

Chez Lucienne

DINNER · MON-THUR 4PM-11PM · FRI & SAT 4PM-12AM · 212.289.5555

appetizers

NOTRE SALADE VERTE

our mixed green salad with house vinaigrette
\$6.95

FRISEE AUX LARDONS

frisee salad with diced bacon, croutons, poached egg
\$8.95

ESCARGOTS DE BOURGOGNE

1/2 dozen french snails in parsley butter and garlic sauce
\$9.95

TARTARE DE THON

fresh tuna tartare with wasabi, caviar, and sesame oil
\$11.95

SAUMON FUME FAIT MAISON

homemade smoked salmon with vodka cream and sarasin blinis
\$11.95

CALAMARS FRIES

ET SAUCE TARTARE fried calamari salad with lemon, parsley, served with tartare sauce
\$9.95

QUENELLES DE CHEVRE ET SA JULIENNE DE CONCOMBRES

homemade goat cheese mousse with a julienne of cucumber and black olives
\$8.95

PATÉ DE CAMPAGNE FAIT MAISON

homemade country pate served with cornichons
\$6.95

TRADITIONNEL GAZPACHO

chilled soup with diced tomatoes, cucumbers, peppers, and avocado
\$7.95

TOMATES ET MOZZARELLA

vine ripe organic tomato, fresh mozzarella, and fresh basil dressed with extra virgin olive oil
\$8.95



entrées

FILET DE TILAPIA EN PAPILOTTE

steamed tilapia served with basmati rice and beurre blanc
\$18.95

PAVÉ DE SAUMON SAUCE CHAMPAGNE

grilled atlantic salmon with broccoli and champagne sauce
\$19.95

THON GRILLÉ A LA PROVENCALE

grilled tuna provencal style, red peppers, and caperberry sauce
\$21.95

MOULES MARINIÈRES, FRITES

steamed mussels in white wine, garlic, and parsley
\$15.95

LINGUINIS AUX CREVETTES

sautéd shrimp with linguini and garlic sauce
\$16.95

TRADITIONNELLE GALETTE SARRASIN

french crepe stuffed with spinach, eggs, cheese, and ham
\$15.95

PENNE POMMADORO

penne with fresh tomato basil compote
\$14.95

SALADE NIÇOISE AU THON FRAIS

classic niçoise salad with fresh grilled tuna, potato, hard-boiled egg, tomato, string beans, olives and anchovies
\$15.95

STEAK TARTARE, FRITES

raw chopped sirloin steak with onions, cornichons, topped with a raw egg served with french fries
\$19.95

PASTILLA D'AGNEAU A LA MAROCAINE

lamb in phyllo dough with squash salad
\$21.95

POULET ROTI ET SA PURÉE FAIT MAISON

roasted 1/2 chicken with broth served with homemade mashed potatoes
\$16.95

BAVETTE À L'ÉCHALOTTE

grilled skirt steak with shallots and french fries
\$21.95

SUPRÊME DE VOLAILLE ET SA RATATOUILLE

grilled chicken breast with zucchini, red pepper, and tomato compote
\$17.95

BURGER CHEZ LUCIENNE

kobe beef burger with brie cheese and potato chips
\$17.95

FILET MIGNON DE PORC ET LEGUMES VERTS

roasted pork tenderloin with mixed greens and peach sauce
\$16.95

SIDE ORDERS \$4

sautéd spinach · sautéd mushrooms
french fries · asparagus gratin
smoked bacon · pork and herb sausages

desserts

CREPES SUZETTES

grand marnier flamed crepes \$10.95

TARTE AU POIRES

pear tart with pear sorbet \$7.95

GLACES ET SORBETS

ice cream and sorbets \$6.95

PARFAIT AU CAFE

coffee parfait with chocolate sauce \$6.95

ASSIETTE DE FROMAGES

assorted cheese platter \$9.95

TRADITIONNELLE CRÈME BRÛLÉE

vanilla creme brulee \$7.95

FROMAGE BLANC

AU CITRON VERT fromage blanc with fresh raspberries, and passion fruit jelly \$7.95

CREMEUX CHOCOLAT NOISETTE

chocolate hazelnut dacquoise with chocolate sauce \$8.95

BABA AU RHUM

homemade sponge cake dipped in rum sirop \$7.95

FARANDOLLE DE DESSERTS

dessert sampler: pear tart, chocolate dacquoise, coffee parfait, and ice cream \$11.95

