

Lunch at SIRÈNE UWS

(Served Monday-Friday) 30% off all wines by the glass!

Hanger Steak Frites et Salade The French Classic	32	Roasted Escargots with Butter, Garlic, Shallot and Parsley	19
Seared Salmon Filet With Stewed Shiitake & Port Wine Jus. Choice of Fries or Salad. Gluten/Dairy Free	29	French Onion Soup	13
Beef Tongue Slow Cooked with potatoes, carrots, onion, capers	21	Hamburger Served with Lettuce, Tomato, Onion and Mayonnaise. Choice of French Fries or Salad. Add-ons: Bacon/Swiss/Brie/Caramelized Onions +3 Goat Cheese with Truffles +6	17
Moules Marinières Mussels Steamed in White Wine and Fresh Herbs. Go big: Entrée size comes w/French Fries or Salad	16 27	Jambon/Brie Sandwich à la Parisienne On Baguette with Kurobuta Pork cooked Ham and Brie Cheese	18
Ravioles de Royan au Comté Sensual little French Ravioli stuffed with Comté cheese in Truffle Cream Sauce	17 / 29	Pâté de Campagne maison -DF- Homemade Pâté de Campagne with Pickles, Salad and Dijon Mustard	13
Steak Tartare Go big: Entrée comes with French Fries or Salad	17 / 29	Fresh Beet Salad with Brie Cheese	13
Homemade Gravlax Salmon with Shallot, Caper, Parsley, Lemon Juice Over a bowl of Mixed Greens	17 29	Assorted Vegetables -GF- Ask your server	11
Gnocchi Parisian au Gratin (from Paris, not Italy) Very rich cheesy Sauce and home made Gnocchi. Served with Salad	21	La Sirène House Salad -DF, GF- with Cherry Tomato, diced Apple, Dijon, Red Wine, Extra Virgin Olive Oil Dressing	10
Salade de Foie de Volaille -GF, DF- Sautéed Chicken Liver and Onion, fresh Salad, deglazed Port Wine/Balsamic Reduction/ Red Wine Vinegar Dressing	14 / 21	1/2 Roasted Pear with Blue Cheese -GF-	9
Baked Goat Cheese Tart (signature) With Shallot, Truffle, Confit Grape and a veil of Old Swiss. Served with Salad	25	French Toast (2pc) With homemade Chantilly and maple syrup	6
Open Face Croque Monsieur / Madame Madame is served with Sunny Side Eggs	17 / 19	Omelette Parmentière With Caramelized Onions and Baby Potatoes Choice of French Fries or Salad	15
1/2 Roasted Cornish Hen au Jus	16	2 Eggs any Style	6
French Crepes		2 Eggs any Style with 2 sides	15
Mixed Berry (with salted caramel)	12	- Swiss, Brie, Blue, Goat/Truffle Cheese	
Banana & Chocolate	12	- Bacon, Kurobuta Pork Ham, Fennel Sausage	
Kurobuta Ham (w/ Swiss or Brie cheese)	15	- Spinach w/Garlic, Mushroom, Caramelized onions	
Spinach (w/Mornay sauce)	13	Homemade Gravlax Salmon (side)	9
Market vegetables (ask your server)	14		

**5% discount applies for
cash and personal check payments
— ask your server!**