

MARGAUX

by La Sirène

Restaurant Week

THREE-COURSE DINNER \$60

HORS D'ŒUVRES

Soupe à l'oignon

French onion soup au gratin, a comforting classic, served with toast

Pâté de campagne

100 percent homemade, served cold with onions, pickles, and Dijon

Salade de pastèque

Watermelon, 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

PLATS PRINCIPAUX

Coquelet rôti au jus

Roasted Cornish game hen au jus, prepared à la minute for you

Selection of NYC RW Fish

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

Tartare de bœuf

Steak tartare served with our tossed mixed greens & toasted bread

Lapin à la moutarde

Rabbit braised with a lightly creamed sauce of white wine and Dijon mustard

Magret de Canard

Seared Moulard duck breast graced with a Michigan cranberry glaze

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