

# 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 Vinaigrette, 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 Sautéed Spinach & Mashed Potatoes*

### **MOULES FRITES MARINIÈRES**

*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**

*Crème 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 MARINIÈRES**

*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**

*Crème Anglaise*

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