

Brasserie Les Halles™

Open 7 days
Non stop service
11:30 am - 12 midnight
Now Serving Breakfast
Monday-Friday at 7:30am



Diner
(Dinner)

Amuse-Gueules (Appetizers)

Soupe du jour (soup of the day)	7.00
Terrine Maison (house made country pâté)	7.50
Salade Verte (mesclun salad)	7.75
Escargots (snails in garlic butter)	8.00
Frisée aux lardons (frisée, bacon, roquefort croutons)	7.50
Gratinée des Halles (classic onion soup)	8.00
Pétatou de chèvre (warm potato & black olive salad with goat cheese gratiné)	8.25
Crouçons de Coulommiers rôtis au miel et poivre (Brie topped with honey & cracked black pepper)	9.00
Écornets grillées, crudité de fenouil (grilled calamari with shaved fennel salad)	9.25
Salade d'Auvergne (arugula, endive, bleu d'Auvergne, roasted walnuts and apples with walnut vinaigrette)	9.50
Saumon fumé d'Écosse, garni (Scottish smoked salmon, garnished)	12.50
Gâteau de Crabe à la Maximilien (crab cake with cilantro, peppers and lemon)	14.50

Assiettes "Forts des Halles" (Café platters & Sandwiches)

Sandwich de Poulet, frites (roasted chicken, mesclun and fresh herb mayo)	12.00
Salade de poulet grillé (grilled chicken breast, arugula & basil oil)	13.00
Salade d'onglet au gingembre (ginger marinated hanger steak salad)	14.50
Steak tartare, frites, salade 🍷 (lean top round ground to order, prepared tableside)	16.50
Macaroni and cheese (penne pasta & gruyère, add Serrano ham for \$2 extra)	14.50
Confit de canard, pommes saladaise (crispy duck leg confit & truffle sauteed potatoes)	16.00
French dip sandwich, frites (grilled steak with gravy dip)	14.50
Hamburger, frites 🍷 (lean top round, ground to order)	15.00
Assiette de Charcutailles (serrano ham, saucisson, pâté etc...)	14.50
Les Rillettes du Boucher (house made shredded pork confit)	7.50

Les Poissons (Seafood)

Morue panée à l'Anglaise (Pan fried Cod fish, chips, tartar sauce)	17.50
Saumon bordelaise (grilled salmon with leeks and potato gratin, red wine shallot sauce)	21.50
Pavé de Thon Grillé, sauce Vierge (grilled tuna and vegetables, lemon juice & olive oil)	22.50

Steak, Frites, Salade 19.50 Les Halles Famous Classic

Moules, Frites \$16.00

...mussels from Maine served with house made French Fries
\$9.00 half portion, no fries

Marinière (white wine, shallot and garlic)
Portugues (garlic, cilantro, white wine, chorizo & tomato)
Normande (cream, mushrooms, bacon, calvados)
Basquaise (pepper, onion, tomato & fresh herbs)
Mouclade (curry, white wine & cream)
Billi-Bi (saffron, cream & Vermouth)

La Grillade (Grill)

Certified Black Angus or Prime Beef*, organic feed only
Grill items served with Frites

Merguez (Moroccan lamb sausage)	13.50
Onglet à l'échalote (hanger steak, shallot sauce)	21.00
Côte de Porc grillée, sauce moutarde (grilled pork chop, mustard sauce)	20.50
Paleron béarnaise 🍷 (Flatiron steak with béarnaise prepared to order)	22.50
Faux-filet berycy 🍷 (N.Y. sirloin, red wine butter)	27.00
Filet de boeuf béarnaise 🍷 (filet with béarnaise sauce prepared to order)	28.50
Planche de Grillades (for one) 26.00 (for two) 52.00 (lamb chop, hanger steak, merguez, steak, thick cut bacon, french fries, roasted tomatoes, Provençal dressing)	
Côte de boeuf* (dry aged) (prime rib, for two)	58.00

Les Halles Fitness 5 Vegetables 19.00 6oz. Beef, Chicken, Fish or Shrimp

Les Spécialités (Les Halles Specialties)

Boudin aux pommes (two blood sausages, caramelized apples)	18.50
Mignon de porc "Maison" (pork tenderloin, garlic confit and mashed potatoes)	18.50
Poulet rôti, frites (Roasted Amish organic chicken)	16.50
Choucroute garnie (smoked pork loin, white veal sausage, frankfurter, smoked pork breast, boiled potatoes, sauerkraut slow cooked in Pinot d'Alsace)	20.50
Cassoulet "Toulousain" (classic cassoulet)	21.50
Coq au Vin (organic rooster marinated in red wine, bacon, button mushrooms, pearl onion)	21.50
Steak au poivre 🍷 (steak with cracked black pepper sauce)	22.50

Side Dishes

Pommes frites (french fries)	5.00
Pommes purée (house made mashed potatoes)	5.50
Légumes grillés (grilled vegetables)	5.50