

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
SMOKED SALMON RILLETES	8
BRANDIED CHICKEN LIVER MOUSSE	6
MIMOSA EGGS	8
DEVILED EGGS	8
HOUSEMADE ROSEMARY BRIOCHE SEA SALT, BUTTER	8
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

PLATEAU*

LOBSTER, OYSTERS, CRAB CLAWS,
SHRIMP, HAMACHI CRU
RED WINE VINEGAR, FRENCH COCKTAIL SAUCE,
HOUSEMADE HOT SAUCE
PETIT 55 • GRAND 100

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

PIECES DE BOEUF

N.Y. STRIP STEAK 12oz*	45
FILET STEAK TORNADO 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 TORNADO*	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

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 BRANZINO, LEEK FONDUE, CLAMS	32

SALADES

VERTE	8
GOAT CHEESE, HAZLENUTS	
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

LBH BURGER AMÉRICAIN*	16
TWIN-4OZ PATTIES, COMTE, SIGNATURE SAUCE, CHOICE OF SALADE VERTE OR POMMES FRITES	
BAKED SCOTTISH SALMON*	26
HARICOTS VERTS, POMMES PURÉE, HORSE RADISH CONDIMENT	
SEARED SCALLOPS	30
LEEK FONDUE, OVEN DRIED TOMATOES, BEURRE NOISETTE	
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	
ROASTED DUCK BREAST*	32
GRILLED PEACHES, SAUCE APICIOUS	

*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.