANGER STEAK*	36
MAÎTRE D'HÔTEL BUTTER	

GARNITURES

SAUTÉED SPINACH	8
GRILLED ASPARAGUS	10
FARROTTO, FINE HERBS & PARMESAN	9
TRUMPET MUSHROOMS WITH BORDELAISE	12
POMMES FRITES	6
BUTTERED HARICOTS VERTS	8
POMMES PURÉE	6

SANDWICHES

SERVED WITH SALADE VERTE
OR POMMES FRITES

LBH BURGER AMÉRICAIN*	16
TWIN-4OZ PATTIES, COMTE, SIGNATURE SAUCE	
CROQUE-MONSIEUR	14
TOASTED PARISIAN HAM AND CHEESE SANDWICH, MORNY SAUCE	
CROQUE MADAME*	16
FRENCH DIP	17
RÔTISSERIE BEEF, HORSERADISH, COMTÉ	
LOBSTER ROLL	24
TARRAGON MAYONNAISE, BRIOCHE, LETTUCE, TOMATO	

SALADES

VERTE	8
GOAT CHEESE, HAZELNUTS	
TOMATES HERITAGE	15
FRESH BURRATA, PESTO	
LYONNAISE*	15
FRISÉE, POACHED FREE-RANGE EGG, COUNTRY BACON	
SMOKED TROUT	17
HARICOTS VERTS, SHAVED FENNEL, APPLE, RADISH, DIJONNAISE	

PLATS

QUICHE LORRAINE	12
SALADE VERTE	
BAKED SCOTTISH SALMON*	26
HARICOTS VERTS, POMMES PURÉE, HORSERADISH CONDIMENT	
SAFFRON MUSSELS WITH FRITES	17
YELLOW TOMATOES, ONIONS, WHITE WINE	
DOVER SOLE	30
ROASTED POTATOES, SPINACH, BEURRE BLANC	
GRILLED PORK CHOP*	27
HOUSE-MADE ONION RINGS, GRAIN MUSTARD SAUCE	

*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.