

Beaubourg

• BRASSERIE •

Brunch Summer 2016

HORS D'OEUVRES

Soupe a L'Oignon Gruyere Gratin, Sour Dough	12.00
Steak Tartare Truffles, Quail Egg, Baguette	19.00
Heirloom Tomato Salad Micro Arugula, Pesto Sherry Vinaigrette	16.00
Country Frisee Salad Bacon Lardons, Bleu Cheese / Add Truffled Poached Egg	16.00 / 18.00
Baby Romaine Parmesan, Croutons, Garlic Dressing	15.00
Goat Cheese Souffle Endive, Asian Pear, Pistachio, Balsamic Reduction	18.00
Tuna Tartare Hand Cut Tuna, Crème Fraiche, Caviar	19.00

MARKET CHEESE & CHARCUTERIE

2 for \$18 4 for \$24 6 for \$28

Served with Fresh Baguette

Fromage

Brie Truffle - Cow
Delice de Poitou - Goat
Blue D'auvergne - Cow
Epoisses - Cow
Tomme Brulee - Sheep
Beaufort - Cow

Charcuterie

Pâté de Foie
Pâté de Campagne
Duck Rillettes
Jambon de Bayonne
Rosette de Lyon
Garlic Sausage

SANDWICHES & SALADES

Cheeseburger Gruyere Cheese, Hand Cut French Fries, Brioche	18.00
Steak Sandwich Caramelized Onion, Mayo, French Tuscan Baguette	22.00
Croque Monsieur / Madame French Ham, Gruyère, Béchamel / add Egg	16.00 / 18.00
Lobster BLT Maine Lobster, Bacon, Herb Mayonnaise, Challah	25.00
Salmon Salade Baby Spinach, Chick Peas, Yogurt, Lemon Vinaigrette	24.00
Salade Niçoise Seared Tuna, Haricots Verts, Quail Egg, New Potatoes, Sherry Vinaigrette	24.00
Chicken Paillard Baby Spinach, Blue Cheese, Crispy Onion, Red Wine Vinaigrette	24.00

BAR A HUÎTRES

served with mignonette
cocktail sauce and marie rose also available

PLATEAUX DE FRUITS DE MER

shellfish platters

Le Grand / 75
serves 2-4 persons

L'Imperial / 125
serves 5-8 persons

OYSTERS

Half Dozen 18.00

Dozen 36.00

East Coast 3.50

West Coast 3.50

Little Neck Clams 2.00 / ea.

Ask your server about our daily selection

SHELLFISH

Jumbo Shrimp 5 / ea.
Crabmeat Cocktail 24.00
Lobster Cocktail 26.00

ENTRÉES

Omelette Goat Cheese, Asparagus, Field Greens, Toast	18.00
Brioche Pain Perdu French Toast with Honey, Vanilla Chantilly, Homemade Market Jam	12.00
Beaubourg Oeufs Benedict Poached Eggs, Smoked Bacon, Hollandaise Sauce, English Muffin, Field Green Salad	18.00
Eggs Florentine Poached Eggs with Spinach, Hollandaise Sauce, English Muffin, Field Green Salad	17.00
Eggs Norwegian Poached Eggs, Smoked Salmon, Hollandaise Sauce, Field Green Salad	21.00
Les Oeufs Brouillés Scrambled Eggs, Fresh Herbs, Toast, Field Green Salad	14.00
Steak Frites NY Strip, Hand Cut Fries	36.00
Cavatelli Wild Mushroom, Mascarpone, Sage, Truffle Oil	22.00

SIDES \$9

Salade Verte Homemade Sausage
Sautéed Haricots Verts Bacon
Pommes Frites Home Fries

BRUNCH COCKTAILS

BEAUBOURG BELLINI
13.00
Sparkling Rose, Giffard Creme
De Peche,
Alain Milliat Peach Nectar

L'APRÈS-MIDI 13.00
Saumur Brut, Rothmans Creme
de Abricot,
Alain Milliat Apricot Nectar
Fresh Lemon Juice, Mint

PSG 13.00
Saumur Brut, St Germain
Elderflower,
Chilled Perrier

MIMOSA 13.00
Saumur Brut, Fresh Orange
Juice

PROVENCE 13.00
Sparkling Rose, St Germain
Elderflower,
Morello Cherry Nectar

LE MATIN BLOODY
MARY 15.00
Grey Goose, Le District Bloody
Mary Mix
Pickle, Olive, Celery Stalk

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs. Please advise your server of any food allergies or dietary restrictions.

