

PETIT POULET

Wine Bar Bistro

DESSERT

FRESHLY PREPARED CREPE	10
<i>Nutella® and Banana...12 Crêpe Suzette...12</i>	
CRÈME BRULEE TRIO <i>Espresso, Classic, Chef Selection</i>	12
GRANNY SMITH APPLE TART TATIN <i>Vanilla Gelato</i>	12
PROFITEROLES <i>Filled Dolce Amore® Vanilla Gelato</i>	9
DARK CHOCOLATE MOUSSE	
<i>House-made Preserves, Hazelnut Biscotti Crumbles</i>	9
VALRHONA CHOCOLATE TARTE	
<i>Raspberry Coulis, Hazelnut Gelato</i>	12
ASSORTED DOLCE AMORE	
<i>Gelatos & Sorbets</i>	9

MALONGO BIO TEAS

ENGLISH BREAKFAST, EARL GREY, GREEN MINT,
GREEN JASMINE, VERBENA...9

MALONGO COFFEES *Choice of Espresso*

Grande Reserve: *Best Arabica Blend - Smooth and Rosted Cereals.*
Cuban: *100% Arabica - Delectate flavor of Cocoa, Nuts and Tobacco*
Deca Aqua: *All Natural Water, Decaffeinated, Great Toasted Flavor*

CAFÉ AMERICAIN...4	CAFÉ CRÈME...6
ESPRESSO...4	CAFÉ AU LAIT...6
DOUBLE ESPRESSO...6	CAPPUCCINO...6

MALONGO HOT CHOCOLAT...5

PETIT POULET

RESTAURANT / BRASSERIE

HORS D'ŒUVRES

SOUPE À L'AIL / Garlic Soup and PEI Mussels	7.75
SOUPE À L'OIGNON / French Onion Soup Country Bread Crustini, gruyere cheese	8.75
SALADE PETIT POULET Mache, arugula, Frisee, pulled chicken, mirin marinated cherry tomatoes, drunken goats cheese, sherry vinaigrette	8.75
SALADE FRISÉE AVEC LARDONS / Frisee salad with bacon Applewood smoked bacon, Vermont goat cheese, poached egg, mustard vinaigrette	8.75
BETTERAVE ROTI ET SALADE DE FROMAGES DE CHEVRE / roasted beet and goat cheese salad Shaved felled, orange supremes, fine herb vinaigrette	8.75
CHARCUTERIE PLATE Rossette de Lyon / pork sausage, Jambon de Bayonne / French prosciutto, house made chicken pate, house made salmon rillet, served with mustard, cornichon and achard de legumes / pickled vegetable salad	22.75
add an assorted of artisanal cheeses	8.25
GALETTE GRILLÉE / Grilled Flat bread Goat Cheese, caramelized onion, truffle oil, arugula, anchovy vinaigrette	8.25
BISTRO BEEF TARTAR AND CARPACCIO Preserved lemon, crispy shallots, capers, spicy aioli	11.25
BOUCHEES D' ESCARGOTS / Snails in puff pastry Wild mushroom, English peas, lemon garlic cream	12.50
MUSSELS MARINIÈRE White Wine, Shallots, Garlic, Butter	13.50
add fries to make an entrée	3.00
SHRIMP AND CHORIZO CAKE Romesco aioli, wilted arugula	13.25
SALADE PETIT Mixed greens, shaved red onion, shaved fennel and fine herb vinaigrette	7.25

LES FRUITS DE MER

NOS PLATEAUX

LE MAREYEUR
PARIS
serves 2* . . . 45.00

LE MAREYEUR
NEW YORK
serves 4* . . . 89.00

OYSTERS * ON THE HALF SHELL	2.25
LITTLENECKS* ON THE HALF SHELL	2.00 ea
SHRIMP COCKTAIL	12.75
BLUE CRAB COCKTALE	12.75

ASSIETTE DE FROMAGES

Selection of artisan cheeses . 10.75
add a glass of Taylor 10 year port 16.75

ROTISSERIE

NOS PLATEAUX

We serve only the finest quality organic, vegetarian fed chicken
served with sauce moutarde violette & garlic herbes frites

