

Brasserie Les Halles



Lunch

Amuse-Gueules

Soupe du Jour <i>Soup of the day</i>	6.00	Gratinée des Halles <i>Classic French Onion Soup</i>	7.00
Escargots <i>Snails in Garlic Butter</i>	8.00	Pétatou de Chèvre <i>Warm Potato, olives, and Goat Cheese</i>	7.50
Paté du Jour <i>Chef's Selection of the Day</i>	9.00	Cuisses de Grenouilles <i>Choice of Sauce Vierge, or Garlic/Parsley Butter.</i>	11.00
Crevettes Cocktails <i>Classic Shrimps Cocktail</i>	11.00	Croutons de Coulommiers Rôtis <i>Honey Roasted Brie Croutons and Greens</i>	7.50
Petit Steak Tartare* <i>1/2 Portion of our Famous Steak Tartare</i>	9.00	Petites Moules, Sauce au Choix <i>1/2 Portion your choice of sauce (no fries)</i>	9.00
Assiette de Fromages M/P <i>Daily Chef's Selection</i>			



Salades

La Petite Verte <i>Mixed Greens with Balsamic Vinaigrette</i>	6.50
Salade d'Auvergne <i>Arugula, Apples, Endives, Walnuts and Blue Cheese</i>	10.50
Frisée Aux Lardons <i>Frisée Salad, Bacon, Poached Egg, creamy dressing</i>	9.00
La Niçoise * <i>Classic Version With Fresh Grilled Tuna</i>	15.00
Onglet au Gingembre * <i>Ginger Marinated Hanger Steak Salad</i>	14.50
La Tomate - Fromage <i>Chef's creation of the day</i>	8.00
Salade de Poulet Grillé <i>Grilled Chicken Breast, Arugula, Basil Oil</i>	12.00

"Les Sandwichs"

Le Français <i>Baguette, Paté, Cornichons, Beurre</i>	9.50
L'Italien <i>Baguette, Mozzarella, Tomato, "Titi's Famous Basil Sauce"</i>	9.50
L'Indien <i>On a Pita Bread, Chicken, Curry Sauce, Cucumber</i>	9.50
Le Méditerranéen <i>White Loaf Toasted, Tuna, Mayo, Tomato, Celery</i>	9.50
Le Norvégien <i>White Loaf Toasted, Smoked Salmon, Herbs'sauce Tomato, Cucumbers</i>	9.50
Le Mimosa <i>Bun Bread, Eggs, Mayo, Tomatoes</i>	9.50
Le B.M.T <i>Bacon, Mesclum, Tomatoes, Mayo...</i>	9.50

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 up.

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Lunch

Les Grillades

All Served with our Homemade Famous Fries

Onglet à l'Echalotte 18.50

Hanger Steak, Shallots Sauce

Entrecote Beurre Persillé 25.00

Ribeye Steak, Parsley Butter

Le Steak Tartare 16.50

"A La Minute" Grounded Raw Lean Top Loin
tableside prepared

Pavé au Poivre 20.50

Black peppercorn crusted, and pepper sauce

Le Filet Mignon 26.50

Beef Tenderloin with Béarnaise Sauce

Hamburger, Frites, Salade 13.00

Grounded A la minute Lean Top Round

Poulet Rôti, Frites 14.00

Oven Roasted Chicken w/Fries,

LES SPECIALITES

Confit de Canard 17.50

Crispy Duck Leg, Frisée Salad, Truffled Sautéed Potatoes

Les Merguez - Frites 14.00

Moroccan Spicy Lamb Sausages

Coq au Vin 18.50

Rooster Braised in Red Wine, Vegetables

Croque-Monsieur, Salade 10.00

Classic French Ham and Cheese Sandwich

Croque-Madame, Salade 10.50

Like "Monsieur", Topped with SunnySide up Egg

French Dip "Casse-Croute" 12.50

Marinated herbs and onions Grilled Steak

Served with Gravy on a Baguette

Les Poissons

Thon Grillé, Sauce Vierge 21.50

Grilled Tuna, Parsley, Shallots, tomatoes, Olive Oil

Saumon à la Bordelaise 18.50

Served with Leeks and Potatoes, in a Red Wine Sauce

Fish of the Day M/P

Daily Fresh Selection of the Chef



Assorted Vegetables Plate 12.00

Seasonnal Chef's choice of the day

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, Chorizo, Tomato

Auvergnate

Cream, Wine and Blue Cheese

Indies

Wine, Cream, Curry Sauce

Garnitures \$6.00

Haricots Verts

Macaronis and Cheese (& Bacon)

French Fries or Mashed Potatoes

White Rice

Tomatoes Provençales

Bayaldi (Roasted Vegetables)

Coleslaw