COCKTAILS

St Tropez	14.00/ 55.00
<i>Provençal Rosé Wine, Cointreau, Giffard Creme de Peche, Pressed Lemon, Chilled Perrier, Fresh Grapefruit & Mint</i>	
Cousteau	14.00
<i>Goslings Gold Seal Rum, Giffard Banane du Bresil, Pineapple Juice, Fresh Lime, Peychaud's Bitters, Seltzer</i>	
Javerzac	14.00
<i>Hennessy VS, Cointreau Camomile, Dolin Rouge, Kümmel, Orange Bitters, Orange Oils</i>	
Platini	14.00
<i>Belvedere Unfiltered Vodka, Lillet Blanc, Orange Bitters, Grapefruit Oils</i>	
La Colombe	14.00
<i>Olmecca Altos Plata Tequila, Cointreau, St. Germain, Pressed Grapefruit, Scrappy's Grapefruit Bitters, Fresh Lemon</i>	
Limousin Negroni	14.00
<i>Plymouth Gin, Aperol, Salers Aperitif, Dolin Blanc, Orange Oils</i>	
The Botanist	14.00 / 55.00
<i>The Botanist Gin, Jack Rudy Tonic Cordial, Chilled Perrier, Citrus, Juniper Berries</i>	
Brooklyn 75	14.00
<i>Möet & Chandon Brut, Brooklyn Small Batch Gin, Luxardo Maraschino, Fresh Lemon, Cane syrup, Lemon Oils</i>	
Versailles Royal	14.00
<i>Sparkling Wine, St. Germain, Pressed Grapefruit, Grapefruit Bitters, Fresh Sage</i>	
District Mule	14.00 / 55.00
<i>Absolut Elyx Vodka, Pressed Lime, Angostura Bitters, Gosling's Ginger Beer, Fresh Mint</i>	
Vieux Carre Nord	14.00
<i>Bulleit Rye Whiskey, Remy1738 Cognac, Dolin Rouge Vermouth, Benedictine, Angostura & Peychaud's Bitters, Pernod Absinthe, Lemon Oils</i>	
Zizou	14.00
<i>Grey Goose Vodka, Noilly Prat Ambré, Lillet Blanc, Peychaud's bitters, Orange Oils</i>	
Spritz	14.00
<i>Aperol, Sparkling wine, Rothman Orchard Apricot, Orange Bitters, Seltzer, Watermelon Radish, Orange</i>	

WINE BY THE GLASS

CHAMPAGNE & SPARKLING	GLASS
Saumur Brut <i>Vieux Pressoir, Loire Valley, NV</i>	13.00
Cremant d'Alsace Rosé <i>Pierre Sparr, Alsace, NV</i>	14.00
Möet & Chandon Imperial Brut Réserve, <i>Champagne, NV</i>	20.00
Ruinart Sparkling Rosé, <i>NV</i>	24.00
Möet & Chandon Rosé Imperial, <i>NV 187ml</i>	25.00
Dom Perignon Brut <i>2004</i>	45.00
WHITE	
Chardonnay <i>La Chavelière, Languedoc, 2014</i>	12.00
Melon De Bourgogne <i>Dom. de la pépière, Muscadet Sèvre-et-Maine, Loire, 2015</i>	12.00
Riesling <i>Mittnacht Freres, Alsace, 2015</i>	13.00
Sauvignon Blanc <i>Sancerre, La Barbotaine, Loire Valley, 2014</i>	15.00
Chenin Blanc <i>Rocher des Violettes, Montlouis, 2015</i>	16.00
Chablis <i>"Terroir de Courgis", Patrick Piuze, Burgundy 2015</i>	17.00
ROSÉ	
'L'Oratoire' <i>Domaine St-Andrieu, Côtes de Provence, 2015</i>	12.00
RED	
Syrah <i>Triennes, St. Auguste, Aix en Provence 2013</i>	12.00
Grenache <i>Côtes du Rhône, Le Chaux Fontbonau, 2012</i>	13.00
Malbec <i>Cahors, Chateau du Cedré, Sud - Ouest, 2012</i>	15.00
Merlot/Cab Blend <i>Bordeaux Superior, Chateau Trocard, 2014</i>	15.00
Pinot Noir <i>Mercurey Dom. Faviéley, Côte Chalonnaise, Burgundy, 2013</i>	17.00
Cabernet Sauvignon <i>Carpe Diem, Christian Moueix, California, 2012</i>	19.00
- Please ask your server to see our full wine list -	

