

La GAULOISE

BISTRO NEW YORK

APPETIZERS

SOUPE À L'OIGNON	9
french onion soup, cognac-veal jus, fresh thyme, gruyère croutons	
FRISÉE AUX LARDONS	12
frisée, bacon lardon, crispy poached duck egg, red wine vinaigrette	
BOUCHERON ET SALADE DE LAITUE	11
goat cheese and baby lettuce salad, mustard vinaigrette, fines herbes	
MOUSSE DE FOIE GRAS	18
duck liver mousse, Lillet gelée, apricot jam, brioche toast	
HUÎTRES	mp
oysters on the half shell, mignonette and cocktail sauce	
ESCARGOTS	15
snails, garlic, white wine, butter, puff pastry	
SALADE DE CONFIT DE CANARD	16
duck leg confit, poached pears, fingerling potatoes, watercress, shallots, muscadet-vinaigrette	
RILLETTES DE TRUITE FUMÉE	14
house-smoked trout rillettes, arugula and apple salad, toasted baguette	
CUISSES DE NYMPHES	15
sautéed frogs legs, white wine, baby carrots, parsley	
OS À MOELLE RÔTIE	15
roasted bone marrow, prune-armagnac marmalade, baguette	
TARTE FLAMBÉE	13
handmade flatbread, smoked bacon, fromage blanc, caramelized onions, comté	

FROMAGE ET CHARCUTERIE

choose 1: \$6; choose 3: \$17; choose 5: \$28

KUNICK soft, buttery, cow/goat—NY • CAVE-AGED CHEDDAR hard, raw cow—PA
NANCY'S CAMEMBERT soft, sheep—NY • QUESO VALDEON mountain blue—Spain
LANDAFF semi-soft, cow—Vermont

JAMON SERRANO • SPECK • WILD BOAR SALAME • CHORIZO PICANTE

MAINS

MOULES FRITES	18
mussels, white wine, leeks, herbes de provence, hand cut french fries	
COQUILLES ST. JACQUES	28
pan-roasted diver scallops, truffled salsify puree, crispy leeks	
TRUITE GRILLÉE	25
grilled whole trout, haricots verts, brown butter-almond vinaigrette	
MAGRET DE CANARD	24
roasted magret duck breast, baby potatoes, figs, fennel, thyme jus	
LAPIN À LA PROVENÇALE	26
rabbit, white wine, olive, rosemary-roasted tomatoes, soft polenta	
JOUES DE VEAU BRAISÉES	27
braised veal cheeks, herb roasted baby root vegetables, celery root purée, red wine jus	
STEAK FRITES	26
New York strip, green salad, hand-cut french fries, béarnaise sauce	
CÔTE DE BOEUF	48
28oz grass-fed, free range bone-in ribeye, heirloom potatoes, roasted baby vegetables, béarnaise sauce	
RAVIOLI DU JOUR	19
hand made ravioli, seasonal market vegetables	
BURGER LA GAULOISE	15
grass-fed beef, brioche bun, pickles, house-made French fries add cheese +1.00; add bacon +1.50; add caramelized onions +1.00	

SIDES \$7

HARICOTS VERTS • FRENCH FRIES • BABY VEGETABLES
ROASTED FINGERLING POTATOES • BABY LETTUCE SALAD

20% gratuity added for parties of 6 or more

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