

JACQUES

BRASSERIE

NYC RESTAURANT WEEK
SUMMER 2026 DINNER PRIX-FIXE \$60 (3 COURSES)
JULY 20TH TO AUGUST 16TH

STARTERS

Choice of 1 of the following

SOUPE DU JOUR

Seasonal Soup of the Day

JARDINETTE SALAD

Mixed Field Greens, Shaved Vegetables & Red Wine Dressing

SALMON TARTAR

Avocado & Yuzu Vinagrette, Topped with Salmon Roe

ENTREES

choice of 1 of the following

FAROE ISLAND SALMON

Corn Puree, Sauce Vierge & Herb Emulsion

BOEUF BOURGUIGNON + \$10

Beef Cheeks, Mashed Potatoes & Root Vegetables

ROASTED CHICKEN BREAST

Mashed Potatoes & Haricot Vert

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

GELATO or SORBET

Ask Your Server for our Seasonal Flavors

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

JACQUES BRASSERIE

**NYC RESTAURANT WEEK
SUMMER 2026 LUNCH PRIX-FIXE \$45 (3 COURSES)
JULY 20TH TO AUGUST 16TH**

STARTERS

Choice of 1 of the following

SOUPE DU JOUR

Seasonal Soup of the day

JARDINETTE SALAD

Mixed Field Greens, Shaved Vegetables & Red Wine Dressing

ESCARGOT

6 Snails in Garlic, Butter & Parsley

ENTREES

choice of 1 of the following

FAROE ISLAND SALMON

Corn Puree, Sauce Vierge & Herb Emulsion

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

GELATO or SORBET

Ask Your Server for our Seasonal Flavors

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