

# nyc restaurant week

three courses – 24.07

first course

bibb salad

*radish, mustard vinaigrette, crispy shallot and mustard oil*

country pate

*dijon mustard, cornichons and frisee*

onion soup

*gruyere cruton*

second course

moules frites

*buddah's hand, fennel, coriander, leffe blonde*

resto burger

*gruyere cheese, onions, pickles, mayo*

housemade chorizo

*swiss chard, lardo, olio verde*

third course

chef's selection of Belgian chocolates

liege waffle

*vanilla crème fraiche, chocolate sauce*

financier

*pistachio, kumquat*

beer and wine pairing – 15

chef robert hellen

a 20% gratuity will be added for parties of six or more  
let us know of any food allergies

resto

# nyc restaurant week

three courses – 35

first course

bibb salad

*radish, mustard vinaigrette, crispy shallot and mustard oil*

country pate

*dijon mustard, cornichons and frisee*

onion soup

*gruyere cruton*

second course

braised veal breast

*cranberry beans, carrots*

crispy lamb shoulder

*smoked tomato, anson mills polenta*

sea scallops

*leek puree, walnut vinaigrette*

third course

chef's selection of Belgian chocolates

liege waffle

*vanilla crème fraiche, chocolate sauce*

financier

*pistachio, kumquat*

beer and wine pairing – 15

chef robert hellen

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