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

Brasserie Les Halles™

AMERICAN BEEF
FRENCH STYLE

Diner
(Dinner)

Amuse-Gueules

Salade Verte 8.50
(mesclun salad)

Escargots 9.00
(snails roasted in garlic butter)

Encornets Grillés, Crudité de Fenouil 9.50
(grilled calamari salad with arugula and fennel)

Betteraves rôties au fromage de chèvre 8.50
(red beets with roasted goat cheese)

Céleri Rémoulade 9.50
(julienne of celery root with dijon mayonaise)

Croûtons de Coulommiers rôtis au miel et poivre 9.50
(brie topped with honey & cracked black pepper, roasted and served on croutons

Terrine Maison 8.50
(house made country pâté)

Gratinée des Halles 9.00
(classic onion soup)

Frisée aux Lardons 10.00
(frisée, bacon, roquefort cheese) { *Poached Egg $2.00 Extra* }

Les Rillettes du Bouche 8.00
(house made shredded pork confit)

Foie Gras Poëlé aux Pommes 19.50
(foie gras sauteed with apple, walnuts and calvados sauce)

Salade d'Auvergne 10.00
(arugula, endive, bleu d'auvergne, roasted walnuts and apples with walnut vinaigrette)

Raviolis de champignons, sabayon de chèvre 11.00
(house made mushrooms raviolis with goat cheese sabayon)

Saint Jacques Printanière 14.00
(large sea scallop with frisée, fennel and beets)

Steak, Frites, Salade 20.00

Assiettes "Forts des Halles"
(cafe platters)

Assiette de Charcutailles 14.50
(serrano ham, saucisson, pâté etc...)

Salade Niçoise 16.50
(traditional French tuna salad)

Saumon d'Écosse Fumé 15.00
(Scottish smoked salmon plate)

Gratin de Macaroni 14.50
(penne pasta & gruyère)

Salade d'Onglet au Gingembre 16.50
(ginger marinated hanger steak salad)

Salade de Poulet Grillé 15.50
(grilled chicken salad)

Merguez, Frites, Salade 17.00
(moroccan lamb sausage, french fries, salad)

Hamburger Rossini 21.00
(char grilled, slice of house made foie gras terrine melting on top, dip of black truffle and red wine sauce)

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

Onglet à l'Échalote* 22.50
(hanger steak, shallot sauce)

Faux-filet Bercy 30.00
(N.Y. sirloin, red wine butter)

Paleron, Béarnaise 23.00
(flatiron steak, béarnaise prepared to order)

Bavette de Boeuf 24.50
(skirt steak with blue cheese sauce)

Filet de Boeuf, Béarnaise 31.00
(beef tenderloin, béarnaise prepared to order)

Planche de Grillades *(for one)* 30.00 *(for two)* 60.00
(lamb chop, hanger steak, merguez, steak, thick cut bacon, french fries, provençal dressing)

Côtes d'Agneau grillées au Romarin 31.00
(char grilled lamb chops, fresh rosemary lamb jus)

Côte de Boeuf * 64.00
(prime rib on the bone, for two)

Quiche du jour 15.50

La Rôtissoire

Poulet Rôti, Frites 18.50
(oven roasted Amish Chicken)

Magret de Canard, sauce grenade 24.00
(roasted duck breast, pomegranate sauce, turnip & potato gratin)

Les Poissons et Fruits de Mer

Moules Marinières ou Portuguaise, Frites 17.50/18.50
(mussels steamed in white wine, or wine, tomato & chorizo)

Noix de St. Jacques Poêlées au Champagne 24.50
(pan seared scallops with champagne cream sauce)

Saumon Bordelaise 22.50
(grilled salmon with red wine shallot sauce)

Le Poisson entier Rôti à l'huile d'Olive 28.00
(roasted whole fish with olive oil, filleted tableside)

Pavé de Thon Grillé, sauce Vierge Légumes Grillés à l'Huile d'Olive 23.50
(grilled tuna with grilled vegetables, lemon juice, olive oil)

Side Dishes

Pommes Frites 5.50
Pommes Purée 5.50
Vegetables Grilled 5.50
Vegetables Sauteed 5.50

Les Spécialités

Boeuf Bourguignon 23.50
(beef braised in red wine)

Tripes à la mode de Caen 20.50
(tripes braised in calvados)

Cassoulet "Toulousain" 22.50
(classic cassoulet)

Mignon de porc "Maison 20.00
(pork tenderloin, garlic confit & mashed potatoes)

Steak tartare, Frites 22.00
(lean top round ground to order, prepared tableside)

Steak au poivre, Frites 24.50
(steak coated with cracked black peppercorn)

Confit de Canard 18.50
(crispy duck leg confit, frisée salad, and truffled potatoes)

Côte de Porc de Kurobuta, Barigoule 36.00
(American kurobota pork chop with artichokes and light dijon mustard sauce)

Choucroute Garnie 22.50
(smoked pork loin, veal sausage, frankfurter, smoked bacon, boiled potatoes, sauerkraut slowly cooked in alsatian beer)

LHP 10/11

• All frites and chips are fried in peanut oil which is free of artificial trans fat •
• Our dressings may include canola oil, olive oil or walnut oil •
• Health regulations prevent take out of Mussels and Steak Tartare •
• As an indication, gratuities of 18% included for parties of 6 and more •