

LA SIRÈNE UWS LUNCH *Served Monday-Friday*

PETIT PLATS

La Sirène Salad lettuce, radicchio, cherry tomato, fruits & dijon/olive oil/red wine vinegar dressing 11

Escargots with butter, garlic, shallots & parsley 19

Avocado Toast on sourdough bread with goat cheese, micro greens and extra virgin olive oil 15

Ravioles du Royan au Comté tiny ravioles stuffed with comté cheese in delicate truffle cream sauce 17/29

Steak Tartare marinated raw beef with onion, capers, cornichons, mayonnaise and spices 17/29

Pate de Campagne with petite salad, cornichons, dijon mustard 13

French Onion Soup au Gratin 13

Roasted Fresh Beets with brie cheese, diced apples and pine nuts 13

Baked 1/2 Pear with blue cheese and balsamic glaze 9

Salade de Foie De Volaille sautéed chicken liver with onion, port wine/balsamic reduction 14/21

FRENCH CREPES

Crepe Monsieur/Madame with ham, swiss, béchamel (*with sunny side up eggs for madame*) 18/23

Mixed Berries with salted caramel 14

Banana & Chocolate 15

Fresh Lemon & Sugar 12

Grand Marnier & Sugar 23

OEUFS

Omelette Parmentière with caramelized onions, baby potatoes, served with fries or salad 15

Two Plain Eggs 7

Two Eggs any style with 2 add-ons 15

*~ swiss ~ brie ~ blue or goat/truffle
cheese ~ bacon ~ ham ~ fennel sausage ~
sautéed spinach ~ sautéed mushrooms ~
caramelized onions ~*

Egg white only / extra add-on +3

Served with salad.

ENTREE

Steak Frites hanger steak with fries & salad 32

Roasted 1/2 Cornish Hen au Jus cooked à la minute for you and served with fries or salad 18

Beef Tongue slow cooked in broth with potatoes, carrot, onion and capers 25

Seared Salmon Filet stewed wild mushroom & port wine sauce, fries or salad 29

Moules Marinières mussels steamed with white wine, shallots, garlic and fresh herbs 16/27

Gnocchi Parisian au Gratin made with poached and baked puff dough, béchamel sauce and swiss 21

Quiche Florentine with spinach and goat cheese 18

Quiche Lorraine with bacon and swiss cheese 16

Jambon/Brie Sandwich à la Parisienne on baguette with kurobuta pork ham and brie cheese 18

Gravlax Salmon Salad large mixed greens bowl with homemade gravlax, capers, shallots and lemon 25

Hamburger with lettuce, tomato, onion, mayonnaise, served with fries or salad 17
(*add: bacon ~ swiss ~ brie ~ caramelized onions +3*)

Open Face Croque Monsieur/Madame ham, swiss, béchamel on baguette (*w/ eggs for madame*) 18/23

Baked Goat Cheese Tart with truffles, shallots, confit grape and a veil of gruyère (*signature*) 25

SIDES / ADD-ONS

Half Avocado 4.5

Fresh Cut French Fries 5/11

Cheese swiss, brie, blue, goat/truffle 6

Bacon, Ham or Fennel Sausage 6

Sautéed Spinach with garlic and olive oil 9

Sautéed Mushrooms 7

Homemade Gravlax Salmon 12

Market Vegetables 11

5% discount applies to all cash and check payments - ask your server.