



French restaurants in nyc

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VALENTINE SPECIAL'S

*Romance is always on the menu at our
table*

A silhouette of a man and a woman dancing. The man is on the right, holding the woman's hand. The woman is on the left, with her back to the viewer. Three small red hearts are positioned near the man's chest.

 (212) 925-3061

 558 Broome St, New York, NY 10013

LA SIRÈNE SOHO & UWS

Lunch \$69 & Dinner \$96

1st Appetizer Choice



French Onion Soup

Toasted Bread with Swiss au Gratin

Homemade Foie Gras au Torchon "Pâté Style"

Baked Goat Cheese Tart

With Shallots, Truffles, Grape and a Veil of Aged Swiss

1/2 dozen of Seasonal Oysters | Upon Availability

Served Raw With Mignonette (Shallots, Red Wine Vinegar)

or

Broiled With the Escargot Butter

Ravioles de Royan

Tiny Ravioles stuffed with Comté Cheese, served with Black Truffle

Escargots à la Bourguignone

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

2nd Course: Choice of an Entrée With Fresh Vegetables on the side for two



Seafood Linguini, White Wine Saffron Sauce

Scallops, Mussels, White Fish, Calamari and Shrimp

Cassoulet Toulousain de la Maison

Cannellini Beans, Carrots, Tomato, Garlic, Duck Confit, Slab Bacon and Pork Sausage; All braised with Noble Duck Fat, White Stock and Foie Gras Jus; A very rich dish!

Seared Moulard Duck Breast

With Cranberry Port Wine Sauce

Pan Roasted Rack of Lamb

White Wine Rosemary and Truffle au Jus

Tournedos Rossini (Signature)

Seared Filet Mignon topped with Foie Gras "Pâté Style", Shallots, Port and Red Wine Truffle Sauce. Absolute Luxury! Combine Foie Gras, Meat and Sauce for the most Savory Bite! Enjoy!

3rd Course: Choice Dessert Choice



Strawberry Tart

Colonel (Sherbet w/Vodka)

Profiteroles au Chocolate

Croquant au Caramel Blond