

LA SIRÈNE Soho & UWS



NYC
Restaurant Week

Dinner (Except Saturday) \$60

Choice of Appetizer



French Onion Soup

Toasted Bread with Swiss au Gratin

Foie Gras au Torchon (GF aside of Toast)

Served with Apple and Grape Confits

Watermelon Salad

Extra Virgin Olive Oil, Feta, Chopped Fresh Mint

Ravioles de Royan A la Crème

Dime size Raviolis directly imported from France, Cream and Truffles

Escargots à la Bourguignonne

Baked 1/2 dozen Escargots, stuffed with Butter, Garlic, Shallots and Parsley

Choice of Entrée

Served with Fresh Vegetables on the side for two



Oven Roasted Cornish Hen au Jus

Cooked a la Minute for you :)

Selection of the NYC RW Fish (Ask Waiter)

The recipe and product may vary at any moment:)

Seared Hanger Steak Sauce au Poivre

Prepared for the occasion with Peppercorn Brandy Sauce

Braised Rabbit Dijonnaise

With White Wine, Dijon lightly Creamed Sauce

Filet de Boeuf Poêlé Truffle Sauce

Seared Filet Mignon, Veal Stock Truffle Sauce

Choice of Dessert



Croquant au Caramel

Puff Pastry stuffed with Vanilla Grand Marnier Custard, topped with Caramel

Choux Chantilly

Puff Pastry stuffed with homemade Chantilly Confectioned Sugar

Homemade Ice Cream or Sorbet (1 big Scoop)

Ask your server for available Flavors

~ 5% discount applies to all cash and personal check payments—ask your server! ~

LA SIRÈNE Soho & UWS

Lunch Mon-Fri \$45 UWS

Lunch on Sunday only SOHO



NYC
Restaurant Week

Choice of Appetizer



Watermelon Salad (GF)

Extra virgin olive oil, Goat cheese, fresh mint

Foie Gras au Torchon (signature) (GF aside the toast)

Served with Toasted Sour Dough bread, Grape and Apple confit

Escargots Bourguignonne (Signature)

1/2 Dz Baked Escargots stuffed w/Butter, Garlic, Shallot and Parsley

1/2 Roasted Pear & Blue Cheese (GF)

With Green Salad & Balsamic Glaze

Choice of Entrée

(served with assorted vegetables on the side)



Râble de Lapin Braisé Dijonnaise (GF)

Braised Rabbit Saddle (filet) Lightly Creamy White Wine Dijon sauce

Seared Hanger Steak (GF)

Signature Dish, Slow Seared, Garlic, Butter Parsley

Steak Tartare (GF aside of Toast)

The French classic Raw Marinated Minced Beef

Fish or Seafood of the Day (GF)

Inquire with your Server

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