

# Beaubourg

• BRASSERIE •

Summer 2016

## HORS D'OEUVRES

Soupe a L'Oignon Gruyere Gratin, Sour Dough	12.00
Tuna Tartare Hand Cut Tuna, Crème Fraiche, Caviar	19.00
Escargots de Bourgogne (6pcs /12pcs) Garlic Parsley Butter	12.00 / 24.00
Steak Tartare Hand Cut Filet Mignon, 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 Beet Salad Arugula, Aged Goat Cheese, Candied Walnuts, Chardonnay Vinaigrette	15.00
Baby Romaine Parmesan, Croutons, Garlic Dressing	15.00
Goat Cheese Souffle Endive, Asian Pear, Pistachio, Balsamic Reduction	18.00

## MARKET CHEESE & CHARCUTERIE

2 for \$18

4 for \$24

6 for \$28

Served with Fresh Baguette

### Fromage

Brie du Pommier - Cow  
Crottin de Chavignol - Goat  
Fourme D'Ambert - Cow  
Munster Gerome XD - Cow  
Tomme Brulee - Sheep  
Comtè Elegance  
(aged 6-9 months) - Cow

### Charcuterie

Pâté de Foie  
Pâté de Campagne  
Duck Rillette  
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, Gruyère, French Tuscan Baguette Hand Cut French Fries	22.00
Croque Monsieur / Madame French Ham, Gruyère, Béchamel, Field Greens / add Egg	16.00 / 18.00
Lobster BLT Maine Lobster, Bacon, Herb Mayonnaise, Challah Baguette, Hand Cut French Fries	25.00
Salmon Salade Baby Spinach, Chick Peas, Yogurt, Lemon Vinaigrette	24.00
Salade Beaubourg Smoked Duck Ham, Baby Field Greens, Toasted Walnuts, Dijon Vinaigrette	18.00
Salade Niçoise Seared Rare Tuna, Haricots Verts, Quail Egg, New Potatoes, Sherry Vinaigrette	24.00
Chicken Paillard Baby Spinach, Blue Cheese, Crispy Onion, Red Wine Vinaigrette	24.00
Omelette Goat Cheese, Asparagus, Field Greens, Toast	18.00

## BAR A HÙÎTRES

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

Moules Frites Saffron, White Wine, Hand Cut French Fries	21.00
Daily Fish à la Plancha Ratatouille Nicoise, Parsley Puree	28.00
Roasted Salmon French Green Lentils, Chanterelles, Red Wine	29.00
Slow-Roasted Codfish Fingerling Potatoes, Piperade, Parsley Puree	32.00
Dover Sole Meunière Table Side, Baby Spinach, Sauce Meuniere	34.00
Roasted Chicken Potato Puree, Haricots Verts, Roast Garlic Jus	26.00
Steak Frites NY Strip, Herb Compound Butter, Hand Cut Fries	36.00
Fettuccine House Made Spicy Lamb Sausage, White Beans, Broccoli Rabe	22.00
Cavatelli Wild Mushroom, Mascarpone, Sage, Truffle Oil	22.00
Hanger Steak Asparagus, Confit of Fingerling Potato, Béarnaise	28.00

## SIDES \$9

Sautéed Haricots Verts	Salade Verte
Ratatouille	Pommes Frites
Asparagus, Béarnaise	Sautéed Baby Spinach

