

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

Brasserie Les Halles™



Déjeuner
(Lunch)

Amuse-Gueules

Salade Verte (mesclun salad)	8.00	Gratinée des Halles (classic onion soup)	8.25
Escargots (snails roasted in garlic butter)	8.50	Frisée aux Lardons (frisée, bacon, roquefort cheese)	9.00
Betteraves rôties au fromage de chèvre (red beets with roasted goat cheese)	8.00	Les Rillettes du Boucher (house made shredded pork confit)	7.50
Céleri Rémoulade (julienne of celery root with dijon mayonnaise)	8.50	Salade d'Auvergne (arugula, endive, bleu d'auvergne, roasted walnuts and apples with walnut vinaigrette)	9.00
Croûtons de Coulommiers rôtis au miel et poivre (brie topped with honey & cracked black pepper, roasted and served on croutons)	9.00	Raviolis de champignons, sabayon de chèvre (house made mushrooms raviolis with goat cheese sabayon)	9.00
Terrine Maison (house made country pâté)	8.00	Saint Jacques Printanière (large sea scallop with frisée, fennel and beets)	11.00

Steak, Frites, Salade 19.50

Assiettes "Forts des Halles" (cafe platters)

Assiette de Charcutailles (serrano ham, saucisson, pâté etc...)	14.00
Salade Niçoise (traditional French tuna salad)	16.00
Saumon d'Écosse Fumé (Scottish smoked salmon plate)	14.50
Gratin de Macaroni (penne pasta & gruyère)	14.00
Salade d'Onglet au Gingembre (ginger marinated hanger steak salad)	15.50
Salade de Poulet Grillé (grilled chicken salad)	14.50
French dip sandwich, frites (grilled steak with, shallots sauce dip)	15.50
Croque Monsieur ou Madame (classic french ham & cheese sandwich / fried egg on top)	13/14
Sandwich de Poulet, frites (roasted chicken, mesclun and fresh herb mayo)	14.00
Hamburger, frites (char grilled, ground to order)	14.50

La Grillade

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

Merguez, Frites, Salade (moroccan lamb sausage, french fries, salad)	14.50
Onglet à l'Échalote* (hanger steak, shallot sauce)	21.00
Faux-filet Bercy (N.Y. sirloin, red wine butter)	27.50
Paleron, Béarnaise (flatiron steak, béarnaise prepared to order)	22.00
Bavette de Boeuf (skirt steak with blue cheese sauce)	21.50
Filet de Boeuf, Béarnaise (beef tenderloin, béarnaise prepared to order)	28.50
Planche de Grillades (for one) 27.00 (for two) 54.00 (lamb chop, hanger steak, merguez, steak, thick cut bacon, french fries, provençal dressing)	
Côte de Boeuf (prime rib on the bone, for two)	58.00

Quiche du jour 14.50

Moules, Frites \$16.50

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

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

Les Poissons et Fruits de Mer

Noix de St. Jacques Poêlées au Champagne (pan seared scallops with champagne cream sauce)	22.50
Saumon Bordelaise (grilled salmon with red wine shallot sauce)	20.50
Pavé de Thon Grillé, sauce Vierge	21.50
Légumes Grillés à l'Huile d'Olive (grilled tuna with grilled vegetables, lemon juice, olive oil)	

Side Dishes

Pommes Frites (french fries)	5.50
Pommes Purée (house made mashed potatoes)	5.50
Végétables grillés (grilled vegetables)	5.50

Les Spécialités

Poulet Rôti, Frites (oven roasted Amish Chicken)	17.00
Boeuf Bourguignon (beef braised in red wine)	22.50
Pâtes aux Champignons (fettuccine with cream, mushrooms and truffle oil)	17.00
Cassoulet "Toulousain" (classic cassoulet)	20.50
Mignon de porc "Maison" (pork tenderloin, garlic confit & mashed potatoes)	19.00
Steak tartare, Frites (lean top round ground to order, prepared tableside)	19.00
Steak au poivre, Frites (steak coated with cracked black peppercorn)	22.50
Confit de Canard (crispy duck leg confit, frisée salad, and truffled potatoes)	17.50
Choucroute Garnie (smoked pork loin, veal sausage, frankfurter, smoked bacon, boiled potatoes, sauerkraut slowly cooked in alsatian beer)	21.50