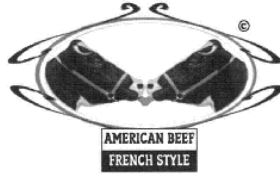




Brasserie  
**Les Halles**™  
www.LesHalles.net



**MENU**

Mixed Greens Salad

\* \* \*

Crevettes Cocktail

(Classic Shrimps Cocktail)

Or

Croutons Coulommiers

(Honey Roasted Brie Croutons and Greens)

Or

Terrine de Mousse de Foie Gras

(Foie gras Mousse served with warm toasted bread)

\* \* \*

Mérou en Papillote et ses Petits Légumes

(Grouper Papillote, Lemon Confits, and its Vegetables)

Or

Pavé Rossini, pommes Noisettes et tomate Provençale

(Grilled filet of beef topped with foie gras, potato Noisettes and Provençale tomato)

Or

Les Halles Surf and Turf

(Beef Filet and Shimps, Shrimp Bisque, With Noisettes Potatoes)

\* \* \*

Fondant au Chocolat

(Warm Chocolate Fondant with Vanilla Ice Cream)

Or

Sabayon de fruit rouges au Champagne

(Mix Red Berries in a Champagne Sabayon )

Or

Profiteoles

(Classic profiteoles)

Price per person

\$65.00

Please Add a 20% Service Charge and 8% Sales Taxes.



## MENU

Saumon d'Ecosse fumé  
(Scottish smoked salmon)

Or

Salade "Tomate/Fromage"  
(Heirloom tomatoes, fresh mozzarella cheese and basil)

or

Moules Farcies Gratinées  
(Classic Mussels Gratine, Garlic butter sauce)

\* \* \*

Entrecote Maitre d'Hotel  
(Ribeye, French Fries and Salad)

Or

Mignon de Porc Sauce Estragon  
(Porc Filet Mignon with Tarragon Sauce, Potato Noisettes)

Or

Truite Amandine  
(Trout Almondine served with Haricots Verts and carrots )

\* \* \*

Crème brulée .

Or

Fondant au Chocolat

\$52.00

Please Add a 20% Service Charge and 8% Sales Taxes.



MENU

Gratinée des Halles  
(Classic onion soup)

Or

Petites Moules  
(Appetizer Size of our famous Steamed Mussels your choice of sauce)

Or

Salade d'Auvergne  
(Organic arugula, apples, blue cheese and roasted walnuts)

\* \* \*

Onglet à l'échalotte  
(Grilled hanger steak, French fries and shallots sauce)

Or

Saumon Bordelaise  
(Salmon served with a fondue of leek and red wine sauce)

Or

Canard à l'Orange  
(1/2 Roasted Duck, Orange Glaze, Fries)

\* \* \*

Tarte Tatin  
(Homemade apple tart served with vanilla ice cream)

Or

Mousse au chocolat  
(Chocolate mousse)

Or

Crème Brulée

Price per person  
\$40.00

Please Add a 20% Service Charge and 8% Sales Taxes.



## MENU

Mixed Greens Salad

Or

Soup of the Day

\* \* \*

Steak Frites, Salade

Or

Poulet Roti, Frites , Salad  
(Roasted chicken, fries and salad)

Or

Filet de Saumon, citrus émulsion  
(Salmon filet grilled served with spring vegetables and citrus sauce)

\* \* \*

Crème Brulée

Or

Profiteroles

Price per person

\$29.00

Please Add a 20% Service Charge and 8% Sales Taxes.