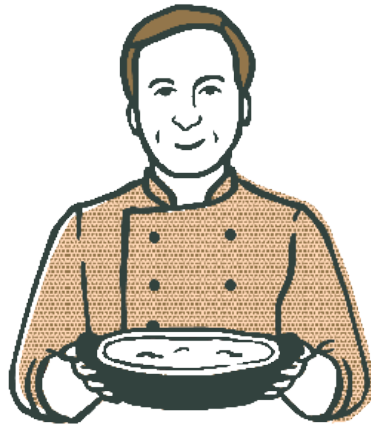


BOUCHON LYONNAIS



Le Gratin

LUNCH

NEW YORK

LES ENTRÉES / APPETIZERS

SALADE DE BETTERAVES, CERVELLE DE CANUT 	18
Beet Salad, Pistachios, Herbed Goat Cheese	
POIREAUX VINAIGRETTE 	22
Poached Leek Salad, Mustard Vinaigrette, Sauce Mousseline, Roasted Haselnut	
SALADE VERTE ET FROMAGE BLANC 'FRANCINE' 	15
Mixed Greens, Crudite, House Made Fromage Blanc, Herbed Garlic-Mustard Dressing	
STEAK TARTARE A LA PARISIENNE *	23/32
Black Angus Beef, Traditional Condiments Available as a Main Course	
SOUPE À L'OIGNON GRATINÉE	20
French Onion Soup, Gruyere Cheese, Croutons	

OEUF MIMOSA, SAUMON FUMÉ *	23
Deviled Egg, Smoked Salmon, Pickled Onion	
ESCARGOTS GRATINÉS AU PERSIL	21
1/2 Dozen Burgundy Snails, Garlic-Parsley Butter	
TARTARE DE THON*	21
Tuna, Grilled Olives, Arugula, Mint Dressing, Sourdough Toast	
PLANCHE DE CHARCUTERIE	36
Board of Pâté, Terrine, Parisian Ham, Saucisson Add Foie Gras Terrine 16	

Bon Appétit!

LES PLATS / MAIN COURSE

PÂTES AU PISTOU 	32
Spaghetti, Anchovy Pistou, Tomatoes	
LOUP DE MER GRILLÉ, PETITS POIS "À LA FRANÇAISE" ET ASPERGES	46
Grilled Branzino, Fresh English Peas "À La Française", Asparagus	
STEAK-FRITES, SALADE DE CRESSON *	48
8 oz. Grilled Prime Black Angus Hanger Steak, Watercress Salad, French Fries Choice of Green Peppercorn Sauce or Red Wine Shallot Jus Sunny-Side-Up Egg ...+4	
QUART DE POULET ROTI, HARICOTS VERTS	29
Roasted Quartered Chicken, Sautéed Green Beans	
STEAK À CHEVAL ET EPINARDS AU BEURRE	29
Hand Chopped Steak, Sunny Side Egg, Sautéed Spinach, Shallot Sauce	
CROQUE MONSIEUR	24
Jambon de Paris, Gruyère, Béchamel, Toast Madame Sunny-Side-Up Egg ...+4	

GARNITURES / SIDES

HARICOTS VERTS A LA CIBOULE	14
Green Beans, Scallion Butter	
PURÉE DE POMMES DE TERRE	15
Mashed Potatoes	
ÉPINARDS À LA CRÈME	14
Creamed Spinach	
POMME FRITES	12
French Fries	
GRATIN DAUPHINOIS COMME MARIE	18
DB's Mom's Creamy & Cheesy Potato Gratin	

SPÉCIALITÉS DE LYON / LYON SPECIALTIES

SALADE LYONNAISE	26
Frisée Salad, Chicken Liver, Slow Cooked Egg, Crispy Pork belly	
QUENELLE DE BROCHET AU GRATIN	34
Pike Dumpling, Gruyère-Mushroom Béchamel	
FOIE DE VEAU À LA MOUTARDE *	39
Sautéed Calf Liver, Mashed Potatoes, Caramelized Cipollini, Broccolini, Sauce Charcutière	

LES DESSERTS

MYRTILLE MELBA	15	TARTE RHUBARBE FRAÎSES	15	PROFITEROLE CHOCOLAT NOISETTE	14
Blueberry Compote, Brown Sugar Strudel, Cinnamon Ice Cream		Roasted Strawberry, Roasted Rhubarbe, Strawberry Vanilla Ice Cream		Gianduja Ice Cream, Chocolate Hazelnut Chantilly, Chocolate Feuilletine	
GLACES ET SORBETS	10	ASSIETTE DE FROMAGES	18/32	CRÈME CARAMEL	11
Two Scoops: Vanilla, Coffee, Raspberry, Chocolate		Seasonal Selection of 3 or 6 Cheeses		Chilled Vanilla Custard, Caramel	

