



NYC RESTAURANT WEEK - SUMMER 2026

TWO-COURSE PRIX-FIXE LUNCH

July 20 - September 6, 2026

\$ 45

INCLUDES ONE MAIN COURSE AND YOUR CHOICE OF EITHER ONE APPETIZER OR ONE DESSERT.

APPETIZERS

One Choice Per Guest

SESAME TUNA TARTARE

Sushi-grade yellow fin tuna with shallots, sesame, lime zest, ginger, coriander, fresh lime juice with a panko crumble

CRISPY GOAT CHEESE

Pastry sheets filled with goat cheese and herbs. (4 pcs)

GREEN GAZPACHO

Served chilled soup : Blended Cucumber, avocado, sweet peppers, mint, and extra virgin olive oil.

LEVANT SALAD

Arugula, green apple, beetroot, cranberry, walnuts, Roquefort cheese and orange dressing

CHICKEN CROQUETTES

Crispy organic chicken croquettes with (3 pcs) a creamy béchamel filling, served with house-made aioli

PETIT LEGUME ROTIS

Roasted seasonal vegetables with olive oil, lemon, garlic & fresh herbs

MAIN COURSE

One Choice Per Guest

COQ AU VIN

Slow-braised bone-in chicken in a Burgundy wine sauce with herbs, onions, mushrooms, carrots, and bacon, Served over mashed potatoes

FRENCH ONION SPAGHETTI

Spaghetti in savory beef broth with caramelized onions, cheese, and crispy shallots, French-inspired

BURGER LE GAULOIS

Angus burger with Roquefort cheese, caramelized onions, arugula, tomato, and mustard mayo on a brioche bun, served with fries.

LÉGUMES RÔTIS

Roasted seasonal fresh vegetables, tossed with garlic, EVOO & lemon juice (Vegan-Gluten Free-Dairy Free)

BEEF BOURGUIGNON

Slow-cooked French beef stew in a rich red wine sauce with carrots, mushrooms, pearl onions, and bacon. Served over mashed potatoes

SALMON PAVE

Pan seared Atlantic salmon served on creamy green risotto and finished with a Lemon Velvet sauce

SALADE NICOISE

Fresh organic mixed greens topped with seared yellow fin tuna, potatoes, eggs, tomatoes, anchovies, Kalamata olives, and dressed with a zesty citrus-herbs vinaigrette

FRIED CHICKEN SANDWICH

Marinated hand-breaded chicken thigh on brioche pickles and spicy harissa mayo sauce. Served with Fries and mixed green salad

PREMIUM SELECTIONS

One Choice Per Guest -Premium selections available for an additional charge.

STEAK FRITES +10

Angus Hanger Steak grilled to perfection with Béarnaise sauce .Served with French fries

SEABASS +10

Mediterranean seabass branzino (fillet) with mashed potatoes, sautéed spinach & lemon butter sauce

DESSERT

One Choice Per Guest

CRÈME BRÛLÉE

Silky vanilla custard topped with a caramelized sugar crust

SAN SEBASTIAN CAKE

Traditional Spanish Basque cheesecake – perfectly light, creamy and smooth, baked to caramelized perfection

ALMOND CAKE

Gluten-free almond cake with lemon zest, served with vanilla ice cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please let us know if you have any food allergies or special dietary needs