

JACQUES

BRASSERIE

NYC RESTAURANT WEEK
WINTER 2026 DINNER PRIX-FIXE \$60 (3 COURSES)
JANUARY 20TH TO FEBRUARY 12TH

STARTERS

Choice of 1 of the following

CAULIFLOWER SOUP

Crab Ravioli

ENDIVE & ROQUEFORT SALAD

Endive, Walnuts, Pear & Roquefort

SALMON TARTAR

Avocado & Yuzu Vinagrette, Topped with Salmon Roe

ENTREES

choice of 1 of the following

SAUMON AUX LENTILLES

Lentil Ragout & Grainy Mustard

BOEUF BOURGUIGNON + \$10

Beef Cheeks, Mashed Potatoes, Carrots & Pearl Onions

ROASTED CHICKEN BREAST

Organic Chicken Breast with Sauteed Spinach & Mashed Potatoes

MOULES FRITES MARINIERES

Chardonnay, Garlic & Parsley Served with French Fries

DESSERTS

Choice of 1 of the following

CREME BRULEE

Vanilla Bean Flavored

VALRHONA CHOCOLATE MOUSSE

Served with Cocoa Nibs

CHESTNUT PUDDING

Creme Anglaise

PRICING DOES NOT INCLUDE BEVERAGES, TAX & GRATUITY (NO SUBSTITUTIONS)



JACQUES

BRASSERIE

NYC RESTAURANT WEEK
WINTER 2026 LUNCH PRIX-FIXE \$45 (3 COURSES)
JANUARY 20TH TO FEBRUARY 12TH

STARTERS

Choice of 1 of the following

CAULIFLOWER SOUP

Crab Ravioli

JARDINETTE SALAD

Mixed Field Greens & Red Wine Dressing

CHICKEN LIVER MOUSSE

Port Jelly, Cornichons & Country Bread

ENTREES

choice of 1 of the following

SAUMON AUX LENTILLES

Lentil Ragout & Grainy Mustard

JACQUES BURGER

Blue Cheese, Apples, Caramelized Onions served with French Fries

MOULES FRITES MARINIERES

Chardonnay, Garlic & Parsley Served with French Fries

DESSERTS

Choice of 1 of the following

CREME BRULEE

Vanilla Bean Flavored

VALRHONA CHOCOLATE MOUSSE

Served with Cocoa Nibs

CHESTNUT PUDDING

Creme Anglaise

PRICING DOES NOT INCLUDE BEVERAGES, TAX & GRATUITY (NO SUBSTITUTIONS)