

# *La Sirène* UWS

NY Restaurant Week

Lunch Prix Fixe Mon-Fri | \$45



**NYC**  
Restaurant Week



## Choice of Appetizers

**Potato Leek Soup**

**French Onion**

**1/2 Roasted Pear with Blue Cheese**

**1/2 Dz Escargots Garlic butter and parsley**

**Roasted Beet Salad with Brie Cheese, Diced Apple, Pine Nuts**

**Home made Pate de Campagne w/ Cornichon and pearl Onion**

## Choice of Entrees

**Jambon/Brie Sandwich à la Parisienne**

1/2 Baguette with Ham and Brie Cheese

**Baked Goat Cheese Tart**

With Shallot, Truffle, Confit Grape and a veil of Old Swiss

**Open Face Croque Monsieur / Madame**

Madame is served Toped with Sunny Side Fry Egg

**Slow Cooked Beef Tongue, Ask Waiter for any condiments with it**

Usually served with Dijon if you desire so

**Chicken Livers Sauteed with Port Wine Onion Sauce Over Mixed Greens**

French Classical Lunch Dish

**Home made Fluffy Gnocchi**

White Sauce (Bechamel) and Swiss au Gratin

**Steamed Organic Mussels Marinières**

White Wine, Onion, Fresh Herbs and a Pinch of Garlic!



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

## Choice of Appetizer



### **French Onion Soup**

Topped with Toasted Bread with 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 a la Bourguignone**

Roasted 1/2 dozen Escargots, stuffed 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 :)

### **Pan Roasted Salmon**

Chef Recipe Ask Waiter

### **Pan Seared Hanger Steak**

Sauce Perigueux ( Truffle Port Wine and Veal Stock)

### **Braised Rabbit Dijonnaise**

With White Wine, Dijon lightly Creamed Sauce

### **Seared Pork Tenderloin**

With Organic Blue Berries Sauce

## 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