

LA SIRÈNE Soho 2025



NYC
Restaurant Week

Lunch \$45 Sunday SOHO Only

Served from Jan the
21st to
February the 9th.

Choice of Appetizer



Ravioles de Royan au Comté (rare find)

Sensual little French Ravioli stuffed With Comte cheese in Truffle Cream Sauce

Foie Gras au Torchon (signature) (GF aside the toast)

Served with Toasted Sour Dough bread, Grape and Apple confit

Escargots Bourguignonne (Signature)

1/2 Dz Baked Escargots stuffed w/Butter, Garlic, Shallot and Parsley

1/2 Roasted Pear & Blue Cheese (GF)

With Green Salad & Balsamic Glaze

Choice of Entrée

(served with assorted vegetables on the side)



Râble de Lapin Braisé Dijonnaise (GF)

Braised Rabbit Saddle (filet) Lightly Creamy White Wine Dijon sauce

Seared Hanger Steak (GF)

Signature Dish, Slow Seared, Garlic, Butter Parsley

Cassoulet Toulouse (mini version)

My Home town Bean Stew with Duck leg Confit, Tomato, Garlic, Sausage, Pork Belly Bread Crumbs Gratin

Fish or Seafood of the Day (GF)

Inquire with your Server

~ 5% discount applies to all cash and personal check payments—ask your server! ~

* No BYOB For NYRW Menu

LA SIRÈNE UWS 2025



NYC
Restaurant Week

Lunch Mon-Fri \$30 UWS

Served from Jan the 21st till
February the 9th.
Except Saturday & Sunday Brunch

Choice of Appetizer



French Onion Soup

Great in the Winter with toasted grilled Cheese on the top

Garden Mixed Salad (GF)

Diced Apple, Radish, Tomatoes, EVO Dressing French Vinaigrette

Fresh Roasted Beet Salad With Brie

Diced Apple, Pine Nuts (let us know for allergies)

1/2 Roasted Pear & Blue Cheese (GF)

With Green Salad & Balsamic Glaze

Home Made Pate de Campagne

with Cornichon and Pearl Onion and Green

Choice of Entrée

(served with assorted vegetables on the side)



Quiche Lorraine With Salad

Delicious Home Made with Caramelized Onion and Diced Bacon

Jambon/Brie Sandwich on Sour Dough Baguette

Kurobuta Pork Cooked Ham with Velvety Brie and Green

Open Face Croque or Crepe “Monsieur/ Madame”

Madame is Served Topped With Sunny Side Fry Egg

Icy Blue Prince Edward Island Mussels (GF)

Mariniere, White Wine, Garlic, Onions and Herbs

Home Made Fluffy Gnocchi Parisienne

White Sauce Bechamel with Swiss au Gratin and Nutmeg *(not a potato Gnocchi)*

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Dinner (Except Saturday) \$60

Served from Jan the 21st till
February the 9th.

Choice of Appetizer



French Onion Soup
Toasted Bread with Swiss au Gratin

Foie Gras au Torchon (GF aside of Toast)
Served with Apple and Grape Confits

1/2 Roasted Pear & Blue Cheese (GF)
With Green Salad & Balsamic Glaze

Ravioles de Royan A la Crème
Dime size Raviolis directly imported from France, Cream and Truffles

Escargots à la Bourguignonne
Baked 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 Cornish Hen au Jus
Cooked a la Minute for you :)

Selection of the NYRW Fish (Ask Waiter)
The recipe and product may vary at any moment:)

Seared Hanger Steak Sauce au Poivre
Prepared for the occasion with Peppercorn Brandy Sauce

Braised Rabbit Dijonnaise
With White Wine, Dijon lightly Creamed Sauce

Filet de Boeuf Poêlé Truffle Sauce
Seared Filet Mignon, Veal Stock Truffle Sauce

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

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