

WEEKEND BRUNCH

FRUITS	12.
Carpaccio of mango, pineapple, and orange, red seedless grapes, vanilla yogurt, granola and california dates	
POTAGE	8.
Classic French onion	
SALMON	12.
Salmon gravlax carpaccio with dill, English mustard dressing, citrus vodka granite, lemon zest	
STEAK FRITES	28.
Gorgonzola cheese, Au Poivre or Bearnaise sauce, mashed potatoes	
FRITTATA	15.
Vegetable frittata, egg white or regular, fine herbs and cheese	
CHAT NOIR KOUGLOFF	12.
French toast served with caramelized apples and bananas	
OEUFS BENEDICTE	14.
Poached eggs on English muffin; Canadian bacon or gravlax, hollandaise sauce and sauteed potatoes	
CHICKEN SALAD 16.	NICOISE SALAD 22.
SIDES	8.
Mescun greens Chat Noir French Fries sea salt	
Mashed Potatoes Chat Noir French Fries truffle oil & parmesan	
Polenta Chat Noir French Fries, piment d'espelette	
Mushrooms persillade Roasted Winter Vegetables	

TAKE-AWAY MENU

LUNCH BRUNCH DINNER

7 DAYS WEEK



CHAT NOIR

22 East 66th Street
 Corner of 66th and Madison
 212 794 2428

APPETIZERS

SALADE CHAT NOIR	12.
Shaved mushrooms, radish, and cauliflower; French string beans, baby zucchini, arugula, balsamic vinaigrette	
L'AUVERGNATE	11.
Pear, endive, bleu d'Auvergne, arugula, walnuts & walnut dressing	
SALMON TARTAR	11.
Wild salmon tartar, grapefruit segments, mini croutons, diced apple, citrus vinaigrette	
CHEVRE	12.
Goat cheese wrapped in strips of zucchini, breaded and sauteed; fresh beets,	
baby arugula, green tarragon-mustard vinaigrette	
CRAB	14.
Crabmeat salad, mango, cilantro, saffron & lemon dressing	
FOIE GRAS TERRINE	24.
TARTAR DE BOEUF	11.
Pesto or Classic steak tartar; capers, onions, cornichons and parmesan shavings	
ESCARGOTS	12.
Mini cheese ravioli, escargots, fresh parsley	
RIS DE VEAU	12.
Sauteed sweetbread, lemon, capers and celery puree	

MAIN COURSE

STEAK FRITES	28
Gorgonzola, au Poivre or Bearnaise sauce, Chat Noir french fries	
RAIE	18
Sauteed skate fish grenobloise; parsnips, carrot and watercress puree	
LAPIN	24
Rabbit stew, baby turnips, pearl onions, carrots and fennel mashed potatoes	
CROQUE MONSIEUR	12.
French ham and provolone cheese, mescun greens	
SALAD DE POULET	16.
Grilled chicken breast, celery remoulade, roasted beets, piquillo pepper vinaigrette, herbs and baby arugula	
NOIX DE ST JACQUES	26.
Seared sea scallops, zucchini, baby leeks, nantua crayfish sauce	
LOUP DE MER	24.
Whole Branzino, arugula-eggplant flan, citrus vinaigrette	
BRAISED SHORT RIBS	26.
Marinated beef short ribs, polenta, brussel sprouts Whole, deboned	
POUSSIN	22.
Whole, deboned baby chicken, haricots verts, sauteed apples and potatoes, Calvados sauce	
NICOISE	14.
Seared tuna medallions, black olives, chopped tomatoes, French string beans, potatoes, parsley and anchovies	