

Open 7 days  
Non-Stop Service  
11:30 am until 12 midnight

# Brasserie Les Halles™



**Diner**  
(Dinner)

## Amuse-Gueules

<b>Salade Verte</b> (mesclun salad)	<b>8.00</b>	<b>Gratinée des Halles</b> (classic onion soup)	<b>8.25</b>
<b>Escargots</b> (snails roasted in garlic butter)	<b>8.50</b>	<b>Frisée aux Lardons</b> (frisée, bacon, roquefort cheese)	<b>9.00</b>
<b>Betteraves rôties au fromage de chèvre</b> (red beets with roasted goat cheese)	<b>8.00</b>	<b>Les Rillettes du Boucher</b> (house made shredded pork confit)	<b>7.50</b>
<b>Céleri Rémoulade</b> (julienne of celery root with dijon mayonnaise)	<b>9.00</b>	<b>Salade d'Auvergne</b> (arugula, endive, bleu d'auvergne, roasted walnuts and apples with walnut vinaigrette)	<b>9.50</b>
<b>Croûtons de Coulommiers rôtis au miel et poivre</b> (brie topped with honey & cracked black pepper, roasted and served on croutons)	<b>9.00</b>	<b>Raviolis de champignons, sabayon de chèvre</b> (house made mushrooms raviolis with goat cheese sabayon)	<b>10.00</b>
<b>Terrine Maison</b> (house made country pâté)	<b>8.00</b>	<b>Saint Jacques Printanière</b> (large sea scallop with frisée, fennel and beets)	<b>12.00</b>

## Steak, Frites, Salade 20.00

### Assiettes "Forts des Halles" (cafe platters)

<b>Assiette de Charcutailles</b> (serrano ham, saucisson, pâté etc...)	<b>14.50</b>
<b>Salade Niçoise</b> (traditional French tuna salad)	<b>16.50</b>
<b>Saumon d'Écosse Fumé</b> (Scottish smoked salmon plate)	<b>15.00</b>
<b>Gratin de Macaroni</b> (penne pasta & gruyère)	<b>14.50</b>
<b>Salade d'Onglet au Gingembre</b> (ginger marinated hanger steak salad)	<b>16.00</b>
<b>Salade de Poulet Grillé</b> (grilled chicken salad)	<b>15.00</b>
<b>French dip sandwich, frites</b> (grilled steak with, shallots sauce dip)	<b>16.00</b>
<b>Hamburger, frites</b> (char grilled, ground to order)	<b>15.00</b>

### La Grillade

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

<b>Merguez, Frites, Salade</b> (moroccan lamb sausage, french fries, salad)	<b>15.50</b>
<b>Onglet à l'Échalote*</b> (hanger steak, shallot sauce)	<b>21.50</b>
<b>Faux-filet Bercy</b> (N.Y. sirloin, red wine butter)	<b>28.00</b>
<b>Paleron, Béarnaise</b> (flatiron steak, béarnaise prepared to order)	<b>22.50</b>
<b>Bavette de Boeuf</b> (skirt steak with blue cheese sauce)	<b>22.00</b>
<b>Filet de Boeuf, Béarnaise</b> (beef tenderloin, béarnaise prepared to order)	<b>29.00</b>
<b>Planche de Grillades (for one)</b>	<b>28.00 (for two) 56.00</b>
(lamb chop, hanger steak, merguez, steak, thick cut bacon, french fries, provençal dressing)	
<b>Côte de Boeuf</b> (prime rib on the bone, for two)	<b>58.00</b>

## Quiche du jour 14.50

### Moules, Frites \$17.50

(mussels from Maine served with house made French Fries)  
\$9.00 half portion, no fries

<b>Marinière</b> (white wine, shallot and garlic)
<b>Portugues</b> (garlic, cilantro, white wine, chorizo & tomato)
<b>Normande</b> (cream, mushrooms, bacon, calvados)
<b>Basquaise</b> (pepper, onion, tomato & fresh herbs)
<b>Mouclade</b> (curry, white wine & cream)
<b>Billi-Bi</b> (saffron, cream & Vermouth)

### Les Poissons et Fruits de Mer

<b>Noix de St. Jacques Poêlées au Champagne</b>	<b>23.50</b>
(pan seared scallops with champagne cream sauce)	
<b>Saumon Bordelaise</b>	<b>21.50</b>
(grilled salmon with red wine shallot sauce)	
<b>Pavé de Thon Grillé, sauce Vierge</b>	<b>22.50</b>
(grilled tuna with grilled vegetables, lemon juice, olive oil)	

### Side Dishes

<b>Pommes Frites</b> (french fries)	<b>5.50</b>
<b>Pommes Purée</b> (house made mashed potatoes)	<b>5.50</b>
<b>Vegetables grilled</b> (grilled vegetables)	<b>5.50</b>

### Les Spécialités

<b>Poulet Rôti, Frites</b> (oven roasted Amish Chicken)	<b>18.00</b>
<b>Boeuf Bourguignon</b> (beef braised in red wine)	<b>23.50</b>
<b>Pâtes aux Champignons</b> (fettuccine with cream, mushrooms and truffle oil)	<b>18.00</b>
<b>Cassoulet "Toulousain"</b> (classic cassoulet)	<b>21.50</b>
<b>Mignon de porc "Maison"</b> (pork tenderloin, garlic confit & mashed potatoes)	<b>20.00</b>
<b>Steak tartare, Frites</b> (lean top round ground to order, prepared tableside)	<b>20.00</b>
<b>Steak au poivre, Frites</b> (steak coated with cracked black peppercorn)	<b>23.50</b>
<b>Confit de Canard</b> (crispy duck leg confit, frisée salad, and truffled potatoes)	<b>18.50</b>
<b>Choucroute Garnie</b> (smoked pork loin, veal sausage, frankfurter, smoked bacon, boiled potatoes, sauerkraut slowly cooked in alsatian beer)	<b>22.50</b>