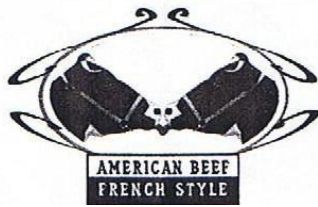


# Brasserie Les Halles



Diner

## Amuse-Gueules

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

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

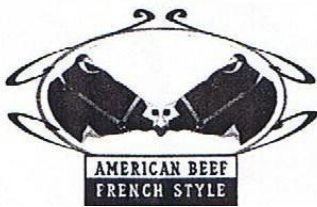
Florida Law requires us to Note the following: \*contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, Especially if you have certain medical conditions.

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

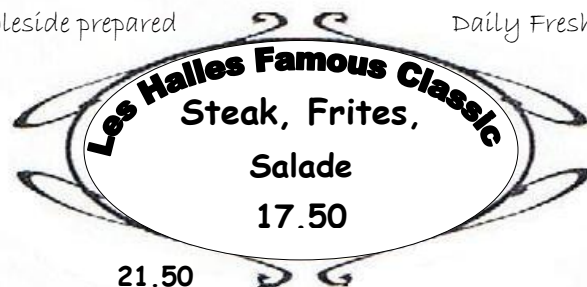
Grilled Tuna, Parsley, Shallots, tomatoes, Olive Oil

**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,