SALADS

SALADE NIÇOISE 16
Tuna in oil, nicoise olives, haricots verts, potatoes, boiled egg, tomato

POACHED EGG SALAD* 13
Frisée salad, poached egg, bacon, country bread croutons, dijon vinaigrette

CAESAR SALAD* 12
Romaine hearts, garlic toast, white anchovy Parmesan dressing

ROASTED BEET SALAD. 14
Roasted beets, smoked bleu cheese, endives, arugula, candied walnuts, shallot honey vinaigrette

SMALL PLATES

SOUPE À L'OIGNON. 10
Onion soup, crouton, cheese gratin

ESCARGOTS 12
Baked snails, garlic herb butter

ONION TART. 14
Caramelized onions, goat cheese, tomatoes, baby greens

CRAB CAKE 18
Crab cake, crispy leeks, grain mustard beurre blanc, frisée

DUCK LEG CONFIT 17
Duck leg confit, frisee, beer mustard, scallions

CHARCUTERIE 15
House selection cured meats

CHEESE PLATE 15
Chef curated cheeses of the day

TARTINES

Open faced grilled country breads

AVOCADO 13
Avocado, radish, chive

STEAK TARTARE* 13
Hand cut steak tartare

HAM AND BRIE 13
French ham, Brie, grain mustard

Serving Lunch, Brunch, and Dinner - Open 7 days a week.
Reservations via Open Table

Chef de Cuisine Jerry Katzenberger
Fall Winter '16

• ENTREES •

STEAK FRITES* 39
Grilled NY strip steak, French fries, roasted garlic herb butter

STEAK AU POIVRE* 39
Grilled NY strip steak, Peppercorn brandy sauce, fingerling potatoes, haricots verts

GRILLED HANGER STEAK* 29
Pommes dauphinoise, porcini demi glace

GRILLED CHICKEN PAILLARD 24
Baby arugula, sliced apples, Tomme de Savoie cheese, toasted almonds, lemon olive oil

LONG ISLAND DUCK BREAST* 34
Farro risotto, wild mushrooms, asparagus, madeira demi glace

BREADED PORK CHOP PAILLARD 24
Parmesan herb panko, Brussels sprouts, braised apples, lardons

BOEUF BOURGUIGNON 26
Braised beef stew, lardons, baby carrots, wild mushrooms, pearl onions

ROASTED SALMON* 27
Dijon and herb breadcrumb crust, French green lentils, garlic sausage, grain mustard beurre blanc

SEARED SHRIMP AND SCALLOPS 32
Kale, roasted galric, cherry tomatoes, potatoes, truffle beurre nantaise

SOLE MEUNIERE 26
Fingerling potatoes, haricots verts, charred lemon brown butter sauce

• PÂTES ITALIENNES •

Pasta

MAC N CHEESE. 19
Bacon and cheese gratin
Add lobster . . . . . PA

RAVIOLI DU JOUR. 24
House made ravioli

SPAGHETTI BOLOGNESE. 19
Traditional pork and beef sauce, tomato, Parmesan

• RAW BAR •

served with mignonette and cocktail sauce

OYSTERS OF THE DAY* (6) . . . . . PA

SHRIMP COCKTAIL (4). 15

PLATEAU DE MER (SERVES 2-4) . . . . . PA

BISTRO CITRON
473 Columbus Avenue • New York, NY 10024
212-400-9401

MUSSELS

Half 13 / Full 21
add pommes frites 5

ESPAGNOLES
Chorizo, roasted tomato confit, white wine

MARINIERE
White wine, fresh herbs

PROVENCALE
Fresh tomatoes, roasted garlic

BELGIAN
Beer, bacon, mustard

BETWEEN BREAD

Served with fries

HAMBURGER MAISON* 16
add gruyere 2
add roquefort. 2
add bacon. 2

LOBSTER BLT . . . . . PA
Lobster club, bacon, cherry tomatoes, boston lettuce, tarragon aioli

CROQUE MADAME 16
French ham, Gruyere cheese, fried egg, bechamel sauce

FOR 2

Dishes for 2 people to share

POULET RÔTI . . . . . 24 / 42
Roasted chicken, haricots verts, French fries, garlic jus

RACK OF LAMB 76
Pommes dauphinoise, roasted vegetables, madeira demi glace

FOR KIDS

Kids 10 and under only please

MAC N CHEESE. 10

BURGER 10
Served with French fries
cheeseburger 12

GRILLED CHICKEN 12
Served with French fries

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOLE PAPILLOTE *Sole in parchment, capers, olives, tomato, potatoes, asparagus, lemon herb butter*	COQ AU VIN *Braised chicken, baby carrots, lardons, wild mushrooms, pearl onions, potatoes*	CASSOULET *Traditional white bean stew, braised pork, duck leg confit*	CANARD A L'ORANGE *Half duck, wild rice, orange sauce*	BOUILLABAISSE *Provençale seafood and shellfish stew, saffran, braised fennel, roasted tomatoes*	BRAISED LAMB SHANK *Wild mushroom barley, asparagus, thyme demi*	PAELLA *Saffran rice, shrimp, chicken chorizo, mussels*
25	*29*	*29*	*29*	*33*	*33*	*32*

**Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*