EXECUTIVE CHEF Guillaume Ginther

  @legratinnyc | www.legratinnyc.com



Dishes that can be prepared vegetarian

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Le Gratin

SUMMER RESTAURANT WEEK

TWO-COURSE MENU | \$30 PER PERSON
THREE-COURSE MENU | \$45 PER PERSON

FIRST COURSE

SOUPE DU JOUR

Soup Of The Day

PÂTÉ DE CAMPAGNE

Pork and Liver Terrine

SALADE DE CRUDITÉ

Summer Vegetables Salad with Eggplant Caviar

SECOND COURSE

BOUCHÉE A LA REINE

Puff Pastry stuffed with Creamy Sauce, Chicken and Mushroom

PATES AUX CREVETTES, MOULES ET SAFRAN

Pasta with Shrimp, Mussels and Saffron Sauce

ARTICHAUTS À LA BARIGOULE

Braised Artichoke, Glazed Vegetables

DESSERT

MOUSSE AU CHOCOLAT

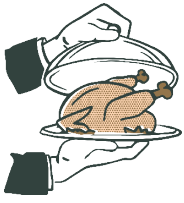
Chocolate Mousse, Cocoa Crumble

GLACE À LA VANILLE

Vanilla Ice Cream, Brown Sugar Crumble, Vanilla Chantilly

TARTE PECHE VERVEINE

Peach Verbena Tart



Le Gratin



WINES BY THE GLASS

Sparkling

Domaine de la Taille aux Loups, Montlouis-sur-loire NV	20 80
Veuve Clicquot Brut Rosé, Champagne NV.....	35 160
Telmont Brut Réserve, Champagne NV	45 180
Krug Rose NV Half Bottle	475

Rosé

From the Tank Grenache Rosé	15 60
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White

Pierre Sparr Riesling, Alsace 2020	15 60
Routestock Chardonnay, Sonoma Coast 2021	18 75
Marcel Couturier, Pouilly-Loché, Burgundy 2019.....	20 80
Domaine Lauverjat, Sancerre Blanc 2022.....	22 88
Domaine Rougeot Meursault 'Sous La Velle' 2020.....	65 260

Red

Thibault Ducroux 'En Roue Libre', Beaujolais 2021.....	16 65
M. Chapoutier, Luberon 'La Ciboise' 2020.....	18 72
Albert Bichot, Vieilles Vignes de Pinot Noir, Burgundy 2020	22 88
Chateau Marjose, Bordeaux 2018	22 88
Chateau Beaucastel, Chateauneuf-du-Pape 2020	70 295

BEER & CIDER

Athletic Brewing 'Upside Dawn' Non-Alcoholic Golden Ale.....	8
Kronenbourg '1664'	9
Brewery Ommegang 'Rare Vos' Belgian Amber Ale	12
Etienne Dupont Cidre Bouché Brut de Normandie 2020	45

SPECIALTY COCKTAILS (19)

LIGHT & REFRESHING

GÉNÉPI SPRITZ

Genepy, Quinquina Blanc, Shiso, Sparkling Wine

LITCHI MARTINI

Yuzu Vodka, Lychee, St-Germain, Lime, Rose Water

PARASOL

Reposado Tequila, Agricole Rhum, Pineapple, Pistachio, Chartreuse

VERT FUMÉ

Mezcal, Poblano, Lime, Cucumber, Piment d'Espelette

SWEET & DECADENT

AMARETTO SOUR

Rémy Martin VSOP, Amaretto, Biscotti, Tangerine, Egg White

SAUTERELLE

Green Chartreuse, Crème de Menthe, Crème de Cacao, Heavy Cream

STRONG & SPIRIT FORWARD

NEGRONI BLANC

Botanist Gin, Chamomile, Tarragon, Blanc Vermouth, Suze, Grapefruit

DÉMODÉ

Bourbon, Calvados, PX Sherry, Aromatic Bitters

NOUVEAU CARRÉ

Rye Whiskey, Armagnac, Sweet Vermouth, Bénédictine, Coffee

NON-ALCOHOLIC (9)

MENTHE

Mint, Lime, Soda

POMME

Apple Cider, Honey, Lemon, Soda