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

<b>St Tropez</b>	14.00/ 55.00
<i>Provençal Rosé Wine, Cointreau, Giffard Creme de Peche, Pressed Lemon, Chilled Perrier, Fresh Grapefruit &amp; Mint</i>	
<b>Zizou</b>	14.00
<i>Grey Goose Vodka, Noilly Prat Ambré, Lillet Blanc, Peychaud's bitters, Orange Oils</i>	
<b>Barcalonette</b>	14.00
<i>Olmecca Altos Plata Tequila, Scorpion Mezcal, Belfoir Ginger Syrup, Pressed Lime, Combier Kümmel, Regan's Orange Bitters, Grapefruit Oils</i>	
<b>Citrus Paradisi</b>	14.00
<i>Combier Pamplemousse Rose, Fresh Pressed Lemon, Giffard Creme du Framboise, Sparkling Wine, Lemon Oils</i>	
<b>Cousteau</b>	14.00 / 55.00
<i>Goslings Gold Seal Rum, Giffard Banane du Bresil, Pineapple Juice, Fresh Lime, Peychaud's Bitters, Seltzer</i>	
<b>Javerzac</b>	14.00
<i>Hennessy VS, Cointreau Camomile, Dolin Rouge, Combier Kümmel, Orange Bitters, Orange Oils</i>	
<b>Platini</b>	14.00
<i>Belvedere Unfiltered Vodka, Lillet Blanc, Orange Bitters, Grapefruit Oils</i>	
<b>Limousin Negroni</b>	14.00
<i>Plymouth Gin, Aperol, Salers Aperitif, Dolin Blanc, Orange Oils</i>	
<b>The Botanist</b>	14.00 / 55.00
<i>The Botanist Gin, Jack Rudy Tonic Cordial, Chilled Perrier, Citrus, Juniper Berries</i>	
<b>Brooklyn 75</b>	14.00
<i>Möet &amp; Chandon Brut, Brooklyn Small Batch Gin, Luxardo Maraschino, Fresh Lemon, Cane syrup, Lemon Oils</i>	
<b>Versailles Royal</b>	14.00
<i>Sparkling Wine, St. Germain, Pressed Grapefruit, Grapefruit Bitters, Fresh Sage</i>	
<b>District Mule</b>	14.00 / 55.00
<i>Absolut Elyx Vodka, Pressed Lime, Angostura Bitters, Gosling's Ginger Beer, Fresh Mint</i>	
<b>Vieux Carre Nord</b>	14.00
<i>Bulleit Rye Whiskey, Remy1738 Cognac, Dolin Rouge Vermouth, Benedictine, Angostura &amp; Peychaud's Bitters, Pernod Absinthe, Lemon Oils</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
<b>WHITE</b>	
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>Mitnacht 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
<b>ROSÉ</b>	
'L'Oratoire' <i>Domaine St-Andrieu, Côtes de Provence, 2015</i>	12.00
<b>RED</b>	
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. Favieley, Côte Chalonnaise, Burgundy, 2013</i>	17.00
Cabernet Sauvignon <i>Carpe Diem, Christian Moeux, California, 2012</i>	19.00

- Please ask your server to see our full wine list -

## BEERS

DRAFT BEERS	500ML	350ML	BOTTLED SELECTION		
<b>Kronenbourg 1664</b> <i>Pale Lager, Strasbourg, France, 5%</i>	8.00	5.00	<b>Kronenbourg Blanc</b>	8.00	<b>Stella Artois</b> 8.00
<b>Palm</b> <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>
<b>Hoegaarden</b> <i>Wheat Beer, Hoegaarden Belgium, 4.9%</i>	8.00	5.00	<b>Kronenbourg</b>	8.00	<b>Affligem</b> 8.00
<b>Brooklyn Brewery</b> <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>
<b>Greenport Otherside IPA</b> <i>New York, 7.5%</i>	8.00	5.00	<b>St. Ambrose Stout</b>	8.00	<b>Duvel</b> 11.00
<b>Domaine DuPage</b> <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>
<b>LARGE FORMAT</b>			<b>New Belgium Citradelic</b>	9.00	<b>Abita Light</b> 8.00
<b>'Delirium Tremens'</b> <i>Brouwerij Huyghe, Melle, 8.5%</i>		25.00	<i>Tangerine IPA, Colorado 6%</i>		<i>Light Lager, Louisiana, 4%</i>
<b>Gavroche</b> <i>Brasserie de Saint-Sylvestre, France, 8.5%</i>		19.00	<b>CIDER</b>		glass / bottle
<b>Brasserie Dupont</b> <i>Saison, Tourne, 6.5%</i>		24.00	<b>Rosé Cider</b> <i>Wölffer Estates, New York</i>		10.00
<b>Chateau Rouge</b> <i>Brasserie la Goutte d'Or, Spicy Red Ale, Paris 6.5%</i>		19.00	<b>Celt Cider</b> <i>Bretagne, France</i>		9.00
			<b>Vixin Cidre</b> <i>Normandy, France</i>		8.00 / 32.00
			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

Below are liqueurs popular in France to start your meal  
Ask your server!

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**  
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Monday - Friday  
Breakfast 7:30am-11.00am  
Lunch 11:30am-4:00pm  
Dinner 4:00pm-11.00pm

Saturday  
Brunch 11:30am - 4:00pm  
Dinner 4.00pm - 11.00pm

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