

VIN SUR VINGT

BISTRO À VIN

NYC RESTAURANT WEEK® SUMMER 2026

\$45

3 COURSES DINNER MENU

Choice of One Appetizer,
One Entrée and One Dessert



\$10

WINE BY THE GLASS PAIRING

Choice of One Glass of Wine
to Pair with Each Course

\$40

BOTTLE OF WINE

From This Menu Pairing Selection

Tax & Gratuities Not Included

APPETIZERS

ESCARGOTS

Garlic & Herbs Butter

ENDIVE SALAD

Crisp Endive Tossed with Roasted Chickpeas,
Sweet Grapes & Dates, Pinenuts, Tahini-Herb Vinaigrette

ROASTED FIGS,

Goat cheese, honey, arugula, pomegranate



ENTRÉES

STEAK SAUCE AU POIVRE, FRITES

Selected Steak, 6oz, Green Peppercorn Creamy Sauce, French Fries

SAUMON GRILLÉ ET RATATOUILLE

Grilled Salmon Filet, Provençal Vegetable Stew

MOULES MARINIÈRES, FRITES

PEI Mussels, White Wine Broth with Onions and Parsley, French Fries

DESSERTS

CRÈME BRÛLÉE, VANILLE, CARDAMOME ET LAVENDER

Caramelized Vanilla Custard, Cardamom and Lavender infused

TARTE TATIN

Caramelised apple upside-down tart, served warm with crème fraîche

(V) Vegetarian— Ask for our Vegetarian Entrée Option