

Le Marais®

a rare steakhouse well done

PASSOVER SCHEDULE

MARCH 28 (SUNDAY) - OPEN 12 NOON TO MIDNIGHT

Passover Menu

MARCH 29 (MONDAY) - OPEN 12 NOON TO 3PM

Passover Menu

MARCH 29 (MONDAY) - OPEN 6PM TO 10PM

Pre-Paid Passover Seder Menu

MARCH 30 (TUESDAY) - OPEN NOON TO 5PM

Kosher for Passover Menu Pre-Paid Lunch

6PM TO 10PM - Pre-Paid Passover Seder Menu

MARCH 31 (WEDNESDAY) - CLOSED

APRIL 1 (THURSDAY) - OPEN 11AM TO MIDNIGHT

Kosher for Passover Menu

APRIL 2 (FRIDAY) - OPEN 11AM TO 3PM

Kosher for Passover Menu

APRIL 3 (SATURDAY) - OPEN 9:30PM TO 1AM

Kosher for Passover Menu

APRIL 4 (SUNDAY) - OPEN 11AM TO 4PM

Kosher for Passover Menu

APRIL 5 (MONDAY) - CLOSED

APRIL 6 (TUESDAY) - CLOSED

APRIL 7 (WEDNESDAY) - OPEN 12 NOON TO MIDNIGHT

Regular Menu

150 West 46th Street

Reservations 212-869-0900

Fax 212-869-1016

www.LeMarais.net

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Passover 2010



Hours of Operation

Passover Special Menus

Passover Seder Dinner

Passover Take Out

Passover Butcher Shop

(The Butcher Shop will be kosher for Passover after March 8)

For your Passover needs please consult our butcher, Dominique



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Please inquire at front desk for details

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PASSOVER PRIX-FIXE 2010

Monday March 29th
Tuesday March 30th
6PM until 10PM

Four Course Dinner \$98.00

Appetizer

Apple Parsnip Soup, dried apple chips
Tuna Tartare, avocado, mango
Petite lamb loin, Jerusalem artichokes
Poached white Asparagus, tomatoes,
almonds, arugula

Salad

Salad of baby lettuce,
heirloom tomatoes, balsamic vinaigrette

Entrée

Pan roasted Veal chop, veal jus,
sweet potatoes fingerlings
Tournedo of Beef, yukon gold potato
puree, wild mushrooms
Atlantic Halibut filet, ginger braised
baby bok choy, Chardonnay sauce
Boneless Cornish Hen,
turnip puree, wild mushrooms

Dessert

Chocolate Soufflé,
Assorted Sorbets
Caramelized Pineapple, Sorbet, minted jus

All dinners include Seder plate,
Sodas, Grape juice, Coffee, Tea, Wine
NYS TAX & 18% Gratuity will be added to all meals
All Dinners Must Be Prepaid and Pre-Ordered

Children's Menu

Children under 12

\$49.00

Appetizer

Spring vegetable Consoumé
Fresh market salad

Entrée

Steak, mashed potatoes
Chicken Tenders, mashed potatoes
Chopped Steak, mashed potatoes

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PASSOVER MENU 2010

APPETIZERS

Salade Verte <i>(Organic mesclun salad)</i>	9.75	Salade de Betteraves <i>(Roasted beet salad)</i>	11.50
Saumon Mariné <i>(Salmon gravlax, cucumber salad)</i>	13.50	Tartare de Saumon <i>(Salmon tartare, lime zest, scallions, cilantro)</i>	12.50
Soupe du Jour <i>(Homemade soup of the day)</i>	9.00		

SALADES & ASSIETTES

Salade 'Le Marais' <i>(Vegetables, baby greens)</i>	16.00	Salade Niçoise au Thon Frais <i>(Niçoise salad with fresh yellow fin tuna)</i>	19.50
Salade de Poulet <i>(Chicken salad)</i>	18.50	Salade de Portobello <i>(Spinach and portobello salad)</i>	13.50

Steak, Mashed Potatoes,
Salad 21.50

LES SPÉCIALITÉS

Côte de Veau Garnie <i>(Veal chop, wild mushroom sauce)</i>	39.50
Steak au Poivre <i>(Black pepper crusted tournedos)</i>	35.00
Boeuf Bourguignon <i>(Beef braised in red wine)</i>	28.00
Coq Au Vin <i>(Chicken braised in red wine)</i>	26.00

LA RÔTISSOIRE

Poulet Rôti <i>(Free range roasted half chicken)</i>	18.50
Paillard de Poulet <i>(Grilled chicken paillard)</i>	24.00

LE POISSON

Saumon Rôti <i>(Pan roasted salmon)</i>	25.00
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LA GRILLADE

Médallions de Boeuf <i>(Beef medallions with béarnaise sauce)</i>	26.00
L'Entrecôte (12oz.)	31.00
L'Entrecôte (16oz.) <i>(Ribeye)</i>	37.00
Onglet à l'Echalote <i>(Hanger steak, shallot sauce)</i>	27.50
La Surprise <i>(Butcher's cut)</i>	39.00
Tournedos 'Le Marais' <i>(Béarnaise sauce)</i>	35.00
Côte de Boeuf for 1	45.00

GARNITURES (SIDE DISHES)

Vegetable of the day	8.50
Mashed Potatoes	7.50