PETIT POULET 1/4 chicken	12.25	DEMI POULET 1/2 chicken	18.25	GRAND POULET whole chicken for two	32.25
---------------------------------------	-------	--------------------------------------	-------	---	-------

PLATS DU JOUR

Available Nightly

• MONDAY •

ROTISSERIE MONKFISH
with braised savoy cabbage, buerre rouge
and crispy pancetta
24.95

• TUESDAY •

ROASTED MOULARD DUCK MAGRET
with sichuan peppercorn sauce and
pommes anna
23.75

• WEDNESDAY •

CASSOLET TOULOUSAINE
with garlic braised beans,
lamb and duck confit
24.75

• THURSDAY •

CRISPY WHOLE ROASTED FISH
with glazed fall vegetables and
sauce grenobloise
23.75

• FRIDAY •

HALIBUT FILET
with french green beans,
pommes puree and lobster bordelaise
26.75

• SATURDAY •

ROASTED BEEF RIB CHOP
*serves two
with pommes gratin, garlic braised spinach
and bearnaise sauce
59.75

• SUNDAY •

ALSATIAN CHOUROUTE
with apple braised sauerkraut, frankfurter,
garlic sausage, duck confit and bacon
21.25

PLATS PRINCIPAUX

POULET EN CROUTE / Chicken pot pie Roasted chicken, Cipollini onions, English peas and chicken volute	21.00
POITRINE DE POULET GRAND-MÈRE / Grandma's chicken Pan seared airline chicken breast, bacon lardoons, chipoline onions, oven dried tomatoes, wild mushrooms and roasted fingerling potatoes	18.25
POULET PAILLARD / Chicken cutlet Braised fennel, mache` salad, lemon mustard vinaigrette	17.50
DUCK CONFIT / Braised duck Roasted beet Carpaccio, Parisian pumpkin gnocchi, hazelnut vinaigrette	23.50
SAUMON DE L'ATLANTIQUE / Atlantic salmon Pan seared, smoked tomato lemon Broth, red lentil pan cake and haricot vert	24.50
RAIE SAUTÉE / Sautéed skate wing Roasted pumpkin spaetzle and sage brown butter	26.75
MORUE GRILLÉE / Grilled Cod Celeriac puree, Spanish chorizo, mussels and sauce américaine	23.25
POËLÉ DES COQUILLES SAINT-JACQUES / Pan seared sea scallops Tomato fennel jam, garlic potato sticks	25.75
SALADE NICOISE / Tuna Salad Chilled seared yellowfin tuna, haricot vert, hard boiled egg, tomato, nicoise olives, roasted fingerling potato, mustard vinigrette	19.50
GRILLED BERKSHIRE PORK TENDERLOIN Sichuan pepper crusted, sweet potato celeriac gratin, haricot vert and apricot jus	24.50
STEAK FRITES / Steak and fries Caramelized shallot butter, hand cut French fries	26.75
STEAK AU POIVRE / Pepper steak Pan seared pepper crusted NY strip, brandy & green peppercorn cream sauce, pommes puree (mashed potato), seasonal vegetables	26.75
PARPADELLE PASTA Braised pork belly, English peas and wild mushrooms	21.50
SWEET POTATO AGNOLOTTI Apricot sage mostarda, brown butter	18.25

GARNITURES

POMMES FRÎTES	4.50
POMMES PURÉE	4.50
SAUTEED WILD MUSHROOMS	6.75
ROASTED FINGERLING POTATOES	4.50
SEASONAL VEGETABLES	6.50
HARICOT VERT	4.35
SWEET POTATO CELERIAC GRATIN	6.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PETIT POULET