BEERS

DRAFT BEERS	500ML	350ML	BOTTLED SELECTION		
Kronenbourg 1664 <i>Pale Lager, Strasbourg, France, 5%</i>	8.00	5.00	Kronenbourg Blanc	8.00	Stella Artois 8.00
Palm <i>Belgian Pale Ale, Steenhuffel, Belgium 5.4%</i>	9.00	6.00	<i>Wit Bier, Strasbourg France, 5%</i>		<i>Pale Lager, Leuven, Belgium, 5%</i>
Hoegaarden <i>Wheat Beer, Hoegaarden Belgium, 4.9%</i>	8.00	5.00	Kronenbourg	8.00	Affligem 8.00
Brooklyn Brewery <i>Selection of the Brooklyn Brewmaster Drafts</i>	9.00	6.00	<i>Pale Lager, Strasbourg France, 5%</i>		<i>Belgian Pale Ale, Opwijk, Belgium, 6.8%</i>
Greenport Otherside IPA <i>New York, 7.5%</i>	8.00	5.00	St. Ambrose Stout	8.00	Duvel 11.00
Domaine DuPage <i>Bière de Garde, Two Brothers Illinois, 5.9%</i>	8.00	5.00	<i>Oatmeal Stout, Quebec, Canada 5%</i>		<i>Belgian Strong Pale Ale, Belgium, 8.5%</i>
LARGE FORMAT			New Belgium Citradelic	9.00	Abita Light 8.00
'Delirium Tremens' <i>Brouwerij Huyghe, Melle, 8.5%</i>	25.00		<i>Tangerine IPA, Colorado 6%</i>		<i>Light Lager, Louisiana, 4%</i>
Gavroche <i>Brasserie de Saint-Sylvestre, France, 8.5%</i>	19.00		CIDER		glass / bottle
Brasserie Dupont <i>Saison, Tourpe, 6.5%</i>	24.00		Rosé Cider <i>Wölffer Estates, New York</i>		10.00
Chateau Rouge <i>Brasserie la Goutte d'Or, Spicy Red Ale, Paris 6.5%</i>	19.00		Vixin Cidre <i>Normandy, France</i>		8.00 / 32.00
			Celt Cider <i>Bretagne, France</i>		9.00
Kronenbourg Bucket of Five \$35					
Mixed Bucket of Five \$40					

NON-ALCOHOLIC

Juices by Alain Milliat 9.00	
Pear Nectar	Peach Nectar
Cabernet Rosé Grape Juice	Apple
Apricot Nectar	Morello Cherry
Duché de Longueville 7.00	
<i>Sparkling Apple Cider from Normandy</i>	
Becks Non-alcoholic Beer 7.00	

APERITIFS

Pernod Absinthe Fountain	13.00
La Muse Verte Absinthe	16.00
La Muse Verte Pastis	16.00
Wolfberger Wolfamer	12.00
Wolfberger Fleur De Sommer	14.00
Ricard	11.00
Bonal	13.00
Byrrh	12.00
Dolin Genepy Des Alpes	12.00
Bigallet China China	14.00

Beaubourg
• BRASSERIE •

25 Liberty Street, New York, NY 10281
T 212.981.8588 BEAUBOURGNYC.COM

Monday - Friday
Breakfast 7:30am-10:30am
Lunch 11:30am-4:00pm
Dinner 4:00pm-11:00pm

Saturday
Lunch 11:30am - 4:00pm
Dinner 4:00pm - 11:00pm

Sunday
Brunch 11:00am - 4:00pm
Dinner 5pm - 10pm