



# À la carte

## Starters

Caesar salad:.....	14,99€
Romaine lettuce, grilled chicken with Parmesan cheese, garlic croutons and sun-dried tomatoes	
✓ Cream of butternut squash soup, basil-infused oil, mini chestnut muffins .....	11,99€
Duck and wine terrine, red onion chutney, side salad with raspberry vinegar .....	11,99€
Fillet of semi-smoked salmon, seaweed and lemon cream cupcakes, Waldorf salad .....	15,99€
Slice of lightly cooked foie gras with a spicy pear chutney.....	15,99€
<i>Recommended wine: Sauternes AOC - Chateau Lafaurie Peyraguey Premier Grand Cru Classé</i>	
Soft fresh goat's cheese with herbs, vegetable caviar, olive bread.....	11,99€
Beef carpaccio, tartar sauce, served with pickles .....	14,99€
Crab rillettes with grain mustard, green apple julienne with dill .....	15,99€
Scallop and crayfish ravioli, braised leeks, beurre blanc sauce with hazelnut oil.....	14,99€
<i>Recommended wine: Sancerre AOC - Château de Sancerre</i>	

## Main courses

Braised chicken supreme with Bourbon white sauce, navarin of vegetables .....	23,99€
Skewer of marinated beef with a rich Sichuan pepper jus with French fries.....	26,99€
Creamy penne pasta with lightly-cooked vegetables and parsley prawns .....	23,99€
Pan-fried fillet of sea bass, served with sliced fennel and coriander citrus-fruit salsa.....	26,99€
<i>Recommended wine: Meursault AOC - P. Aegerter</i>	
Empire State Burger: Charolais beef, Emmental cheese, mushrooms, Béarnaise sauce .....	29,99€
✓ Delicate onion and baby vegetable tart, flavoured with saffron-infused oil, tofu doughnuts.....	26,99€
Fillet of beef, morel sauce, creamy risotto with Parmesan cheese, green asparagus .....	33,99€
<i>Recommended wine: Haut Médoc AOC - Château La Lagune Grand Cru Classé</i>	
Pan-fried scallops, creamy clam sauce, Vitelotte potato mash .....	29,99€
Medallion of veal Marengo, Pont-Neuf-style polenta, mini vegetable tart.....	29,99€

## Desserts

Chocolate fondant with red berry garnish, vanilla fromage frais.....	11,99€
Poached pear and almond crème brûlée with almond madeleine .....	9,99€
Pineapple carpaccio with a Piña Colada syrup, served with a coconut smoothie (no added sugar) .....	10,99€
<i>Recommended wine: Lanson Brut Label champagne</i>	
New York-style cheesecake: the original Broadway cheesecake.....	11,99€
Manhattan-style crêpes Suzette.....	11,99€
Exotic fruit minestrone with a light mint syrup, mini savarin and whipped cream .....	10,99€
Gourmet macaroon with a banana mousse, spiced chocolate sauce, roasted fraycinette banana .....	11,99€
<i>Recommended wine: Graham's 10 year-old tawny port</i>	
Manhattan platter: an assortment of our desserts.....	12,99€
Apple pie served with a salted butter caramel foam .....	11,99€

✓ Vegetarian suggestion

"Home-made" dishes are made on-site from fresh ingredients.

## Big Apple menu 41,99€


1 starter & 1 main course & 1 dessert

(drinks not included)

### Starters

Caesar salad: Romaine lettuce, grilled chicken with Parmesan cheese, garlic croutons and sun-dried tomatoes  
or Carpaccio of beef, tartar sauce, served with pickles  
or Scallop and crayfish ravioli, braised leeks, beurre blanc sauce with hazelnut oil

### Main courses

Pan-fried fillet of sea bass, served with sliced fennel and coriander citrus-fruit salsa  
or Empire State Burger: Charolais beef, Emmental cheese, mushrooms, Béarnaise sauce  
or  Delicate onion and baby vegetable tart, flavoured with saffron-infused oil, tofu doughnuts

### Desserts

New York-style cheesecake: the original Broadway cheesecake  
or Exotic fruit minestrone with a light mint syrup, mini savarin and whipped cream  
or Manhattan-style crêpes Suzette




## Ellis Island menu 36,99€

1 starter & 1 main course & 1 dessert

(drinks not included)

### Starters

Duck and wine terrine, red onion chutney, side salad with raspberry vinegar  
or  Cream of butternut squash soup, basil-infused oil, mini chestnut muffins  
or Soft fresh goat's cheese with herbs, vegetable caviar, olive bread

### Main courses

Braised chicken supreme with Bourbon white sauce, navarin of vegetables  
or Creamy penne pasta with lightly-cooked vegetables and parley prawns  
or Skewer of marinated beef with a rich Sichuan pepper jus with French fries

### Desserts

Chocolate fondant with red berry garnish, vanilla fromage frais  
or Poached pear and almond crème brûlée with almond madeleine  
or Pineapple carpaccio with a Piña Colada syrup, served with a coconut smoothie (no added sugar)

## Children's menu Plus 16,99 €

(for children aged 3 to 11 inclusive)

1 starter & 1 main course & 1 dessert

& Vittel mineral water (33 cl) or Minute Maid orange or apple juice (15 cl) or Milk (20 cl)

### Starters

Mickey mosaic: finely diced tomato and cucumber with egg mimosa  
or Cream of tomato soup with a small herb muffin

### Main courses

Brooklyn fillet of chicken served with crushed potatoes and green beans  
or Penne pasta with smoked salmon and baby vegetables

### Desserts

Fresh fruit salad, small chocolate fondant  
or Yoghurt drink with a fruit skewer

## Broadway menu 53,99€

### 1 starter & 1 main course & 1 dessert

(drinks not included)

#### Starters

Slice of lightly-cooked foie gras with a spicy pear chutney  
or Fillet of semi-smoked salmon, seaweed and lemon cream cupcakes, Waldorf salad  
or Crab rillettes with grain mustard, green apple julienne with dill

#### Main courses

Fillet of beef, morel sauce, creamy risotto with Parmesan cheese, green asparagus  
or Pan-fried scallops, creamy clam sauce, Vitelotte potato mash  
or Medallion of veal Marengo, Pont-Neuf-style polenta, mini vegetable tart

#### Desserts

Gourmet macaroon with a banana mousse, spiced chocolate sauce, roasted fraycinette banana  
or Manhattan platter: an assortment of our desserts  
or Apple pie served with a salted butter caramel foam



## Children's menu Premium 29,99€

(for children aged 3 to 11 inclusive)

### 1 starter & 1 main course & 1 dessert

& Vittel mineral water (33 cl) or Minute Maid orange or apple juice (15 cl) or Milk (20 cl)

#### Starters

Little Italy salad: Romaine lettuce, grilled chicken, sun-dried tomatoes and Parmesan cheese shavings  
or Prawn rosti with a tartar sauce

#### Main courses

Manhattan Burger: beef burger with bacon, cheese and lettuce  
(choice of side dishes: steakhouse fries, green beans or penne pasta)  
or Fillet of sea bream meunière, served with crushed potatoes and green beans

#### Desserts

Surprise pancakes  
or Verrine of vanilla fromage frais with red berry garnish  
A different refreshing drink (25 cl) may replace a similar item on request

## Celebrate your birthday



with us,  
don't forget  
to order your cake  
before your meal!

**27€**

*Vacherin cake for 4 to 8 people*

Dear Guest, if you suffer from food allergies, a member of staff will be pleased to provide you with information on allergens present in our dishes.