RESTAURANT / BRASSERIE

HORS D'ŒUVRES

- SOUPE À L'AIL / Garlic Soup and PEI Mussels.....7.75
- SOUPE À L'OIGNON / French Onion Soup
Country Bread Crustini, gruyere cheese 8.75
- SALADE FRISÉE AVEC LARDONS / Frisee salad with bacon
Applewood smoked bacon, Vermont goat cheese,
poached egg, mustard vinaigrette 8.75
- BETTERAVE ROTI ET SALADE DE FROMAGES DE CHEVRE /
roasted beet and goat cheese salad Shaved felled, orange supremes,
fine herb vinaigrette 8.75
- CHARCUTERIE PLATE
Rossette de Lyon / pork sausage, Jambon de Bayonne / French prosciutto, house
made chicken pate, house made salmon rillet, served with mustard, cornichon
and acharde de legumes / pickled vegetable salad 22.75
add an assorted of artisanal cheeses 8.25
- GALETTE GRILLE'E / Grilled Flat bread
Goat Cheese, caramelized onion, truffle oil, arugula, anchovy vinaigrette .. 8.25
- BISTRO BEEF TARTAR AND CARPACCIO
Preserved lemon, crispy shallots, capers, spicy aioli 11.25
- BOUCHEES D' ESCARGOTS / Snails in puff pastry
Wild mushroom, English peas, lemon garlic cream 12.50
- MUSSELS MARINIÈRE
White Wine, Shallots, Garlic, Butter 13.50
add fries to make an entrée 3.00
- SHRIMP AND CHORIZO CAKE
Romesco aioli, wilted arugula 13.25
- SALADE PETIT
Mixed greens, shaved red onion, shaved fennel and fine herb vinaigrette 7.25

LES FRUITS DE MER

NOS PLATEAUX

LE MAREYEUR
PARIS
serves 2*... 45.00

LE MAREYEUR
NEW YORK
serves 4*... 89.00

- OYSTERS * ON THE HALF SHELL 2.25
LITTLENECKS* ON THE HALF SHELL 2.00 ea
SHRIMP COCKTAIL 12.75
BLUE CRAB COCKTALE 12.75

ASSIETTE DE FROMAGES

Selection of artisan cheeses . 10.75

ROTISSERIE

NOS PLATEAUX

We serve only the finest quality organic, vegetarian fed chicken
served with sauce moutarde violette & garlic herbes frites

- | | | |
|---|--------------------------------------|--|
| PETIT POULET
1/4 chicken. 12.25 | DEMI POULET
1/2 chicken ... 18.25 | GRAND POULET
whole chicken for two... 32.25 |
|---|--------------------------------------|--|

DU SANDWICH

- CHICKEN SALAD TARTINE
Roasted chicken, tarragon, dried cranberries, mayonnaise and fresh fruit 0.00
- RATATOUILLE TARTINE
Fired roasted red bell peppers, grilled yellow squash, grilled zucchini, oven dried tomato and eggplant caviar
served with petit salade 0.00
- STEAK TARTINE
Grilled steak, red onion jam and blue cheese served with petit salade 0.00
- CROQUE- MONSIEUR
Tasso ham, gruyere cheese, béchamel and hand cut French fries 0.00
Add a sunny side up egg to make it a Croque- madam 0.00
- BISTRO BURGER
8 or beef patty, choice of toppings served with hand cut French fries 0.00
- SHRIMP AND CHORIZO CAKE
Romesco aioli, arugula served with petit salade 0.00

PLATS PRINCIPAUX

- SALADE PETIT POULET Mache, arugula, Frisee, pulled chicken, mirin
marinated cherry tomatoes, drunken goats cheese, sherry vinaigrette 8.75
- SALADE CALMARS GRILLE'E / Grilled Calamari Salad
Baby spinach, arugula, shaved fennel, shaved onion,
marinated calamari, sherry vinaigrette 11.25
- POULET PAILLARD / Chicken cutlet
Braised fennel, mache` salad, lemon mustard vinaigrette 0.00
- SALADE NICOISE / Tuna Salad
Chilled seared yellowfin tuna, haricot vert, hard boiled egg,
tomato, nicoise olives, roasted fingerling potato, mustard vinigrette 0.00
- STEAK FRITES / Steak and fries
Caramelized shallot butter, hand cut French fries 0.00
- PARPADELLE PASTA
Braised pork belly, English peas and wild mushrooms 0.00
- SWEET POTATO AGNOLOTTI
Apricot sage mostarda, brown butter 0.00
- SAUMON DE L'ATLANTIQUE / Atlantic salmon
Pan seared, smoked tomato lemon Broth, red lentil pan cake and haricot vert 0.00
- SALADE CALMARS GRILLE'E / Grilled Calamari Salad
Baby spinach, arugula, shaved fennel, shaved onion, marinated calamari, sherry vinaigrette 0.00

