

Beaubourg

• BRASSERIE •

Brunch 2017

HORS D'OEUVRES

Soupe a L'Oignon	12
Gruyere Gratin, Sour Dough	
Steak Tartare*	19
Hand Cut Filet Mignon, Truffles, Quail Egg, Baguette	
Country Frisee Salad	16 / 19
Bacon Lardons, Bleu Cheese / Add Truffled Poached Egg	
Roasted Beet Salad	15
Arugula, Aged Goat Cheese, Walnuts Brittle, Chardonnay Vinaigrette	
Goat Cheese Soufflé*	19
Endive, Asian Pear, Pistachio, Balsamic Reduction	
Tuna Tartare*	19
Hand cut Tuna, Crème Fraîche, Caviar	
Escargots De Bourgogne (6pc/12pc)	12 / 24
Garlic, Parsley Butter	
Steamed Mussels	12
Saffron Broth, Shaved Fennel, Baguette	

MARKET CHEESE & CHARCUTERIE

3 for \$24 5 for \$30 7 for \$36

Served with Fresh Baguette

Fromage

Brie du Pommier - Cow
Crottin de Chavignol - Goat
Fourme D'Ambert - Cow
P'tit Basque - Sheep
Langres - Cow
Comte d'elegance - Cow

Charcuterie

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

SANDWICHES & SALADES

Burger au Fromage*	18
Gruyere Cheese, Hand Cut French Fries, Brioche	
Salade Beaubourg	27
Petit Filet, Baby Field Greens, Wild mushrooms, Truffle Vinaigrette	
Croque Monsieur* / Madame	18 / 21
French Ham, Gruyère, Béchamel, Field Greens / add Egg	
Salade au Saumon	25
Baby Kale, Empire Apples, Quinoa, Walnuts, Cider Vinaigrette	
Salade Niçoise	26
Seared Rare Tuna, Haricots Verts, Quail Egg, New Potatoes, Sherry Vinaigrette	
Chicken Paillard	24
Baby Spinach, Blue Cheese, Crispy Onion, Red Wine Vinaigrette	

BAR A HUÎTRES

OYSTERS

East & West Coast

Half Dozen Dozen
18 36

Ask your server about our daily selection

Little Neck Clams

Half Dozen Dozen
12 24

SHELLFISH

Jumbo Shrimp Cocktail

3 for 15 / 5 for 25

Lobster Cocktail 26

Caviar & Blinis 35

Seasonal Crab Claws 5 for 20

PLATEAUX DE FRUITS DE MER

Le Grand / 85

6 east & 6 west coast oysters, 6 clams, 6 jumbo shrimp
1 lobster cocktail

ENTRÉES

Omelette	18
Goat Cheese, Asparagus, Field Greens, Toast	
Brioche French Toast	18
Maple Syrup, Seasonal Mixed Berries	
Eggs Benedict	21
Poached Eggs, Smoked Bacon, Hollandaise Sauce, English Muffin, Field Green Salad	
Eggs Florentine	17
Poached Eggs with Spinach, Hollandaise Sauce, English Muffin, Field Green Salad	
Eggs Norwegian	24
Poached Eggs, Smoked Salmon, English Muffin, Hollandaise Sauce, Field Green Salad	
Smoked Salmon Scramble	22
Toasted brioche, Cream Cheese Fondue, Field Greens	
Steak Frites	36
NY Strip, Herb Compound Butter, Hand Cut Fries	
Blanquette De Veau	28
Pearl Onions, Celery Roots, Baby Carrots	
Braised Rabbit Fettuccini	25
Nicoises Olives, Sage, Preserved Lemon	

SIDES \$9

Pommes Frites Field Green Salad
Chipolatas Sausage Home Fries
Applewood Smoked Bacon

BRUNCH COCKTAILS

L'APRÈS-MIDI 15.00

Saumur Brut, Rothmans Crème de Abricot,
Alain Milliat Apricot Nectar
Fresh Lemon Juice, Mint

