

KIR  
CASSISKIR  
POIRE

# Matisse

KIR  
PÊCHEKIR  
FRAMBOISE

## CUISINE TRADITIONNELLE DE QUALITÉ

### APPETIZERS

TRADITIONAL ONION SOUP GRATINÉE WITH EMENTAL CHEESE	9
POTATO-LEEK SOUP VICHYSOISE OR PARMENIER	8
SALADE VERTE Tomatoes, Shallot Vinaigrette	8
SALADE LYONNAISE, SOFT BOILED EGG Frisée Salad, Lardons, Croutons	11
SALADE MATISSE Endives, Grapes, Fourme d'ambert, Walnuts, Apple	12
TARTE TATIN OF CARAMELIZED ONION, GOAT CHEESE Petite Salade	10
GRAVLAX DE SALMON Lemon Cream, Toast Points	13
SEARED FRESH FOIE GRAS Caramelized Apples, Gastric-Calvados Sauce	16
SHRIMP & MACEDOINE STUFFED TOMATO Diced carrots, beans, celery root mixed w/ herb mayonnaise	11
HOMEMADE CHICKEN LIVER MOUSSE Cornichons, Cocktail Onions, Toast Points	9
CAGOUILLES AUX LARDONS Sautéed Snails with Lardons, Garlic Butter and dry White Wine	12
MINI CHEESE RAVIOLI, CHIVE CREAM & PARMESAN Ravioles du Rovan	12

### HORS D'ŒUVRES VARIÉS

(SEASONED VEGETABLES) 2 FOR 8

CARROTS SALAD
ŒUFS DUR MAYONNAISE
EGGPLANT CAVIAR
CELERIAC REMOULADE
ROASTED BEETS SALAD

### CHARCUTERIE

ROSETTE DE LYON, SAUCISSON A L'AIL,  
HOMEMADE RILLETES DE CANARD, CHICKEN LIVER MOUSSE,  
PROSCIUTTO

### FROMAGES

FROM IDEAL CHEESE 52<sup>ND</sup> STREET & 1<sup>ST</sup> AVENUE  
ISTARA SHEEP, ST NECTAIRE COW, COMTE COW,  
CHEVRE BOUCHERON GOAT, FOURME D'AMBERT COW

3 FOR 14 / 5 FOR 17

### OYSTERS OF THE DAY 6 FOR 16

MIGNONETTE SAUCE

### MAIN SALADES

<b>SALADE NIÇOISE 17</b> Albacore Tuna, Olives, Tomatoes, Haricots Verts, Red Peppers, Fennel, Anchovies
<b>OUR OWN COBB SALAD 20</b> Duck Confit, Avocado, Bacon, Tomatoes, Egg Potatoes, Iceberg Lettuce, Blue Cheese
<b>SEAFOOD SALAD 18</b> Assorted Fish & Shellfish, Mixed Greens, Shallots Dressing

### SO "NOT" FRENCH

\*\*MAKE IT NOT SO NOT FRENCH ADD SEARED FOIE GRAS \$10\*\*

<b>LE BURGER 16</b> Lettuce, Tomato, Salad, French Fries (ADD CHEESE (BLUE OR SWISS) \$2 ADD BACON \$1)
<b>MUSHROOM RISOTTO 17</b> Asparagus, Parmesan
<b>SIDE OF TRUFFLED MAC &amp; CHEESE 14</b> Bechamel, Ham

### SO FRENCH

<b>BEEF TARTAR BISTRO -STYLE 18</b> Topped with Fresh Herbs Salad, French Fries
<b>LA MERGUEZ-FRITES 17</b> Grilled Lamb Sausages with French Fries, Harissa
<b>BOUDIN AUX POMMES 19</b> Blood Sausage, Bacon, Mashed Potatoes, Apples, Port Wine
<b>CROQUE MONSIEUR 12 (LUNCH ONLY)</b> Ham & Swiss Cheese Sandwich, Toasted White Bread topped with Bechamel, Petite Salade (ADD SUNNY UP EGG FOR CROQUE MADAME \$1)

### FISH

MUSSELS "MARINIÈRES" White Wine, Shallots, Thyme, French Fries "of course"	18
MUSSELS "PROVENÇALE" Rosé Wine, Tomatoes, Olives, Shallots, French Fries	21
CATCH OF THE DAY	M/P
SAUTÉED SALMON Leek Fondue, Beurre Blanc	22
BOUILLABaisse Assorted Fish in Broth, Mussels, Calamari, Croutons & Rouille	25
FILET OF SOLE "MEUNIÈRE" Asparagus, Peas, Carrots, Lemon-Brown Butter Sauce	19

### MEAT

½ ROASTED ORGANIC CHICKEN "GRAND MERE" Pearl Onions, Mash Potatoes, Carrots, Red Wine Sauce	21
BRAISED LAMB SHANK Gratin Dauphinois, Salad, Lamb Sauce	29
"JULIA CHILD" BEEF BOURGUIGNON Bacon, Mushrooms, Carrots, served with Butter Linguini Pasta	23
BLANQUETTE DE VEAU Veal Stew, Carrots, Mushrooms, Onions, Basmati Rice, Lemon Zest	21
CALF'S LIVER Mash Potatoes, Haricots Vert, Sherry Sauce	19
10OZ RIB EYE STEAK-FRITES (ENTRECÔTE) French Fries, Salad choice of Sauce (Pepper, Red Wine, Beurre Maitre D')	27
HANGER STEAK (ONGLET) French Fries, Salad choice of Sauce (Pepper, Red Wine, Beurre Maitre D')	22

*To insure the best quality, we only cook as ordered.  
Some item might take extra time depending on temperature,  
or ordered direct. Please inquire with your server*

SUN TO THU 12NOON TO 11PM  
FRI & SAT 12NOON TO 12MIDNIGHT  
BRUNCH SAT & SUN 12NOON TO 4PM

As an indication, gratuity of 20% included for parties of 6 and more

Executive Chef: Arnaud Perreau