GARNITURES

- POMMES FRÎTES with aioli 4.50
GARLIC BRAISED ESCAROLE with lemon confit 5.75
POMMES PURÉE with sweet butter & sea salt 4.50
ROASTED MUSHROOMS with thyme & sea salt 6.75
FRENCH BEANS with butter fondue & shallots 6.25
BUTTER NUT SQUASH GRATIN with sweet cream & parmesan 6.50

PLATS DU JOUR

Available Nightly

• MONDAY •

ROTISSERIE MONKFISH
with braised savoy cabbage, beurre rouge
and crispy pancetta
24.95

• TUESDAY •

ROASTED MOULARD DUCK MAGRET
with sichuan peppercorn sauce and
pommes anna
23.75

• WEDNESDAY •

CASSOULET TOULOUSAINE
with garlic braised beans,
lamb and duck confit
24.75

• THURSDAY •

CRISPY WHOLE ROASTED FISH
with glazed fall vegetables and
sauce grenobloise
23.75

• FRIDAY •

HALIBUT FILET
with french green beans,
pommes puree and lobster bordelaise
26.75

• SATURDAY •

ROASTED BEEF RIB CHOP
*serves two
with pommes gratin, garlic braised spinach
and bearnaise sauce
59.75

• SUNDAY •

ALSATIAN CHOUROUTE
with apple braised sauerkraut, frankfurter,
garlic sausage, duck confit and bacon
21.25

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 18% gratuity added to parties of six or more.

PETIT POULET

RESTAURANT / BRASSERIE

LES OUEFS

Served with a choice of bacon or smoked ham and toast unless otherwise specified.

COUNTRYSIDE MORNING 3 eggs any style with fingerling potato hash	7.50
OMELETTE AU FROMAGE / Cheese omelet Gruyere cheese	8.00
OMELETTE ESPAÑOL / Spanish omelet Chorizo, roasted fingerling potatoes, crème fraîche	9.50
OEUFs BENEDICTE / Eggs Benedict Egglish muffin, tasso ham, hollandaise	9.50
Add smoked salmon	4.50
OEUFs COCOTTE A LA` PARISIENNE / Parisian style baked eggs Roasted chicken, sautéed wild mushrooms, fine herbs	9.50
QUICHE LORRAINE Bacon Lardons, gruyere cheese, fine herbs served with petite salade	7.50

PLATS PRINCIPAUX

VANILLA BEAN FRENCH TOAST Sweat cream butter, Vermont maple syrup	7.50
CRÈME FRAICHE PANCAKES Powdered sugar	7.50
DUCK CONFIT HASH Roasted fingerling potatoes, poached egg and crème fraîche	9.25
STEAK ET OEUFS / Steak and Eggs Fresh buttermilk biscuit and country sausage gravy	14.25
SALADE NICOISE / Fresh Tuna Salad Chilled seared yellowfin tuna, haricot vert, hard boiled egg, tomato, nicoise olive, roasted fingerling potato, mustard vinaigrette	15.25
SWEET POTATO AGNOLOTTI Apricot sage mostarda, brown butter	15.25
CREPE DU JOUR Ask you server about our daily crepe preparation	10.50

GARNITURES

FRENCH ONION SOUP with truffled beef short rib	6.50
FRUIT SALAD with yogurt and whole grain granola	6.50
FRESH FRUIT CUP	3.00
ONE EGG ANY STYLE	1.50
TOAST	1.00
SMOKED BACON	2.50
SMOKED HAM	2.50
POMMES FRITES	4.50
YOGURT PARFAIT Fresh berries, house made whole grain granola and cream Greek yogurt	5.50
GRAPEFRUIT BRULEE	4.25
FRESH PASTRIES BASKET	3.25

