



À la carte

Starters

	Caesar salad: Romaine lettuce, grilled chicken with Parmesan cheese, garlic croutons and sun-dried tomatoes	14,99€
V	O 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	
	Fillet of semi-smoked salmon, seaweed and lemon cream cupcakes, Waldorf salad	
	Slice of lightly cooked foie gras with a spicy pear chutney	
	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€
	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€
	Empire State Burger: Charolais beef, Emmental cheese, mushrooms, Béarnaise sauce	29,99€
V	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€
	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€
	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€
	Manhattan platter: an assortment of our desserts	12,99€
	Apple pie served with a salted butter caramel foam	11,99€



"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 V 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

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

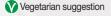
Mickey mosaic: finely diced tomato and cucumber with egg mimosa or Cream of tomato soup with a small herb muffin

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.

Tax included

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

