

# LA SIRENE SOHO



**NYC**  
Restaurant Week

## *Lunch on Sunday only \$45*

### Choice of Appetizer



#### **French Onion Soup**

Toasted Bread with Swiss au Gratin

#### **Ravioles de Royan A la Crème**

Little pillow ravioli stuffed w/Garlic, Comte and Parsley

#### **Homemade Pate de Campagne**

Served with Cornichons, Pearl Onion and Salad

#### **Mixed Greens Salad**

With Radish, diced Tomato and Mango, Vinaigrette Dressing

#### **Oven roasted Beet Salad**

With Brie Cheese, diced Apple

### Choice of Entrée

Served with Fresh Vegetables on the side for two



#### **Seared Chicken Breast**

Mushroom, Brandy Light Cream Sauce

#### **Fish of the Day**

Ask Waiter

#### **Seared 4oz Duck Breast with Cranberry Sauce**

The Classic French Way

#### **Seared Hanger Steak**

Sauce du Chef

#### **Gnocchi a la Parisienne**

Truffle White Sauce and Swiss au Gratin; the French Mac & Cheese

We gladly accept Cash, Personal Checks, Cryptocurrencies, Amex or Mastercard only.

We have an ATM outside for your convenience.

No BYOB please.



***Dinner every night except Sat \$60***

## Choice of Appetizer



**French Onion Soup**  
Crouton and Swiss au Gratin

**Homemade Pate de Campagne**  
Served with Cornichons, Pearl Onion and Salad

**Ravioles de Royan**  
Comte Cheese and Garlic little Raviolis with Cream and Truffle

**Roasted Fresh Anjou Pear with Blue Cheese**  
Served with Salad and Balsamic Glaze

**Escargots Bourguignone**  
Roasted 1/2 dozen Escargots with Butter, Garlic, Shallots and Parsley

## Choice of Entrée

**Served with Fresh Vegetables on the side for two**



**Oven Roasted Whole Cornish Hen au Jus**  
Cooked a la Minute for you :)

**Fish of the Day**  
Chef's Sauce of the moment. Ask Waiter

**Pan Seared Hanger Steak**  
Chef's Sauce of the Day

**Braised Rabbit Dijonnaise**  
With White Wine, Dijon lightly Creamed Sauce

**Seared Duck Breast**  
With Michigan Cranberry Glaze

## Choice of Dessert



**Banana Brulee**  
French Banana Pudding w/ home smashed Nila style Waffers, Vanilla Grand Marnier Custard

**Croquants au Caramel**  
Puff Pastry stuffed with Vanilla Grand Marnier Custard, topped with Caramel

**Profiteroles**  
Puff Pastry stuffed with Vanilla Ice Cream, topped with Dark Chocolate and Whipped Cream

**Homemade Ice Cream or Sorbet**  
Flavor of the Day. Ask Waiter

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