BIENVENUE!

Au Bon Côté du Bistro d'a Côté...

LE BISTRO D'À CÔTÉ

1590 First Avenue
New York, NY 10028
BTWN E. 82nd & E. 83rd
(212) 772-9200
www.lebistrodacote.com

LB DC

POUR COMMENCER

Escargots · 10
Snails cooked with garlic and parsley butter

Foie Gras · 17
Homemade foie gras served with fig marmalade & toasts

Quiche du Jour · 10
Quiche of the day served with mixed baby greens

L'Assiette Provencal · 11
Black olive tapenade, cold ratatouille, tzatziki & toasted pita

Friture de Calamars · 14
Crispy fried Calamari served with chipotle mayonnaise

La Truite Fumée · 14
Hickory smoked trout with baby arugula, orange segments & lemon dressing

Tartare de Thon · 14
Sushi grade tuna with citrus sesame soy sauce, rice crackers & seaweed salad

Assiette de Fromage · 18
Assortment of french cheeses served with fruits & nuts

Assiette de Charcuterie · 18
Platter of sausage, duck pate and salami with mixed greens & cornichons

Le Grand Mixe · 22/34
Assortment of gourmet pates and imported french cheeses

LES SOUPES

Soupe a l'Oignon · 9
Onion soup, toasted bread and swiss cheese gratin

Soupe du Jour · 8
Soup of the day

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Les Salades

ADD GRILLED CHICKEN 5 | ADD GRILLED SHRIMP 7

Salade de Mesclun · 8
Mixed baby greens, tomatoes, cucumbers & julienne carrots

Salade de Poire Roti et Roquefort · 13
Roasted pear salad with endive, arugula, baby green & crumbled blue cheese

La Salade Niçoise · 17
Fresh grilled tuna, tomatoes, potatoes, boiled eggs, anchovies, red peppers, string beans & olives

Le Croustillant de Chèvre Chaud · 14
Warm goat cheese and spinach baked in phyllo served with baby greens & dried cranberries

La Salade d'Endive · 14
Endives, apples, candied walnuts & crumbled blue cheese

La Salade de PMT · 14
Proscuitto, buffalo Mozzarello, tomato, extra virgin olive oil and pesto

A GRATUITY OF 20% ADDED FOR PARTIES OF 6 OR MORE

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LES MOULES

LARGE PORTION SERVED WITH A SIDE OF FRENCH FRIES · SMALL *13.50* / LARGE *19.50*

Moules Marinières
Steamed mussels with garlic, shallots & white wine broth

Moules au Bleu
Steamed mussels with Roquefort, shaved vegetables & parsley

Moules Thai
Steamed mussels with green curry, lemongrass, coconut milk & cilantro

Moules au Pastis
Steamed mussels with saffron, tomatoes, garlic and shallots, flambéed with pastis

Moules Dijonaise
Steamed mussels with grainy mustard, shaved vegetables & a touch of cream

LES BURGERS

ALL BURGERS SERVED WITH FRENCH FRIES AND MIXED BABY GREENS

LE BISTRO BURGER · *17*
Sirloin burger topped with sautéed onion, assorted mushrooms and Monterey jack cheese

LE DELUXE BURGER · *20*
Sirloin burger topped with truffled foie gras & sautéed onions

La Moules Magnifique

59

Icy Blue P.E.I Mussels, Madagascar Vanilla Poached Maine Lobster Tail, Berkshire Pork Lardon, Saffron infused Beurre Blanc and fresh Garden Vegetables

Served with Golden Fries tossed in shredded Mimolette Cheese accented with aged Parmesan, Sea Salt, and White Truffle Oil

Complimentary glass of premium Cremant d' Alsace Sparkling Wine

SIDES

French Fries · *6*
Mashed Potatoes · *6*
String Beans · *8*
Sauteed Spinach · *7*
Ratatouille · *8*
Broccoli Rabe · *8*

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LES VIANDES

La Pièce du Boucher à la Bordelaise · *25*
Grilled Black Angus hanger steak served with french fries, mixed baby greens & shallot sauce

Entrecôte Grillée Beurre Maitre d'Hôtel · *29*
New York dry aged shell steak with herbed butter served with french fries & mixed green salad
Choice of shallot, peppercorn or grainy mustard sauce | add $2

Coq au Vin · *26*
Red wine chicken stew with bacon, mushroom and carrots served with fresh tagliatelle

Le Demi Poulet Rôti · *20*
Free range roasted 1/2 chicken with truffle mashed potatoes & sautéed spinach

Cote de Porc · *25*
Pork chop with truffle mashed potato, haricots vert & grainy mustard sauce

Magret de Canard · *27*
Pan seared duck breast with broccoli rabe & ginger glaze

Merguez Frites · *16*
Grilled lamb sausage, harissa sauce, fries and salad

Les Poissons

Steak de Thon Grillé · *24*
Grilled Yellowfin tuna served with shaved fennel, haricots vert, roasted tomatoes & passion fruit dressing

Saumon Grillé · *21*
Pan seared salmon served with ratatouille & green parsley sauce

LES PÂTES ET RISOTTO

Les Pâtes Provençales · *16*
Fresh tagliatelle with tomato sauce, kalamata olives & shaved parmesan

Les Pâtes à la Carbonara · *17*
Fresh tagliatelle with french bacon, ham & cream sauce

Risotto aux Champignons des Bois · *18*
Wild mushroom risotto with shaved parmesan & black truffle oil

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