

beaubourg

[bo-bur]

Beaubourg means literally "pretty village" which was the ironic name given to this humble but effervescent area in the heart of Paris.

Famous poets, musicians and writers like Honoré de Balzac and Victor Hugo lived there and wrote some of France's most famous works including Les Misérables & The Hunchback of Notre-Dame.

Today Beaubourg is a bustling area of Paris filled with a multitude of cafes and terraces that allow one to sit and enjoy all of the surrounding creativity including the arts with its Modern Art Museum Centre Pompidou.



Wines

CHAMPAGNE & SPARKLING GLASS

SAUMUR BRUT Vieux Pressoir, Loire Valley, NV	13
CREMANT D'ALSACE ROSÉ Pierre Sparr, Alsace, NV	14
MÖET & CHANDON IMPERIAL BRUT RÉSERVE, Champagne, NV	24
ARLAUX BRUT ROSÉ, 'Premier Cru' Champagne, NV	30
MÖET & CHANDON ROSÉ IMPERIAL, NV 187ml	26

WHITE

glass / 500ml carafe / bottle

SANCERRE, Sauvignon Blanc, La Barbotaine, Loire Valley, 2016	15 / 42 / 60
SÉMILLON Château Nicot, Entre-Deux-Mers, Bordeaux 2016	12 / 35 / 48
CHENIN BLANC, Vouvray, François Pinon 'Silex Noir', Loire, 2015	16 / 45 / 64
RIESLING, Domaine Trimbach, 'Réserve', Alsace, 2012	14 / 40 / 56
CHARDONNAY La Chavelière, Languedoc, 2016	12 / 35 / 48
CHARDONNAY Bourgogne, Dubreuil-Fontaine, 'Les Crenilles' Burgundy, 2015	19 / 57 / 76

ROSÉ

'L'ORATOIRE' Domaine St-Andrieu, Côtes de Provence, 2016	12 / 35 / 48
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RED

PINOT NOIR, Dubreuil-Fontaine 'La Chapelle Notre-Dame', Burgundy, 2015	17 / 49 / 68
CÔTES DU RHÔNE, Grenache/Syrah, Le Chau de Fontbonau, 2013	13 / 38 / 52
SYRAH, Triennes 'St. Auguste', Aix en Provence, 2015	12 / 35 / 48
BORDEAUX, Merlot/Cabernet Blend, Chateau Trocard, 2014	15 / 42 / 60
BAROLO, Nebbiolo, Alessandro Veglio, Piemonte, Italy, 2012	20 / 55 / 80
MALBEC Cahors, Crocus 'L'Atelier', Sud - Ouest, 2014	14 / 40 / 56

Vintages subject to Change



Beers



500ML/
350ML

DRAFT BEER

LE DISTRICT SEASONAL BREW	Five Boroughs Brewing & Le District collaboration	-	8/5
KRONENBOURG	1664 Pale Lager, Strasbourg, France	5%	8/5
MONTAUK WAVECHASER IPA	Montauk, New York	6.4%	8/5
HOEGAARDEN	White Ale, Belgium	4.9%	8/5
BROOKLYN SEASONAL ALE	Seasonal offering	-	8/5
OMMEGANG RARE VOS	Belgian Amber Ale, Cooperstown, NY	6.5%	9/6
'DELIRIUM TREMENS' GAVROCHE	Brouwerij Huyghe, Melle	8.5%	25
BRASSERIE DUPONT	Brasserie de Saint-Sylvestre, France	8.5%	19
LINDEMANS FRAMBOISE	Saison, Tourpe	6.5%	24
	Lambic, Vlezenbeek, Belgium	6.5%	11

LARGE FORMAT

ASK YOUR SERVER ABOUT OUR RESERVE SELECTION OF LARGE FORMAT BEERS

BOTTLED SELECTION

KRONENBOURG BLANC	Wit Bier, Strasbourg France	5%	8
KRONENBOURG	Pale Lager, Strasbourg France	5%	8
STELLA ARTOIS	Pale Lager, Leuven, Belgium	5%	8
METEOR PILS	Pilsner, Alsace, France	5%	8
ST AMBROISE OATMEAL STOUT	Quebec, Canada	5%	9
ABITA LIGHT	Light Lager, Louisiana	7%	8
CHIMAY RED	Dubbel, Belgium	8.7%	11
FLYING DOG THE TRUTH	Imperial IPA, Maryland	8.7%	8

CIDER

ROSÉ CIDER	Wölffer Estates, New York	6.8%	12
CELT CIDER	Bretagne, France	4.5%	10
VIXIN DRY CIDER	Brut, Normandy, France	4.5%	9 / gl
VIXIN POIRE CIDER	Brut, Normandy, France	4.5%	9 / gl

NON-ALCOHOLIC DRINKS

JUICES BY ALAIN MILLIAT
 9 / 330ml
 Pear Nectar
 Cabernet Rosé Grape Juice
 Apricot Nectar
 Peach Nectar
 Apple Juice

