



MOULES • FRITES • BIER • WAFFLES

PORT WASHINGTON

Long Island Restaurant Week Lunch Menu

2 Course Prix Fixe Lunch

Choose 1 From Each Section

January 23 - 30

\$20 Per Person

Some Additional Charges May Apply, Beverages, Tax & Gratuity Not Included

Sharing Charge \$15 , In House Promotion Only, Not Available For Take Out

NO SUBSTITUTIONS

Appetizer

Belgian Split Pea - Ardennes Ham, Chimay Cheese Crustade

Burrata Mozzarella - Baby Heirloom Tomatoes, Fig Balsamic

Market Greens - Fourme D'ambert, Cipollinis, Candied Pecans, Shaved Asian Pears,
Creamy Horseradish Dressing

Main Course

WARM ARDENNES HAM & GRUYÈRE SANDWICH , MUSTARD, TOASTED BAGUETTE, FRITES

GRILLED CHICKEN CAESAR -CHOPPED HEARTS OF ROMAINE , BABY TOMATOES, AVOCADO, BRIOCHE CROUTONS,
LEMON HERB CAESAR DRESSING

SMOKED SALMON SANDWICH, HOT HOUSE CUCUMBERS, RED ONION, LEMON DILL & CAPER CREAM CHEESE,
WARM BAGUETTE, FRITES

TOASTED SWEET POTATO GNOCCHI, GRILLED ANDOUILLE SAUSAGE, ENGLISH PEAS, MONTRACHET GOAT CHEESE,
ROSEMARY CREAM



MOULES • FRITES • BIER • WAFFLES
PORT WASHINGTON

Long Island Restaurant Week Menu

3 Course Prix Fixe Dinner

Choose 1 From Each Section

January 23 - 30

Saturday Only Until 7pm

\$42 Per Person

Some Additional Charges May Apply, Beverages, Tax & Gratuity Not Included

Sharing Charge \$15 , In House Promotion Only, Not Available For Take Out

NO SUBSTITUTIONS

Appetizer

Belgian Split Pea - Ardennes Ham, Chimay Cheese Crustade

Burrata Mozzarella - Baby Heirloom Tomatoes, Fig Balsamic

Ham & Cheese Croquette, Ardennes Ham, Chimay Cheese, Belgian Slaw

Toasted Sweet Potato Gnocchi - Grilled Andouille Sausage, English Peas, Montrachet Goat Cheese, Rosemary Cream

Market Greens - Fourme D'ambert, Cipollinis, Candied Pecans, Shaved Asian Pears,
Creamy Horseradish Dressing

Caesar Salad - Chopped Hearts Of Romaine , Baby Tomatoes, Avocado, Brioche Croutons,
Lemon Herb Caesar Dressing

Main Course

Kip - Rotisserie Roasted All Natural Chicken, North Country Bacon Brussel Sprouts, Truffled Mashed Potatoes, Natural Pan Jus

Bistro Burger - USDA Prime Beef, Fourme D'ambert, Smoked Bacon, Beefsteak Tomato, Arugula, Cognac Dijonnaise,
Toasted Brioche

Zalm - Hudson Valley Steelehead Salmon, Haricot Verts, Jasmine Rice, Thai Coconut Sauce

Sole - Lemon Herb Breaded, Truffle Butter Whipped Potatoes, Sautéed Spinach, Crispy Caper Beurre Blanc

Mussel Pot Entrees Served With Frites & Mayonnaise

Thai - Spicy Lemon Grass & Coconut Broth, Grilled Pineapple

Montrachet - White Wine, Goat Cheese Roasted Red Peppers

Oreganato - Lemon, White Wine & Toasted Breadcrumbs

Lucifer - Spicy Buffalo Style, Crumbled Blue Cheese, Celery & Carrots

Provençal - Vine Ripened Tomatoes, Fresh Herbs & White Wine

Farmhouse Ale - Bacon, Oven Dried Tomatoes,
Creamy Farmhouse Ale Broth

Calabrian - Spicy Mediterranean Marinara

Add to any Moules Pot
Shrimp or Fried Calamari \$12-

Dessert

Belgian Triple Chocolate Mousse, Whipped Cream

Meyer Lemon Tart, Blueberry Compote