

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 (mesclun salad)	7.75
Escargots (snails in garlic butter)	8.75
Pêtatou de Chèvre (warm potato and black olive salad topped with goat cheese gratiné)	8.75
Encornets Grillés, Crudité de Fenouil (grilled calamari with shaved fennel salad)	9.25
Hareng Fumé, Pommes à L'Huile (smoked herring, marinated potato)	8.75
Vol-au-vent aux Champignons Sauvages et Salsifis (fresh wild mushrooms and salsifis in puff pastry)	9.50
Crouçons de Coulommiers rôtis au miel et poivre (Brie topped with honey & cracked black pepper, roasted and served on croutons)	9.50

Gratinée des Halles (classic onion soup)	8.25
Frisée aux Lardons (frisée, bacon, roquefort croûtons)	8.50
Les Rillettes du Boucher (house made shredded pork confit)	7.50
Salade d'Auvergne (arugula, endive, bleu d'Auvergne, roasted walnuts and apples with walnut vinaigrette)	9.75
Gâteau de Crabe à la Maximilien (crab cake with cilantro, peppers and lemon)	14.50
Foie Gras Poêlé aux Pommes (foie gras sautéed with apple, walnuts and Calvados sauce)	18.00
Saumon d'Écosse Fumé (Scottish smoked salmon)	12.50
Terrine Maison (house made country pâté)	7.25

Assiettes "Forts des Halles" (café platters)

Assiette de Charcutailles (serrano ham, saucisson, pâté etc...)	14.50
Hâchi Parmentier de Canard (duck meat confit of saddle, wings, and neck shredded in duck jus, truffle oil, mushroom purée, mashed potatoes & fresh herbs)	14.50
Sandwich de Poulet, frites (roasted chicken, mesclun and fresh herb mayo)	13.50
Confit de Canard (crispy duck leg confit, frisée salad, and truffled potatoes)	17.50
Gratin de Macaroni (penne pasta & gruyère with or without serrano ham)	14.50
Salade d'Onolet au Gingembre (ginger marinated hanger steak salad)	14.50
Salade de Poulet Grillé (grilled chicken salad)	13.00
Merguez, Frites, Salade (Moroccan lamb sausage, french fries, salad)	14.50

Steak*, Frites, Salade 19.50

La Grillade

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

Onolet à l'Échalote* (hanger steak, shallot sauce)	21.00
Faux-filet Bercy* (N.Y. sirloin, red wine butter)	28.00
Paleron, Béarnaise* (Flatiron steak, béarnaise prepared to order)	22.50
L'Entrecôte du Boucher, Béarnaise** (Ribeye steak, béarnaise prepared to order)	31.00
Filet de Boeuf, Béarnaise  (beef tenderloin, béarnaise prepared to order)	28.50
Planche de Grillades (for one) 28.00 (for two) 56.00 (lamb chop, hanger steak, merguez, steak, thick cut bacon, french fries, roasted tomatoes, Provençal dressing)	
Côte de Porc grillée, sauce moutarde (grilled pork chop, mustard sauce)	20.50
Côtes d'Agneau grillées au Romarin (char grilled lamb chops, fresh Rosemary lamb jus)	28.00
Côte de Boeuf* (prime rib on the bone, for two)	58.00

Les Halles Fitness 5 Vegetables 19.00 6oz. Beef, Chicken, Fish or Shrimp

La Rôtissoire

Poulet Rôti, Frites (oven roasted Amish organic chicken)	16.50
Demi Canard Rôti, Sauce Grenade et Gratin de Navet (½ roasted duck, pomegranate sauce, turnip & potato gratin)	23.00

Les Poissons et Fruits de Mer

Moules Marinières or Marinara, Frites (mussels steamed in white wine, or wine & tomato)	17.50
Noix de St. Jacques Poêlées au Champagne (pan seared scallops, champagne sauce)	24.50
Saumon Bordelaise (grilled salmon with leeks and fennel, red wine shallot sauce)	22.50
Le Poisson entier Rôti à l'huile d'Olive (roasted whole fish with olive oil, filleted tableside)	P/A
Pavé de Thon Grillé, sauce Vierge	
Légumes Grillés à l'Huile d'Olive (grilled tuna with grilled vegetables, lemon juice, olive oil)	23.50

Side Dishes

Pommes Frites	5.50
Légumes du jour	5.50
Pommes Purée	5.50

Les Spécialités

Boudin aux Pomme (blood sausage, caramelized apples)	18.50
Cassoulet "Toulousain" (classic cassoulet)	22.50
Mignon de porc "Maison" (pork tenderloin, garlic confit & mashed potatoes)	18.50
Steak tartare, Frites* (lean top round ground to order, prepared tableside)	18.50
Steak au poivre, Frites* (steak coated with cracked black peppercorn)	22.50
Coq au Vin (organic rooster marinated in red wine, bacon, button mushrooms, pearl onion)	23.50
Plat de Côtes braisées à l'Alsacienne (short ribs braised in Alsatian beer and wine)	32.00
Hamburger Rossini* (ground to order, char grilled, slice of house made foie gras terrine melting on top, dip of black truffle and red wine sauce)	21.00
Choucroute Garnie (smoked pork loin, veal sausage, frankfurter, smoked Bacon, boiled potatoes, sauerkraut slowly cooked in Alsatian beer and wine)	21.50

