Le Tout Va Bien

since 1949

NYC SUMMER RESTAURANT WEEK 2026

MONDAY TO SUNDAY
JULY 20TH TO SEPTEMBER 6TH
$60/PERSON

ENTRÉES

Soupe du Jour
soup of the Day

Escargots persillés
Snails with Garlic & parsley butter

Moules Provençales
Gratinées 1/2 Shell Mussels with garlic butter

Salmon tartare
Hand-chopped seasoned raw salmon

PLATS

Sole Grillée et ses Légumes
Grilled Sole, green zucchini & artichokes sautéed, Saffron sauce

Steak & Frites
Certified black angus Hangar steak, French fries, pepercorn sauce

Cuisse de canard confit
Duck leg confit, Roasted potatoes, frisée Salad, garlic sauce

Scampi Risotto
Sautéed Shrimp over Risotto, white wine butter sauce

LES DÉSSERTS

White Chocolate Mousse
served with berries

Profiteroles
Choux puffs, vanilla ice cream, chocolate sauce, toasted almonds

Crème Brûlée

ET BON APPÉTIT BIEN SUR!

Consuming raw or undercooked food may your risk of foodborne illness