SOURCED WATER
 Evian, 750ml 8
 Badoit, 750ml 8
 Perrier, 330ml 4

DUCHÉ DE LONGUEVILLE
 Sparkling Apple Cider
 from Normandy 8

BECKS
NON-ALCOHOLIC BEER 7

Plateaux de Fruits de Mer

EAST & WEST OYSTERS

Half Dz. 18.00 Dz. 36.00

LITTLE NECK CLAMS

Half Dz. 12.00 Dz. 24.00

JUMBO SHRIMP COCKTAIL

3 for 15.00 or 5 for 25.00

LOBSTER COCKTAIL

26.00

CAVIAR & BLINIS

35.00

CRAB CLAWS

5 for 21.00

LE GRAND

6 east & 6 west coast oysters,

6 clams, 6 jumbo shrimp

1 lobster cocktail

85.00



Cheese and Charcuterie*

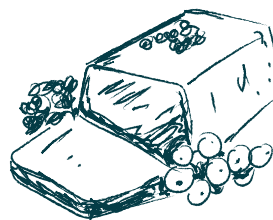
SERVED WITH APPROPRIATE
CONDIMENTS & BAGUETTE



3 FOR 24

5 FOR 30

7 FOR 36



FROMAGE

Brie du Pommier (*cow*)
Crottin de Chavignol (*goat*)
Fourmé d'Ambert (*cow*)
P'tit Basque (*sheep*)
Langres (*cow*)
Comte Elegancé (*cow*)

CHARCUTERIE

Jambon de Bayonne
Andouille Sausage
Pâté de Campagne
Foie Gras Terrine + 12
Duck Rillettes
Venison Paté

*great for sharing **

Hors D'oeuvres

SOUPE A L'OIGNON 12
gruyère gratin, sourdough

TUNA TARTARE 19 *
hand-cut tuna, crème fraiche, caviar

ESCARGOTS DE BOURGOGNE *
(6PC/12PC) 12.00 / 24.00
garlic parsley butter

STEAK TARTARE 19 *
hand-cut, truffles, quail egg, baguette

STEAMED MUSSELS 12 *
saffron broth, shaved fennel,
baquette

COUNTRY FRISÉE SALAD
16.00 / 19.00

bacon lardons, bleu cheese
(add truffled poached egg)

LAMB MEATBALLS 13 *
roasted garlic polenta, burgundy

DUCK CONFIT 17
frisée, french lentils, sherry
vinaigrette

ROASTED BEET SALAD 15
arugula, aged goat cheese, walnuts
brittle, chardonnay vinaigrette

GOAT CHEESE SOUFLÉ 19 *
endive, asian pear, pistachio, balsamic
reduction

*great for sharing **

Salads

SALADE AU SAUMON

baby kale, empire apples,
quinoa, walnuts, cider vinaigrette

25

SALADE NICOISE

seared rare tuna, haricot vert,
quail egg, new potatoes,
sherry vinaigrette

26

SALADE BEAUBOURG

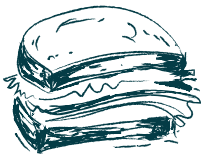
petit filet, baby field greens, wild
mushroom, gruyère, truffle vinaigrette

27

CHICKEN PAILLARD

baby spinach, blue cheese,
crispy onion, red wine vinaigrette

24



Sandwiches



BURGER AU FROMAGE*
gruyère cheese, hand-cut
french fries, brioche bun

18

OMELETTE
goat cheese, asparagus,
field greens, toast

18

**CROQUE MONSIEUR/
MADAME**

french ham, gruyère,
béchamel

18 / 21 (add egg)

*great for sharing **

Entrees

DAILY FISH A LA PLANCHA 28

ratouille nicoise, parsley puree

ROASTED SALMON 31

french green lentils, chanterelles,
red wine

BOUILLABAISSE 38

lobster, scallops, mussels, prawns,
market fish

SLOW-ROASTED CODFISH 32

fingerling potato, piperade, parsley puree

DOVER SOLE MEUNIERE 38

table side, baby spinach, sauce meunier
yukon gold potato puree

ROASTED CHICKEN 26

gratin dauphinois, haricot vert

BRAISED RABBIT FETTUCCINI 25 *

roasted grape tomatoes, nicoise olives,
preserved lemon

DUCK RAVIOLI 26 *

butternut squash, pine nuts, sage,
brown butter sauce

BLANQUETTE DE VEAU 28 *

pearl onions, celery root, baby carrots

BABY LAMB CHOPS 37 *

baby brussels sprouts, potato puree,
lamb jus

HANGER STEAK 32

asparagus, confit of fingerling potato,
béarnaise

STEAK FRITES 36

ny strip, herb compound butter,
hand-cut fries

SIDES 9

pommes frites
ratouille
confit of fingerling potatoes
sautéed baby spinach

asparagus, béarnaise
yukon gold potato puree
roasted baby brussels sprouts

*great for sharing **