

Open 7 days
Non-Stop Service
7:30 am to 12 midnight

Brasserie Les Halles™



Diner
(Dinner)

Amuse-Gueules

Salade Verte (mesclun salad)	7.75	Gratinée des Halles (classic onion soup)	8.25
Escargots (snails in garlic butter)	8.75	Frisée aux Lardons (frisée, bacon, roquefort croûtons)	8.50
Pétatou de Chèvre (warm potato and black olive salad topped with goat cheese gratiné)	8.75	Les Rillettes du Boucher (house made shredded pork confit)	7.50
Encornets Grillés, 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)	9.75
Betterave rôti au fromage de chèvre (Roasted red beets with goat cheese)	7.50	Foie Gras Poêlé aux Pommes	18.00
Feuilleté d'écrevisse, Créole (Crawfish with mustard sauce in puff pastry)	9.50	Saumon d'Écosse Fumé	12.50
Crouçons de Coulommiers rôtis au miel et poivre (brie topped with honey & cracked black pepper, roasted and served on croutons)	9.50	Raviolis de champignons, sabayon de chèvre (homemade mushrooms raviolis with goat cheese sabayon)	8.50
Terrine Maison (house made country pâté)	7.25	Tartiflette (Sliced potatoes, bacon, onions and imported cheese)	9.50

Steak, Frites, Salade
19.50

Assiettes "Forts des Halles"

(café platters)

Assiette de Charcutailles (serrano ham, saucisson, pâté etc...)	14.50
Salade Niçoise (classic French tuna salad)	16.50
Sandwich de Poulet, frites (roasted chicken, mesclun and fresh herb mayo)	13.50
Confit de Canard (crispy duck leg confit, frisée salad, and truffled potatoes)	17.50
Gratin de Macaroni (penne pasta & gruyère with or without serrano ham)	14.50
Salade d'Onglet au Gingembre (ginger marinated hanger steak salad)	14.50
Salade de Poulet Grillé (grilled chicken salad)	13.00
Quiche du jour (the chef's daily selection of house made quiche)	14.50
Merguez, Frites, Salade (moroccan lamb sausage, french fries, salad)	14.50

La Grillade

Certified Angus Beef Dry Aged*
All served with house made French Fries

Onglet à l'Échalote* (hanger steak, shallot sauce)	21.00
Faux-filet Bercy (N.Y. sirloin, red wine butter)	28.00
Paleron, Sauce au Poivre Vert (flatiron steak, green peppercorn sauce)	22.50
Bavette de Boeuf (skirt steak with blue cheese)	20.50
Filet de Boeuf, Béarnaise (beef tenderloin, béarnaise prepared to order)	28.50
Planche de Grillades (for one) 28.00 (for two) 56.00 (lamb chop, hanger steak, merguez, steak, thick cut bacon, french fries, roasted tomatoes, provençal dressing)	
Côtes d'Agneau grillées au Romarin (char grilled lamb chops, fresh rosemary lamb jus)	28.50
Côte de Boeuf* (prime rib on the bone, for two)	58.00

Les Halles Fitness
5 Vegetables
19.00

Beef, Chicken, Fish or Shrimp
6oz.

La Rôtissoire

Poulet Rôti, Frites (oven roasted Amish organic chicken)	17.50
Magret de Canard, sauce grenade (roasted duck breast, pomegranate sauce, turnip & potato gratin)	23.00

Les Poissons et Fruits de Mer

Moules Marinières or Portugaise, Frites (mussels steamed in white wine; or wine, tomato & chorizo)	17.50
Noix de St. Jacques Poêlées au Champagne (pan seared scallops, champagne sauce)	24.50
Saumon Bordelaise (grilled salmon with red wine shallot sauce)	22.50
Le Poisson entier Rôti à l'huile d'Olive (roasted whole fish with olive oil, filleted tableside)	27.00
Pavé de Thon Grillé, sauce Vierge	23.50
Légumes Grillés à l'Huile d'Olive (grilled tuna with grilled vegetables, lemon juice, olive oil)	23.50

Side Dishes

Pommes Frites	5.50
Pommes Purée	5.50
Vegetables grilled or sauteed, ask your server	5.50

Les Spécialités

Saucisse Alsacienne (alsatian beer sausage, mushroom mashed potatoes)	16.50
Boudin aux Pommes (blood sausage, caramelized apples)	18.50
Cassoulet "Toulousain" (classic cassoulet)	22.50
Mignon de porc "Maison" (pork tenderloin, garlic confit & mashed potatoes)	18.50
Steak tartare, Frites	18.50
Steak au poivre, Frites (steak coated with cracked black peppercorn)	22.50
Coq au Vin (organic rooster marinated in red wine, bacon, button mushrooms, pearl onion)	23.50
Hamburger Rossini (ground to order, char grilled, slice of house made foie gras terrine melting on top, dip of black truffle and red wine sauce)	21.00
Choucroute Garnie (smoked pork loin, veal sausage, frankfurter, smoked bacon, boiled potatoes, sauerkraut slowly cooked in alsatian beer and wine)	22.50