

HORS D'OEUVRES

SOUPE A L'OIGNON	12
<i>Onion soup, crouton, Gruyere cheese</i>	
TARTE A L'OIGNON	14
<i>Caramelized onion tart, goat cheese</i>	
TARTE DU JOUR.	14
<i>Alsatian thin crust "pizza"</i>	
BRIE EN CROUTE	16
<i>Baked Brie cheese wrapped in puffed pastry served with apple grape compote</i>	
ESCARGOTS PERSILLÉE	13
<i>Baked snails, garlic herb butter</i>	
CALAMARS FRAMBOISE	16
<i>Calamari, honey raspberry glaze</i>	
CONFIT DE CANARD	16
<i>Duck confit 'tacos', pickled red onions, orange segments, chile aioli</i>	
POUTINE MAISON.	14
<i>Short ribs, fried egg, French fries, veal demi</i>	
STEAK TARTARE*	15
<i>Traditional steak tartare</i>	
TARTARE DE THON*	18
<i>Tuna tartar, English cucumber, avocado mousse, citrus aioli</i>	

LES SALADES

SALADE FRAMBOISE	15
<i>Mixed greens, Roquefort cheese, roasted beets, walnuts, french beans, poached leeks, raspberry vinaigrette</i>	
FRISÉE AUX LARDONS*	13
<i>Frisée salad, poached egg, bacon, balsamic vinaigrette</i>	
SALADE CESAR*	12
<i>Romaine hearts, crouton, Parmesan dressing</i>	
QUICHE LORRAINE	14
<i>Egg, lardons, and cheese filled pastry over mixed greens</i>	

ENTRÉES

ONGLET DE BOEUF A BORDELAISE*	29
<i>Sliced hanger steak, smashed chive potatoes, red wine shallot sauce</i>	
STEAK FRITES (10OZ)*	39
<i>Grilled New York strip steak, crispy fries, herbed butter</i>	
STEAK AU POIVRE (10OZ)*	40
<i>NY strip steak, French beans, potato gratin, brandy peppercorn sauce</i>	
JARRET D'AGNEAU	32
<i>Braised lamb shank, vegetable risotto, lamb jus</i>	
CÔTES DE PORC PANÉE	29
<i>Breaded pork chop pounded thin, micro green salad, apples, roquefort cheese, French fries</i>	
POULET RÔTI AUX LEGUMES	25/39
<i>Roasted chicken, sautéed vegetables, crispy fries, roasted garlic jus</i>	
POULET AUX NOIX DE PECAN	28
<i>Pecan crusted chicken breast, butternut squash puree, spinach, porcini mushroom sauce</i>	
CANARD A L'ORANGE	34
<i>Roasted half duck, vegetable wild rice, orange sauce</i>	
SOLE MEUNIÈRE TRADITIONNELLE	28
<i>Sautéed filet of sole, potatoes noisette, French string beans, lemon brown butter sauce</i>	
SAUMON AU LENTILLES*	29
<i>Mustard crusted salmon, lentils, sausage, sweet garlic jus</i>	
COQUILLES ET CREVETTES	34
<i>Seared shrimp and scallops, oyster mushrooms, leeks, sweet corn fricasee, truffle cream sauce</i>	
TRUITE AMANDINE	27
<i>Brook trout, sliced almonds, brown butter sauce, haricots verts</i>	

PÂTES ITALIENNES

MACARONI AU GRATIN	19
<i>Elbow pasta, smoked bacon, green peas, parmesan, gruyere, light cream sauce</i>	
RAVIOLI DU JOUR	PA
<i>homemade ravioli of the day</i>	
TAGLIATELLE BOEUF BOURGUIGNON.	28
<i>Braised beef, root vegetables, bacon, tagliatelle pasta, red wine reduction</i>	

PLATS DU JOUR

MONDAY

MOULES FRITES
Choice of mussels, glass of wine or beer, side of crispy fries
25

TUESDAY

SOLE PAPILOTE
Sole, scallops, shrimp, potatoes, tomato, string beans, herb butter, parchment paper
28

WEDNESDAY

PAELLA DU PAYS BASQUE
Saffron rice, chicken, mixed seafood and shellfish
30

THURSDAY

COQ AU VIN
Chicken simmered in red wine, smoked bacon, root vegetables, tagliatelle pasta
27

FRIDAY

BOUILLABAISSE
Southern France fish stew, pommes vapeur, rouille crouton fennel tomato broth
36

SATURDAY

COTES DE BOEUF
Braised short ribs, wild mushroom and vegetable risotto, pinot noir reduction
34

SUNDAY

CASSOULET
Traditional white bean stew, duck leg confit, pork loin, cured bacon, sausage
26

SANDWICHES

served with crispy fries

HAMBURGER*	17
<i>add cheese 2</i>	
<i>add bacon. 2</i>	
HAMBURGER MAISON*	20
<i>Sirloin burger, roquefort cheese, bacon, onion jam, fried egg</i>	
VEGGIE BURGER	19
<i>Tomato jam, caramelized onions, avocado</i>	
CHICKEN SANDWICH	18
<i>Grilled chicken, swiss, bacon, grilled red onion, avocado, chipotle aioli, baguette</i>	
COD SANDWICH	25
<i>Crispy cod, braised cabbage, sliced pickle, tartar sauce, brioche bun</i>	

La P'tite

FRAMBOISE

294 MAIN STREET
PORT WASHINGTON, NY
516 767 7164

• RAW BAR •

SHRIMP COCKTAIL(4)	16
HALFSHELL CLAMS*(6)	12

• SAUTEED CLAMS •

MARINIÈRE(6)	12
<i>white wine, fresh herbs</i>	
PROVENCALE(6)	12
<i>fresh tomatoes, roasted garlic</i>	

P.E.I. MUSSELS

- \$14 / \$24 -

MARINIÈRE
white wine, fresh herbs

PROVENCALE
fresh tomatoes, roasted garlic

ESPAGNOLE
chorizo, roasted garlic, tomato confit

PERNOD
Fennel, cream

ADD FRIES \$6

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Fall '18 / Winter '19

*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.