PRIX FIXE BRUNCH

9.95 per person

- Glass of fresh squeezed orange or Grape fruit juice •
- Peet's Coffee or Tea • Julia Child's Spiced Shortbread with raspberry jam •

CHOICE OF:

- VANILLA FRENCH TOAST**
with Vermont Maple Syrup and Blueberry Compote
- OMELETTE LYONNAISE**
with Gruyere Cheese, Potatoes and Caramelized Onions
- SCRAMBLED EGGS & CANTAL FONDUE**
Served over toasted brioche with Fines herbes

ASSIETTE DE FROMAGES

Selection of artisan cheeses . 10.75
add a glass of Taylor 10 year port 16.75

LES FRUITS DE MER

NOS PLATEAUX

LE MAREYEUR
PARIS

serves 2* . . . 45.00

LE MAREYEUR
NEW YORK

serves 4* . . . 89.00

OYSTERS* ON THE HALF SHELL	2.25
LITTLENECKS* ON THE HALF SHELL	2.00 ea
SHRIMP COCKTAIL	12.75
BLUE CRAB COCKTALE	12.75

ROTISSERIE

NOS PLATEAUX

*We serve only the finest quality organic, vegetarian fed chicken
served with sauce moutarde violette & garlic herbes frites*

PETIT POULET 1/4 chicken	DEMI POULET 1/2 chicken	GRAND POULET whole chicken, for two
12.25	18.25	32.25

BOISSONS

CAFÉ AMERICAIN	2.75
ESPRESSO	2.95
CAPPUCCINO	3.75
CAFÉ NOI SETTE	2.75
CAFÉ CRÈME	3.25
CAFÉ AU LAIT	3.50
CHOCOLAT CHAUD	3.00
ASSORTED TEAS	2.25

PETIT POULET

RESTAURANT / BRASSERIE

PETIT-DÉJEUNER

OMELETTE AU FROMAGE / Cheese omelet Gruyere cheese	0.00
OMELETTE ESPAÑOL / Spanish omelet Chorizo, roasted fingerling potatoes, crème fraîche	0.00
OEUF COCOTTE A LA' PARISIENNE / Parisian style baked eggs Roasted chicken, sautéed wild mushrooms, fine herbs	0.00
TARTINE D'OEUF BROUILLEES AUX TRUFFES French style scrambles eggs with truffle oil	0.00
CROQUE- MADAM Tasso ham, gruyere cheese add béchamel topped with a sunny side up egg	0.00
VANILLA BEAN FRENCH TOAST Sweet cream butter, Vermont maple syrup	0.00
CRÈME FRAICHE PANCAKES Powdered sugar	0.00

GARNITURES

FRUIT SALAD with yogurt and whole grain granola	6.50
FRESH FRUIT CUP	3.00
ONE EGG ANY STYLE	1.50
TOAST	1.00
SMOKED BACON	2.50
SMOKED HAM	2.50
POMMES FRITES	4.50
YOGURT PARFAIT Fresh berries, house made whole grain granola and cream Greek yogurt	5.50
GRAPEFRUIT BRULEE	4.25
FRESH PASTRIES BASKET	3.25

PARISIAN BREAKFAST

• Coffee or Hot Chocolate •

CHOICE OF:

CROISSANT, PAIN AU CHOCOLAT OR MUFFIN

• Served with an Assorted of Jams and Butter •

9.95

COUNTRYSIDE

BREAKFAST

• Coffee and Juice •

3 EGGS ANY STYLE WITH
FINGERLING POTATO HASH

9.95

BOISSONS

CAFÉ AMERICAIN	2.75
ESPRESSO	2.95
CAPPUCCINO	3.75
CAFÉ NOI SETTE	2.75
CAFÉ CRÈME	3.25
CAFÉ AU LAIT	3.50
CHOCOLAT CHAUD	3.00
ASSORTED TEAS	2.25

