

MAISON HARLEM

BREAKFAST

TARTINE	7
Toasted baguette with butter & jam	
FRENCH TOAST	15.50
With bacon, home fries, fresh fruit salad & pure maple syrup	
HOUSE MADE GRANOLA	12
With yogurt & fresh fruit	
FRESH FRUIT SALAD	10
EGGS A VOTRE FAÇON	14
Two eggs any style with bacon, home fries & salad	
FEUILLE DE BRIQUE	15.50
Ham & cheese wrapped in phyllo pastry on a bed of ratatouille, topped with a poached egg	
OMELETTE	15
With home fries & salad <i>Choice of 3 toppings: Bacon, ham, cheese (Cheddar, Swiss, goat), onions, mushrooms, spinach, tomatoes</i>	
QUICHE LORRAINE	15.50
Bacon & Swiss cheese pie served with organic mesclun salad	

SANDWICHES

CROQUE MONSIEUR	14
Ham & cheese with fries or salad <i>Egg on top.....add 2</i>	
MERGUEZ SANDWICH	14.50
Spicy lamb sausage with fries or salad	
POULET RATATOUILLE	14.50
Chicken, ratatouille & goat cheese with fries or salad	
SANDWICH OF THE DAY	13.50

SALADS

GARDEN SALAD	11
Organic field greens salad, cherry tomatoes, cucumber & julienne carrots	
KALE SALAD	13.50
Cherry tomatoes, pine nuts, currants & Parmesan cheese Add seafood add 7	
FRISÉE AUX LARDONS	15
Frisée salad, crispy bacon & poached egg	
ENDIVE-ROQUEFORT	16
With walnuts, cherry tomatoes & grapes	
CROUSTILLANT DE CHEVRE	15
Crispy phyllo pastry filled with goat cheese & spinach, on a cherry tomato & spinach salad	
CHICKEN PAILLARD	20
Breaded chicken breast with tarragon sauce & frisée salad	
SALAD NIÇOISE	19
Fresh tuna with tomatoes, potatoes, hard-boiled eggs, anchovies, red peppers, string beans and olives	

CREPES

Served Weekdays Only

LEMON & BUTTER	9
NUTELLA & BANANA	10
FORESTIERE	12
Mushroom, Swiss cheese & Forestiere sauce	
SALMON & CRÈME FRAICHE	13.50
HAM & CHEESE	12
<i>Add egg on top.....add 2</i>	

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LUNCH

FRENCH ONION SOUP.....	12
SOUP OF THE DAY	9
SEASONAL OYSTERS (6).....	16
SIRLOIN STEAK TARTARE.....	18
Made per order with frisée salad	
TUNA TARTARE.....	18
Sushi-grade tuna with guacamole and homemade potato chips	
ASSIETTE de SAUMON FUMÉ.....	17.50
Smoked Atlantic salmon with lemon, capers and toasted bread	
DUCK LEG CONFIT.....	27.50
Slow cooked then crisped with orange cognac sauce & cauliflower gratin	
BLACK ANGUS HANGER STEAK.....	29
With red wine sauce & potato gratin	
BURGER 10 OZ.....	14
With Swiss, cheddar, caramelized onion - add 2.50each With mushrooms, Roquefort, bacon - add 3 each	
TAGLIATELLE CARBONARA.....	18
With cream sauce, bacon, cheese & topped with raw egg	
WILD MUSHROOM RISOTTO.....	19
With baby vegetables, balsamic glaze, truffle oil & Parmesan With grilled seafood.....add 7	
DEMI POULET.....	21.50
Roasted half chicken aux jus with mashed potato or fries	
GRILLED SALMON.....	26
With lemon caper sauce on a bed of ratatouille	
CLASSIC COQ AU VIN.....	26.50
Red wine chicken stew with bacon, carrots, mushrooms & fresh pasta	
CASSOULET.....	29
Slow cooked white bean stew from south of France with duck confit, pork belly and Toulouse sausage	
COUSCOUS ROYALE	28
Traditional Tunisian tomato based stew of braised lamb, Merguez and chicken served with vegetables on a bed of organic couscous	

P.E.I. MUSSELS

Small - 16	Large (with French fries) - 22
MARINIÈRE.....	shallots, white wine, parsley
PROVENCALE.....	roasted tomatoes, garlic, herbs

BEVERAGES

Cappuccino.....	4.50	Café Latte.....	4.50
Café au Lait.....	4.50	Hot Chocolate...	4.50
Coffee.....	3.50	Espresso.....	3.50
Double Espresso....	4.50	Macchiato.....	3.75
Iced Tea.....	4	Tea.....	4
Juices.....(s/l) 3/5		Soda.....	4

BOARDS

3 for 18 | 5 for 23.50

CHARCUTERIE PLATTER – Selection of cured meats
CHEESE PLATTER – Daily selection of artisanal cheeses

LE GRAND MIX - 30

Assortment of charcuterie/cheese
with condiments & bread

HOME MADE SAUSAGE

Trio of sausage – 9 **Each link - 4**
Merguez (spicy lamb)
Armagnac (pork)
Duck

SIDES

all 8

French Fries • Mashed Potatoes • Ratatouille
Sautéed Spinach • Mixed Vegetables • Merguez •
Cauliflower Gratin • Potato Gratin

KIDS ONLY

15.50

Grilled chicken breast with grilled vegetables,
With mac & cheese or French fries

Come back & enjoy dinner with us!
Private dining is available.