

BISTROT LEO

Le Diner

FRUITS DE MER

east coast oyster 3.50 each
west coast oyster 4.25 each
shrimp cocktail 18



CHARCUTERIE

jambon de paris, country pâté,
fromage de tête, duck prosciutto
•••••
small 28 large 48



TARTE FLAMBÉE

•••••
bacon, onion, fromage blanc
18

LES HORS D'OEUVRES

BAGUETTE grass fed butter, french sea salt	4
DATTES medjool dates, goat cheese, pecan, lemon	11
OEUFS FARCIS deviled eggs, peekytoe crab, chive, pickled chili (two per order)	14
MILLE FEUILLE DE POMME "one thousand" layers of potato	13
ESCARGOT burgundy snails, parsley, chervil, chives, brioche	21
RILLETTE DE SAUMON house smoked salmon, apple, crème fraîche, dill, pumpernickel crouton	16
MOULES MARINIÈRES prince edward island mussels, garlic, parsley, chili	21
RILLON DE PORC crispy pork belly, frisée salad, dijon	14
STEAK TARTARE cornichon, fresno chili, bone marrow sabayon	21
FOIE GRAS TORCHON apple mostarda, poppy seed, brioche	26
ÉPOISSES french cheese of burgundy, duck fat confit potatoes, black truffle	32

LES SALADES ET LEGUMES

POIREAUX poached leeks, carrot mousseline, mustard seed, toasted hazelnuts, chervil	16
CAROTTES VICHY baby carrots, lemon-pepper yogurt, herb salad	15
CHOUFLEUR whole roasted cauliflower, brie fermier, pecorino romano	18
SALADE DE ROQUETTE arugula, gala apple, pecorino cheese, mint vinaigrette	15
SALADE NIÇOISE half lobster, white anchovy, deviled egg, haricots verts, tomato, fingerling potatoes	28

LES PLATS PRINCIPAUX

BRANZINO À L'ÉCHALOTE whole boneless branzino in shallot butter, roasted squash, tomato, sage	30
SAUMON EN PAPILLOTE wester ross scottish salmon, quinoa, tomatoes, fennel, broccoli. dill	32
DOVER SOLE MEUNIÈRE capers, lemon, brioche croutons, fennel-cucumber salad	60
SPAGHETTI manila clams, clam broth, parsley, breadcrumbs	24
POULET RÔTI free range amish chicken, mushroom, brussels sprouts, lemon thyme jus	31
LE HAMBURGER WAGYU KOW wagyu, vermont cheddar, pickle, tomato, leo burger sauce	28
STEAK FRITES 10oz prime bavette, pommes frites, sauce béarnaise	38
STEAK FORRESTIER 14oz prime NY strip, confit shallot, mushroom bordelaise	56
FILET AU POIVRE 8oz tenderlion, green peppercorn, crème fraîche (KOW Wagyu filet +45)	45
CÔTE DE LA MAISON roasted short rib, black garlic bordelaise, calabrian chili (for two)	75
CÔTE DE BOEUF 28 day dry-aged ribeye, pomme purée, red wine bordelaise (for two)	132
COURONNE D'AGNEAU lamb crown, pumpkin risotto, sauce gribiche, lamb jus (two to four)	148

| SAUCE AU POIVRE 5 |

PLATS D'ACCOMPAGNEMENT

12

SPAETZLE | SAUTÉED VEGETABLES | BRUSSELS SPROUTS | SPINACH | POMMES FRITES

COCKTAILS

16

- MINERVE MULE** *grey goose, pomegranate, pavan, lemon, cinnamon tincture*
LOUVRE *aged rum, grand marnier, bigallet china china, orange bitters, whiskey barrel bitters*
GATSBY *gin, saffron honey, stregha, fernet, cardamom*
PICARDY *cognac, averna, applejack, luxardo maraschino, st. george spiced pear*
JEAN JUSTE PISCO SOUR *pisco, lime, fig syrup, banyuls, anisette, egg white*
FOLKTALE *rye, benedictine, apricot, ginger honey, lemon, allspice dram*
JUSTICE *mezcal, creme de mure, blanc vermouth, campari, byrrh*
VIVE LA VIE! *santera tequila, passion fruit, pineapple, pink peppercorn, habanero, lime*
FALL LEAVES *scotch, bumbu, drambuie, date syrup, green chartreuse, peychauds bitters*

WINES BY THE GLASS

SPARKLING

- CRÉMANT D'ALSACE, SCHOENHEITZ - ALSACE** *pinot auxerrois/pinot blanc* 16
MAS DE DAUMAS GASSAC ROSÉ FRIZANT 2016 - LANGUEDOC *rhone blend* 18
VOIRIN-JUMEL BLANC DE BLANCS 1ER CRU BRUT NV - CRAMANT *champagne* 26

ROSÉ

- CHATEAU DE L'AUMERADE 'MARIE CHRISTINE' 2017 - PROVENCE** *grenache blend* 18

BLANC

- FILIPA PATO 'FP' 2016 - BIERA ATLÂNTICO, PORTUGAL** *arinto/bical* 15
MEULENHOF "ERDENER TREPPCHEN" KABINETT 2016 - MOSEL, GERMANY *riesling* 15
CHÂTEAU DUCASSE 2017 - BORDEAUX *sauvignon blanc/semillon* 18
DOMAINE CHANZY BOURGOGNE BLANC 2015 - BURGUNDY *chardonnay* 16
PRESQU'ILE 2015 - SANTA MARIA VALLEY, CA *chardonnay* 20
FRONT PORCH 'WHITE BLEND' 2014 - RUSSIAN RIVER VALLEY *rhone blend* 17

ROUGE

- DOMAINE JULIEN BOURGOGNE ROUGE 2015 - BURGUNDY** *pinot noir* 18
PIAUGIER 'SABLET' 2015 - CÔTES DU RHÔNE VILLAGES *grenache/syrah* 16
FRONTON DE ORO 2015 - GRAN CANARIA, SPAIN *listán negro* 15
DOMAINE DE PALLUS 'PENSÉES DE PALLUS' 2014 - CHINON *cabernet franc* 17
CHATEAU CAMBON 2016 - BROUILLY *gamay* 16
CHATEAU BEAUSÉJOUR 2015 - SAINT-EMILION *merlot/cabernet franc* 15
ROBERT SINSEY 'POV' 2013 - CARNEROS, CA *cabernet sauvignon* 25

SOMMELIER PICKS

28 glass 115 bottle

- PERNAND-VERGELESSES - CLOS DU MOULIN AUX MOINES "LES COMBOTTES" 2015**
rich white burgundy, yellow apple, meyer lemon curd, burnt orange, stony minerality
PAUILLAC - CHATEAU GRAND-PUY DUCASSE 2014
ripe cassis, cedar, black plum, graphite, full tannins

BEER

- METEOR PILSNER, FRANCE** 7
FOUNDERS 'SOLID GOLD' LAGER, MI 7
BRAVEN 'CITY ROCKER' WHITE IPA, BROOKLYN, NY 8
BROOKLYN BREWERY SAISON 'SORACHI ACE', NY 9
WEIHENSTEPHANER 'HEFEWEISSBIER', GERMANY 8