

# LA BELLE HÉLÈNE

## FRENCH BRASSERIE



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.



### FRUITS DE MER

SALMON RILLETES	8
YELLOWTAIL TUNA*	12
SHRIMP COCKTAIL	14
CRAB & MAYONNAISE	18
HALF LOBSTER	MP
OYSTERS DU JOUR*	MP

### PLATEAUX \*

LOBSTER, OYSTERS, AHI TUNA,  
CRAB MAYONNAISE, SALMON RILLETES  
SERVED WITH TRADITIONAL ACCOUTREMENTS

PETIT 55 / GRAND 100



### FROMAGE & CHARCUTERIE\*

SELECTION OF ARTISIAN CHEESES,  
PÂTÉS, POTTED & CURED MEATS  
SERVED WITH SEASONAL GARNISHES  
\$6 PER SELECTION

### POUR COMMENCER

MIMOSA EGGS	8
ONION SOUP GRATINÉE	10
TARTE FLAMBÉE	12
ALSATIAN THIN CRUST, BACON LARDONS, SHAVED WHITE ONIONS	
WARM BURRATA	15
SEASONAL PUMPKIN & BUTTERNUT SQUASH PISTOU, BROWN BUTTER DRESSING	
ESCARGOTS	14
GARLIC & PARSLEY BUTTER	
SEARED FOIE GRAS*	22
SEASONAL FRUIT COMPOTE, BRIOCHE	
HAND CHOPPED BEEF TARTARE*	16
Frites	

### RÔTISSERIE

#### Poulet Rôti

FINGERLING POTATOES WITH ROSEMARY & 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

### BOEUF & FRITES

HANGER STEAK 8oz*	36
FILET STEAK Tournedo 8oz*	51
N.Y. STRIP STEAK 12oz*	45
BONE-IN RIBEYE 26oz*	MP

ALL SERVED WITH FRITES, HERB AIOLI, AND CHOICE OF  
SAUCE: AU POIVRE / BÉARNAISE / BORDELAISE

### PLATS PRINCIPAUX

BAKED SCOTTISH SALMON*	26
HARICOT VERT, POMME PURÉE, HORSERADISH CONDIMENT	
SCALLOP DU JOUR*	MP
CHEF'S DAILY PRESENTATION	
MOULES-FRITES	18
YELLOW CURRY, COCONUT MILK, GREEN ONIONS, BANANA PEPPERS	
SOLE FRANÇAIS	32
SPINACH, FONDANT POTATOES, HERBED BUERRE BLANC	
ROASTED PORK CHOP*	27
BEER BATTERED ONION RINGS, SAUCE CHARCUTIÈRE	
DUCK BREAST & TURNIPS*	32
SWEET POTATO PURÉE, BRUSSELS SPROUT PETALS, SAUCE APICIUS	

### PLATS DU JOUR

AVAILABLE AFTER 5PM

#### Monday

DUCK CONFIT 36  
LENTILS, APPLE & CELERY

#### Tuesday

BRAISED SHORT RIB 30  
HORSERADISH POMME PURÉE

#### Wednesday

SALMON COULIBIAC\* 27  
GRIT RICE, MUSHROOM DUXELLES,  
SPINACH, PUFF PASTRY

#### Thursday

BOEUF BOURGUIGNON 26  
POMME PURÉE

#### Friday 32

BOUILLABAISSE  
DAILY FISH & SHELLFISH  
POTATO, FENNEL, SAFFRON ROUILLE



### SALADES

SALADE VERTE	8
HAZELNUTS, CHÈVRE	
LYONNAISE*	15
FRISÉE, POACHED EGG, COUNTRY BACON, PICKLED SHALLOTS	
WINTER SALADE NIÇOISE*	18
AHI TUNA, HARICOT VERT, RADISH, TURNIPS, OLIVES, EGG	
SMOKED TROUT SALAD	17
SHAVED FENNEL, APPLE, RADISH, FRISÉE, DIJONNAISE	
QUICHE LORRAINE	15
SPRING MIX	



### SANDWICHES

SERVED WITH SPRING MIX  
OR POMMES FRITES

LBH BURGER AMÉRICAIN*	16
TWIN-4OZ PATTIES, GRUYÈRE SIGNATURE SAUCE	
CROQUE-MONSIEUR	14
TOASTED PARISIAN HAM & CHEESE SANDWICH, MORNAY SAUCE	
CROQUE MADAME*	16
FRENCH DIP	17
SHAVED RIBEYE, HORSERADISH SAUCE, GRUYÈRE	
LOBSTER ROLL	24
TARRAGON MAYONNAISE, BRIOCHE, LETTUCE, TOMATO	



### GARNITURES

SAUTÉED SPINACH	8
ROASTED GARLIC	
BRUSSELS SPROUTS	10
LARDONS	
FARROTTO	9
FINE HERBS & PARMESAN	
TRUMPET MUSHROOMS	12
BORDELAISE SAUCE	
POMMES FRITES	6
CAULIFLOWER GRATIN	12
POMME PURÉE	6



\*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.