



**NYC**  
Restaurant Week

# CAFÉ D'ALSACE RESTAURANT WEEK

THREE COURSE DINNER 45  
(available 7 nights)

## APPETIZERS

### SOUPE DU JOUR

seasonal produce, fresh herbs

### ROASTED SEASONAL BEET SALAD

herb goat cheese, mâche, aged balsamic vinegar

### GNOCCHI PARISIEN

asparagus, shaved Parmesan,  
Mornay sauce, truffle oil

### GRILLED HOMEMADE PHEASANT SAUSAGE

mashed potatoes, natural jus

## ENTRÉES

### SUMMER VEGETABLE RISOTTO

asparagus, grilled summer corn,  
cherry tomatoes, Parmigiano Reggiano

### COQ AU RIESLING

white wine braised chicken legs, Yukon Gold mashed potatoes,  
mushrooms, bacon, braising jus

### SEARED SKATE FISH "GRENOBLOISE"

medley of rice, medley of vegetables,  
lemon-butter-caper sauce, diced tomatoes, parsley

### GRILLED PRIME HANGER STEAK

shallot-parsley butter, French fries

### PLAT DU JOUR

please ask your server for details

## DESSERTS

### WARM FLOURLESS CHOCOLATE GÂTEAU

vanilla ice cream, crème anglaise

### BERRIES & SORBET

fresh strawberries, blueberries, raspberries,  
homemade raspberry sorbet, butter cookies,  
whipped cream, raspberry coulis

~ EXECUTIVE CHEF: PHILIPPE ROUSSEL ~



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# CAFÉ D'ALSACE RESTAURANT WEEK



## TWO COURSE LUNCH 30

(available Monday - Friday, 11:30AM-3:30PM)

### ===== APPETIZERS =====

#### SOUPE DU JOUR

seasonal produce, fresh herbs

#### ROASTED SEASONAL BEET SALAD

herb goat cheese, mâche, aged balsamic vinegar

#### GNOCCHI PARISIEN

asparagus, shaved Parmesan,  
Mornay sauce, truffle oil

#### GRILLED HOMEMADE PHEASANT SAUSAGE

mashed potatoes, natural jus

### ===== ENTRÉES =====

#### SUMMER VEGETABLE RISOTTO

asparagus, grilled summer corn,  
cherry tomatoes, Parmigiano Reggiano

#### COQ AU RIESLING

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mushrooms, bacon, braising jus

#### SEARED SKATE FISH "GRENOBLOISE"

medley of rice, medley of vegetables,  
lemon-butter-caper sauce, diced tomatoes, parsley

#### GRILLED PRIME HANGER STEAK

shallot-parsley butter, French fries

#### PLAT DU JOUR

please ask your server for details

~ EXECUTIVE CHEF: PHILIPPE ROUSSEL ~

