

*New York Restaurant Week*  
*Sirene UWS Lunch Prix Fixe 26*  
**Served Monday thru Friday**



**Choice of  
Appetizer**

*French Onion Soup*

Crouton with Swiss au Gratin

*Cream of Celery Root w/Black Truffle Crudo Salmon*

Velvety Soup with race and Style

*1/2 Roasted Anjou Pear Stuffed with Blue Cheese*

With Radish, Diced Tomato and Mango, Vinaigrette Dressing

*Devilled Egg Over Green Salad*

Hard boiled Egg stuffed with their yolk, Mayonnaise and Herbs

*Oven Roasted Beet Salad*

Brie Cheese, Diced Apple

*Your Choice of French Fries Or Mixed Green Salad*  
*We don't use Romaine Lettuce!*

**Choice of  
Entree**

*1/2 Roasted Cornish Hen au Jus*

*Baked Goat Cheese Tart*

With Shallots, Truffles, Confit Grape and a veil of Old Gruyere

*Moules Frites... Choose between 2 recepies*

Marinieres Classic or Creoles ( Chorizo, Pink sauce with Rum)

*Jambon/Brie Sandwich A la Parisienne*

1/2 Kaiser Baguette with Brie and Cooked Ham ( Paris Style)

*Open Face Croque Monsieur Or Madame*

Madame is Served with Sunny Side fry Eggs +3

*Strene UWS New York Restaurant Week*  
*Sunday-Friday Dinner Prix Fixe 42*



**Choice of  
Appetizer**

*French Onion Soup*  
Crouton with Swiss au Gratin

*Roasted 1/2 Anjou Pear With Blue Cheese*

Stuffed with Blue Cheese and Salad, Balsamic Glaze, Rich and Light

*Cream of Celery Root w/Black Truffle Crudo Salmon*

Velvety Soup with race and Style

*A Slice of Foie Gras Maison Torchon Style*

Cold, Pate style 100% FG, Served with Tosted Kaiser Baguette, Onion Port Jam

*Ravioles de Royan*

Stuffed Comte Cheese and Garlic Tiny little Raviolis with Cream and Truffles

**Fresh Vegetables on the Side for two**

**Choice of  
Entree**

*Filet Mignon Crouete de Poivre +5*

Black Pepper Crust Brandy Demi Glaze

*Pan Roasted Salmon*

With Saffron Rice, Pommegranate and Lemon Foam

*Slow Cooked Beef Tongue Gribiche*

Sauce On the side Mayonnaise, Capers, Cornichons and Herbs

*Braised Rabbit Saddle Financiere*

White Wine, Demi Olive Sauce with Mashed Potatoes

*Fluffy Gnocchis Parisian Style*

Our Mac and Cheese, Cheesy Bechamel with Truffle

**Choice of  
Dessert**

*Banana Brulee*

French Vanilla Custard with Fresh Sliced Banana and Smashed Crackers

*Croquants Caramel*

Puff Pastry Stuffed with Vanilla Grand Marnier Custard Topped with Caramel

*Profiterolles*

Puff Pastry Stuffed with Vanilla Ice Cream, Topped with Dark Chocolate Szuze,  
Toasted Slices of Almond and Whipped Cream

*Ice Cream or Sorbet 2 Scoops*

Strawberry/Coconut/Banana/Vanilla