

L'EXPRESS

NYC RESTAURANT WEEK | SUMMER 2025

DINNER \$45

APPETIZERS

SOUP DU JOUR
Chef's daily selection

LOCAL WATERMELON SALAD
Bulgarian feta, mint, pecans, red watercress & citrus

GRILLED HOMEMADE SAUSAGE
Savoy cabbage, shaved carrots, cilantro,
lime & smoked aioli

MAINS

SUMMER VEGETABLE RISOTTO
Local corn, tomato confit, zucchini, Parmigiano Reggiano
& crushed grilled bread

MEDITERRANEAN DORADE
Grilled corn, baby tomatoes, zucchini & saffron Barigoule sauce

PORK SHOULDER "BLANQUETTE"
Wild mushrooms, pearl onions, carrots, sage & Vin Jaune sauce

DESSERTS

HOMEMADE CRÈME BRÛLÉE

SELECTION OF ICE-CREAM & SORBET

CRÈME CARAMEL

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LUNCH \$30

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GRILLED HOMEMADE SAUSAGE
Savoy cabbage, shaved carrots, cilantro,
lime & smoked aioli

MAINS

SUMMER VEGETABLE RISOTTO
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Parmigiano Reggiano & crushed grilled bread

MEDITERRANEAN DORADE
Grilled corn, baby tomatoes, zucchini
& saffron Barigoule sauce

CRISPY PORK SCHNITZEL
Roasted fingerling potatoes, baby arugula
& homemade tartar sauce