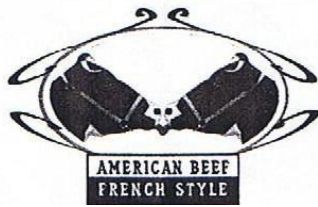


Brasserie Les Halles



Diner

Amuse-Gueules

Soupe du Jour <i>Soup of the day</i>	6.50	Gratinée des Halles <i>Classic French Onion Soup</i>	7.50
Escargots <i>Snails in Garlic Butter</i>	8.00	Pétatou de Chèvre <i>Warm Potato, olives, and topped with Goat Cheese</i>	8.50
Paté du Jour <i>Chef's Selection of the Day</i>	10.00	Terrine de Foie Gras Mousse <i>Duck Foie Gras, black truffled, Served with Toasts</i>	14.00
Crevettes Cocktails* <i>Classic Shrimps Cocktail</i>	12.00	Croutons de Coulommiers Rôtis <i>Honey Roasted Brie Croutons and Greens</i>	8.00
Petit Steak Tartare* <i>1/2 Portion of our Famous Steak Tartare (no fries)</i>	9.50	Petites Moules, Sauce au Choix <i>1/2 Portion your choice of sauce (no fries)</i>	11.00
Cuisses de Grenouilles <i>Pan seared Frog Legs, Choice of Sauces</i>	11.50		

Assiette de Fromages Du Jour

or

Assiette de Charcuterie

Daily Chef's Selection

M/P

Salades

La Petite Verte <i>Mixed Greens with Balsamic Vinaigrette</i>	6.75
Salade d'Auvergne <i>Arugula, Apples, Endives, walnuts, blue cheese</i>	11.50
La Niçoise* <i>Classic Version With Fresh Grilled Tuna</i>	17.00
Frisée Aux Lardons <i>Frisée Salad, Bacon, Poached Egg, creamy dressing</i>	10.00
La Tomate - Fromage <i>Chef's Selection of the day</i>	9.50
Onglet au Gingembre * <i>Ginger Marinated Hanger Steak Salad</i>	16.50

Garnitures \$6.00

Haricots Verts
Macaroni and Cheese (& Bacon)
Mashed Potatoes
French Fries or White Rice
Tomatoes Provençales
Bayaldi (Roasted Vegetables)
Arugula Salad

Kid's Menu Available

(Kids up to 12)

Florida Law requires us to Note the following: *contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, Especially if you have certain medical conditions.

All Fries and chips are fried in peanut oil, which is free of artificial transfat – Our dressings may include canola oil, olive oil or walnut oil.

Health regulations prevent take out of Mussels and Steak Tartare – As an indication, gratuity of 18% is included for parties of 6 and more.

Brasserie Les Halles

Diner



Les Viandes

All Served with our Homemade Famous Fries

Onglet à l'Echalotte 19.50

Hanger Steak, Shallots Sauce

Entrecote Beurre Persillé 26.00

Ribeye Steak, Parsley Butter

Le Steak Tartare 17.50

Grounded Raw Lean Top Loin tableside prepared

Pavé au Poivre 21.50

Black peppercorn crusted, and pepper sauce

Le Carré d'Agneau 26.50

Rack of Lamb

Le Filet Mignon 26.50

Beef Tenderloin with Béarnaise Sauce

La Côte de Boeuf For One 32.50

Prime Rib

For Two 59.00

LES MOULES FRITES

Steamed Mussels Choice of Sauces

21.00

Marinière

White Wine, Garlic and Shalotts

Billi-Bi

Saffron, Cream and Vermouth

Portugues

White Wine, Garlic, Cilantro, Chorizo, Tomato

Auvergnate

Cream, Wine and Blue Cheese

Indies

Wine, Cream, Curry Sauce

Les Poissons

Thon Grillé, Sauce Vierge 21.50

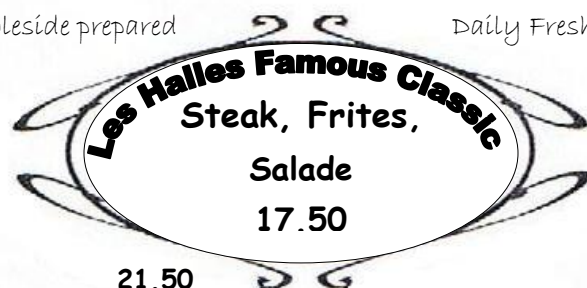
Grilled Tuna, Parsley, Shallots, tomatoes, Olive Oil

Saumon à la Bordelaise 19.50

Served with Leeks and Potatoes, in a Red Wine Sauce

Fish of the Day M/P

Daily Fresh Selection of the Chef



Vegetables Plate 12.50

Seasonal Chef's choice of the day

LES SPECIALITES

Confit de Canard 18.50

Crispy Duck Leg, Frisée Salad, Truffled Sautéed Potatoes

Cassoulet Toulousain 19.00

Classic Homemade Beans Stew

Le Canard à l'Orange 24.00

1/2 Roasted Duck, Orange Glaze Sauce, Fries

Poulet Rôti, Frites 16.00

Oven Roasted Chicken w/Fries

Les Merguez - Frites 15.00

Moroccan Spicy Lamb Sausages

Couscous 19.50

Traditional with Lamb, chicken and merguez

Coq au Vin 19.50

Rooster Braised in Red Wine, Vegetables

Choucroute Garnie 19.50

Smo Frankfurter, Boiled Potatoes, Sauerkraut
red Pork Loin and Breast, White veal Sausage,