

La Sirène

SoHo & UWS

Restaurant Week

THREE COURSE DINNER \$60

MARGAUX

by La Sirène

Appetizers

French Onion Soup

Toasted bread with Swiss au gratin

Foie Gras au Torchon (gf w/o toast)

Served with apple and grape confits

Watermelon Salad

Extra-virgin olive oil, feta, chopped fresh mint

Ravioles de Royan à la Crème

Dime-sized ravioli directly imported from France, cream, and truffles

Escargots à la Bourguignonne

Baked half-dozen escargots, stuffed with butter, garlic, shallots, and parsley

Entrées

Oven-Roasted Cornish Hen au Jus

Cooked à la minute for you :)

Selection of the NYC RW Fish

The recipe and product may vary, please ask your waiter :)

Seared Hanger Steak au Poivre

Prepared for the occasion with peppercorn brandy sauce

Braised Rabbit Dijonnaise

With a lightly creamed sauce of white wine and Dijon

Filet de Bœuf Poêlé

Seared filet mignon, veal stock truffle sauce

Desserts

Croquant au Caramel

Puff pastry stuffed with vanilla Grand Marnier custard. topped with caramel

Choux Chantilly

Puff pastry stuffed with homemade Chantilly confectioners' sugar

Homemade Ice Cream or Sorbet

One big scoop – ask your server for available flavors

We are pleased to offer this menu for Restaurant Week 2025, July 21 – August 31

La Sirène

UWS

Restaurant Week

TWO COURSE LUNCH \$30

Mon – Fri

MARGAUX

by La Sirène

Appetizers

French Onion Soup

With toasted grilled cheese on top

Watermelon Salad (gf)

Extra-virgin olive oil, goat cheese, fresh mint

Garden Mixed Salad (gf)

Diced apple, radish, tomatoes, EVO dressing, French vinaigrette

Fresh Roasted Beet Salad with Brie

Diced apple, pine nuts (let us know of any allergies)

Homemade Pâté de Campagne

Served with cornichons, pearl onions, and Dijon

Entrées

all entrées served with fresh French fries on the side

Quiche Lorraine with Salad

Homemade with caramelized onion and diced bacon

Jambon Brie Sandwich

Cooked Kurobuta ham with velvety Brie on sourdough baguette, with salad

Open-Face Croque or Crêpe Monsieur/Madame

Madame is served with a sunny-side-up egg on top

Prince Edward Island Mussels (gf)

Marinière, white wine, garlic, onions, and herbs

Homemade Fluffy Gnocchi Parisienne

White sauce béchamel with Swiss au gratin and nutmeg (not potato gnocchi)

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