

LA SIRÈNE

Lunch Special \$45

Soho serves Lunch Sunday Only

Choice of Appetizer

Watermelon Salad (GF)

Extra Virgin, Feta, Chopped Fresh Mint

Foie Gras au Torchon (Signature) (GF aside the Toast)

Served with Toasted Sour Dough Bread and Grape and Apple Confit

Escargots Bourguignonne (Signature)

½ Dz Escargots stuffed with Butter, Garlic, Shallot and Parsley

1/2 roasted Pear & Blue Cheese (GF)

With Green Salad & Balsamic Glaze

Choice of Entrée

Served w/assorted Vegetables on the Side

Râble de Lapin Braisé Dijonnaise (GF)

Braised Rabbit Saddle, Lightly Creamy White Wine / Dijon Sauce and Pearl Onion

Seared Hanger Steak (GF)

Signature Dish, Garlic, Butter and Parsley Jus

Steak Tartare (GF aside Toast)

The French Classic Raw Marinated Minced Beef

Special Fish or Seafood of the Day (GF)

Inquire with Server

We gladly accept Cash, Personal Checks, Cryptocurrencies, Amex or Mastercard only. We have an ATM outside (in Soho location) for your convenience. No BYOB please.



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Dinner every night except Saturday \$60

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Choice of Appetizer

French Onion Soup

Toasted Bread with Swiss au Gratin

Foie Gras au Torchon (GF)

Served with Apples and Grape Confits

Watermelon Salad (GF)

Extra Virgin, Feta, Chopped Fresh Mint

Roasted Pear & Blue Cheese (GF)

Refreshing and lightly Delicious

Ravioles de Royan A la Crème & Truffle

Dime size Raviolis directly imported
From France, Cream with Truffles

Choice of Entrée

Served w/assorted Vegetables on the Side

Oven Roasted Cornish Hen au Jus (GF)

Cooked a la Minute for you :)

Selection of the Day Fish (GF)

Inquire with your Server

Seared Hanger Steak au Poivre (GF)

Prepared for the occasion W/Cracked
Peppercorn Brandy Sauce

Braised Rabbit Dijonnaise (GF)

With White Wine, Dijon Lightly Creamed Sauce

Filet de Boeuf Poêlé Truffle Sauce (GF)

Seared Filet Mignon with Truffle, Veal Stock

Choice of Dessert

Croquant au Caramel

Puff Pastry stuffed with Vanilla Grand Marnier Custard, topped with Caramel

Choux Chantilly

Puff Pastry stuffed with homemade Chantilly & Confectioned Sugar

Homemade Ice Cream or Sorbet (1 Big Scoop) – Ask your server for available Flavors

