

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' of the day</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>	
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 LAITUE	9
<i>Lettuce, tomato, cucumber, carrots, herb vinaigrette</i>	
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 lettuce, Parmesan dressing, croutons</i>	
SALADE NIÇOISE	16
<i>Tuna in oil, Kalamata olives, haricots verts, sliced potatoes, boiled egg</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>	
CÔTES DE PORC PANÉE	29
<i>Panko 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>	
VOLAILE DE POULET AU VIN CHARDONNAY	27
<i>Pan seared chicken breast, parsnip purée, swiss chard, English peas, roasted red peppers, white wine sauce</i>	
CANARD A L'ORANGE	34
<i>Roasted half duck, vegetable wild rice, orange sauce</i>	
SOLE MEUNIERE TRADITIONNELLE	28
<i>Sautéed filet of sole, potatoes noisette, French string beans, lemon brown butter sauce</i>	
SAUMON AU QUINOA*	29
<i>Mustard crusted salmon, quinoa, carrots, zucchini, squash</i>	
COQUILLES ET CREVETTES	34
<i>Seared shrimp and scallops, oyster mushrooms, leeks, sweet corn fricasee, truffle cream sauce</i>	
PAELLA DU PAYS BASQUE	32
<i>Saffron rice, chicken, chorizo, shellfish</i>	
CARRÉ D'AGNEAU	39
<i>Pistachio crusted rack of lamb, mint au jus, mushroom blue cheese potato tart, sautéed asparagus</i>	

PÂTES ITALIENNES

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

La P'tite

FRAMBOISE

294 MAIN STREET
PORT WASHINGTON, NY
516 767 7164

• RAW BAR •

SHRIMP COCKTAIL	16
HALFSHELL CLAMS*(6)	12

• CHAUD •

SHRIMP & GARLIC	15
<i>white wine, fresh herbs</i>	
CLAMS OREGANATA	13
<i>baked clams, breadcrumbs, fresh herbs</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
29

WEDNESDAY

TRUITE AMANDINE
Brook trout, almonds, brown butter sauce, haricots verts
27

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 broth
36

SATURDAY

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

SUNDAY

NAVARIN D'AGNEAU
Spring lamb stew, pommes vapeur, haricots verts, baby carrots, English peas
28

SANDWICHES

served with crispy fries

HAMBURGER*	17
<i>add cheese</i>	2
<i>add bacon</i>	2

HAMBURGER MAISON* 20
Sirloin burger, roquefort cheese, bacon, onion jam, fried egg

CHICKEN SANDWICH 18
Grilled chicken, swiss, bacon, grilled red onion, avocado, chipotle aioli, baguette

LOBSTER CLUB PA
Lobster meat salad club sandwich, tarragon mayo, crispy bacon, lettuce, tomato, brioche bread

SIDE ORDERS

FRENCH STRING BEANS	7
POMMES FRITES	6

P.E.I. MUSSELS

-\$14 / \$24 -

MARINIÈRE
white wine, fresh herbs

PROVENCALE
fresh tomatoes, roasted garlic

ESPAGNOLE
chorizo, roasted garlic, tomato confit

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