MIMOSA 15.00

Saumur Brut,
Fresh Orange Juice

LE MATIN BLOODY MARY 15.00

Grey Goose, Le District Bloody Mary Mix
Pickles, Olive, Celery Stalk

* perfect for group sharing

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

QUAINT & ROBUST

Served in a Decorative Rocks Glass. Full of Flavor

Javerzac <i>Hennessy VS, Cointreau Chamomile, Dolin Rouge, Combier Kümmel, Orange Bitters, Orange Oils</i>	16
Vieux Carre Nord <i>Bulleit Rye Whiskey, Remy1738 Cognac, Dolin Rouge Vermouth, Benedectine, Angostura & Peychaud's Bitters, Pernod Absinthe, Lemon Oils</i>	17
Sazerac <i>High West Rye, Absenthe, Peychaud's Bitters Rinse</i>	15
Zizou <i>Grey Goose Vodka, Noilly Prat Ambré, Lillet Blanc, Peychaud's Bitters, Orange Oils</i>	16
Armagnac <i>Armagnac, Belle Isle Cold Brew Coffee, Dolin Rouge, Campari</i>	15
Mont Blanc Negroni <i>Spring 44 Gin, Aperol, Dolin Blanc Vermouth, Walnut Cordial, Orange Oils</i>	15
The French Laddie <i>Bruccladdich 'The Laddie', Yellow Chartreuse, Regan's Orange Bitters, Lemon Oils</i>	17
Roubaix <i>Xicaru Mezcal, Allspice Dram, Dolin Blanc, Belle Isle Cold Brew, Kummel</i>	15

Le Pastis de Résistance

Frozen Grey Goose Cherry Noir, Ricard, Pressed Lime, Cointreau

15

St Tropez

Provençal Rosé Wine, Cointreau, Giffard Creme de Peche, Pressed Lemon, Perrier, Fresh Grapefruit & Mint

Le Grand Fizz

Grey Goose Vodka, St. Germain Elderflower Cordial, Pressed Lime, Perrier

Beaubourg Spritz

Aperol, Sparkling Wine, Orchard Apricot, Orange Bitters, Seltzer, Orange

CHIC & ELEGANT

Served in a Marie Antoinette Martini Glass

Bijou

Bacardi 8 Gold Rum, Lillet Rouge, Dolin Genepy des Alps, Grapefruit Bitters

Wildflower

Grey Goose Poire, St. Germain Elderflower Cordial, Pressed Lime

Platini

Belvedere Unfiltered Vodka, Lillet Blanc, Orange Bitters, Grapefruit Oils

Vendome

Grey Goose, Dolin Dry Vermouth, Olive Juice, Celery Bitters

L'Espress-Oh!

Absolut Elyx, Kahlua, Giffard Vanille de Madagascar, Fresh Espresso

La Colombe

Olmeca Altos Plata Tequila, Cointreau, St. Germain, Pressed Grapefruit, Grapefruit Bitters, Fresh Lemon

EFFERVESCENT

Lively Cocktails to Enervate the Occasion

Pamplemousse <i>Tequila Celestial Reposado, Combier Pamplemousse Rose, Truly Spiked Grapefruit and Pomelo Soda, Pressed Lime, Scrappy's Grapefruit Bitter's</i>	15
Mon Amis <i>Jameson Caskmates, Dubonnet, Walnut Cordial, Ginger</i>	15
District Mule <i>Absolut Lime, Pressed Lime, Angostura Bitters, Gosling's Ginger Beer, Fresh Mint</i>	14
Apertif Rose <i>Lillet Rose, Combier Pamplemousse Rose, Sparkling Rose, Perrier</i>	15
The Botanist <i>The Botanist Gin, Jack Rudy Tonic Cordial, Perrier, Citrus, Juniper Berries</i>	15

BUBBLES

Champagne Driven. Dry, Refreshing with a Hint of Sweet

Versailles Royal <i>Sparkling Wine, St. Germain, Pressed Grapefruit, Grapefruit Bitters</i>	15
Belleville <i>Saumur Brut, Yellow Chartreuse, Alain Millait Poire</i>	15
Beaubourg Bellini <i>Sparkling Rose, Giffard Creme de Peche, Alain Millait Peach Nectar</i>	15
Le District '75 <i>Moët & Chandon Brut, Spring 44 Gin, Luxardo Maraschino, Fresh Lemon, Lemon Oils</i>	15

BEERS

DRAFT BEERS

	500ML	350ML
Le District Seasonal Brew <i>Five Boroughs Brewing & Le District</i>	8	5
Kronenbourg 1664 <i>Pale Lager, Strasbourg, France, 5%</i>	8	5
Montauk Wavechaser IPA <i>Montauk, New York, 6.4%</i>	8	5
Brooklyn Seasonal Ale <i>Seasonal offering</i>	8	5
Hoegaarden <i>White Ale, Belgium</i>	8	5
Ommegang Rare VOS <i>Belgian Amber Ale, Cooperstown, NY</i>	9	6

