

Open 7 days
 Non-Stop Service
 11:30am to Midnight
 Now serving Breakfast
 Mon. - Fri. at 7:30am

Brasserie Les Halles™



Diner
 (Dinner)

Amuse-Gueules (Appetizers)

Soupe du jour (soup of the day)	6.50	Escargots (broiled in garlic butter)	7.50
Mesclun, vinaigrette (mixed greens)	7.00	Gratinée des Halles (classic onion soup)	7.50
Terrine Maison (house made country pâté)	7.00	Saumon fumé d'Écosse, garni (Scottish smoked salmon, garnished)	11.00
Pêtatou de chèvre (warm potato and black olive salad topped with goat cheese gratiné)	7.25	Croûtons de Coulommiers rôtis au miel et poivre (Brie topped with honey & cracked black pepper roasted and served on croutons)	9.00
Gâteau de Crabe à la Maximilien (crab cake with cilantro, peppers and lemon)	14.50	Mini tartare de Boeuf (half order of steak tartare prepared table side)	8.50
Les Rillettes du Boucher (house made shredded pork confit)	7.50		



Assiettes Forts des Halles™ (café platters)

Assiette de fromages affinés (chef's daily selection of cheeses)	12.50
Macaroni and cheese (penne pasta & gruyère with serrano ham)	12.50
Assiette de charcutailles (prosciutto, saucisson, pâté etc...)	14.50
Quiche du jour (The chef's daily selection of house made quiche, petite mixed greens salad)	14.50
Steak Tartare, frites, salade (raw lean top round, mixed with condiments, table side)	16.00
Confit de canard, pommes Salardaise (crispy duck leg confit, frisée salad & truffle sauteed potatoes)	16.50

Salades

Frisée aux lardons (frisée salad, bacon, roquefort croutons)	8.00
Salade d'Auvergne (arugula, apples, endive, roasted walnuts and blue cheese)	9.00
Salade d'Onglet au gingembre (ginger marinated Hanger steak salad)	13.25
Salade de Poulet grillé (grilled chicken breast, arugula & basil oil)	14.00

Sandwiches

Croque Monsieur o Madame, salade (classic french ham & cheese melt)(fried egg on top)	11.00
Sandwich de Poulet, frites (roasted chicken, mesclun and fresh herb mayo)	12.50
French Dip sandwich, frites (grilled steak with black pepper gravy dip)	13.50
Hamburger, frites (lean top round, ground to order)	14.00

La Grillade

Grilled Certified Black Angus or Prime Beef, organic feed only
 All served with Award Winning house made French Fries

Merguez (Moroccan lamb sausage)	15.50
Onglet à l'échalote (hanger steak, shallot sauce)	19.50
NY Strip (NY sirloin, red wine butter)	26.00
Côte de Porc grillée, sauce moutarde (grilled pork chop, mustard sauce)	18.50
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)	
Filet de Boeuf béarnaise (beef tenderloin with béarnaise sauce, frites)	26.00
Côtes d'agneau grillées (choice lamb chops)	27.00
Côte de Boeuf (Prime Rib on the bone, for two)	50.00



Moules, Frites \$17.50

Appetizer portion \$8.75. no fries

Marinière (white wine, shallot and garlic)
Marinara (white wine, tomato, olive oil)
Mouclade (curry, white wine & cream)
Billi-Bi (saffron, cream & Vermouth)

Les Poissons

Saumon à la Bordelaise (salmon with leek and red wine sauce)	20.00
Pavé de thon grillé (grilled tuna steak with grilled vegetables)	21.50

Side Dishes

Pommes Frites	5.50
Légumes du jour	5.50
Pommes Purée	5.50

Les Spécialités

(Les Halles specialties)

Poulet rôti, frites (oven roasted chicken with house made French Fries)	16.00
Boudin aux pommes (two blood sausages, caramelized apples & house made mashed potatoes)	17.50
Coq au Vin (rooster braised in red wine, vegetables)	20.50
Mignon de Porc (pork tenderloin, garlic confit & house made mashed potatoes)	18.50
Steak au poivre (steak with cracked black peppercorn sauce)	21.00
Choucroute garnie (smoked pork loin, white veal sausage, frankfurter, smoked pork breast, boiled potatoes, sauerkraut slow cooked in Alsatian beer and wine)	21.00
Cassoulet "Toulousain" (classic cassoulet)	22.00