LARGE FORMAT

'Delirium Tremens' <i>Brouwerij Huyghe, Melle, 8.5%</i>	25
Gavroche <i>Brasserie de Saint-Sylvestre, France, 8.5%</i>	19
Brasserie Dupont <i>Saison, Tourpe, 6.5%</i>	24
Lindemans Framboise <i>Lambic, Vlezenbeek, Belgium, 2.5%</i>	11

BOTTLED SELECTION

Kronenbourg Blanc <i>Wit Bier, Strasbourg France, 5%</i>	8	St Ambrose Oatmeal Stout <i>Belgian Strong Pale Ale, Belgium, 8.5%</i>	11
Kronenbourg <i>Pale Lager, Strasbourg France, 5%</i>	8	Abita Light <i>Light Lager, Louisiana, 4%</i>	8
Stella Artois <i>Pale Lager, Leuven, Belgium, 5%</i>	8	Chimay Red <i>Dubbel, Belgium, 7%</i>	11
Meteor Pils <i>Pilsner, Alsace, France, 5%</i>	8	Flying Dog The Truth <i>Imperial IPA, Maryland, 8.7%</i>	8

CIDER

	glass / bottle
Rosé Cider <i>Wölfer Estates, New York 6.8%</i>	12
Celt Cider <i>Bretagne, France 4.5%</i>	10
Vixin Dry Cider <i>Bouche Brut, Normandy, France 4.5%</i>	9
Vixin Poire Cider <i>Bouche Brut, Normandy, France 4.5%</i>	9

NON-ALCOHOLIC

Sourced Water

Evian, 750ml
Still, Évian-les-Bains
8

Badoit, 750ml
Sparkling, St. Galmier
8

Perrier, 330ml
Sparkling, Vergèze
4

Duché de Longueville Apple Cider
8

Becks Non-alcoholic Beer
7

Juices by Alain Milliat 9.00

Pear Nectar
Cabernet Rosé Grape Juice
Apricot Nectar

Peach Nectar
Apple Juice

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

GLASS/CARAFE/ BOTTLE

Saumur Brut , <i>Vieux Pressoir, Loire Valley, NV</i>	13
Cremant d'Alsace Rosé , <i>Pierre Sparr, Alsace, NV</i>	14
Möet & Chandon Imperial Brut Réserve , <i>Champagne, NV</i>	24
Arlaux Brut Rosé , <i>Vieux Pressoir, Loire Valley NV</i>	30
Möet & Chandon Rosé Imperial , <i>Champagne, NV 187ml</i>	26

WHITE

Chardonnay <i>La Chavelière, Languedoc, 2015</i>	12 / 35 / 48
Sémillon <i>Chateau Nicot, Entre-Deux-Mers, Bordeaux, 2016</i>	12 / 35 / 48
Chenin Blanc <i>Vouvray, Francois Pinon 'Silex Noir', Loire, 2015</i>	16 / 45 / 64
Sauvignon Blanc <i>Sancerre, La Barbotaine, Loire Valley, 2015</i>	15 / 42 / 60
Chardonnay <i>Bourgogne, Dubreuil-Fontaine, 'Les Crenilles' Burgundy, 2015</i>	19 / 57 / 76
Reisling <i>Domaine Trimbach, 'Reserve', Alsace, 2012</i>	14 / 40 / 56

ROSÉ

L'Oratoire' <i>Domaine St-Andrieu, Côtes de Provence, 2016</i>	12 / 35 / 48
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RED

Syrah <i>Triennes, St. Auguste, Aix en Provence, 2015</i>	12 / 35 / 48
Grenache <i>Côtes du Rhône, Le Chaux Fontbonau, 2013</i>	13 / 38 / 52
Merlot/Cab Blend <i>Bordeaux Superior, Chateau Trocard, 2014</i>	15 / 42 / 60
Malbec <i>Cahors, Crocus 'L'Atelier' Sud-Ouest, 2014</i>	14 / 40 / 56
Pinot Noir <i>Dubreuil-Fontaine, 'La Chapelle Notre-Dame', Burgundy, 2015</i>	17 / 49 / 68
Barolo <i>Nebbiolo, Alessandro Veglio, Piedmonte, Italy, 2012</i>	20 / 55 / 80

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

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

Monday - Friday

Breakfast 7:30am-11.00am

Lunch 11:00am-4:00pm

Dinner 4:00pm-11.00pm

Saturday

Breakfast 8:00am-11.00am

Brunch 11:00am - 4:00pm

Dinner 4.00pm - 11.00pm

Sunday

Breakfast 8:00am-11.00am

Brunch 11:00am - 4:00pm

Dinner 4pm - 10pm