

ZAGAT 2010

Food & Service
rated very good to excellent

BISTRO 61

Delivers

212-223-6220

Free Delivery Area:

East River to Park Ave., 51st to 71st

Outside Area (gratuity added):

Soups lunch dinner

La Soupe de Poisson 7 8

Rich fish soup served with crostini, rouille & gruyère cheese

La Soupe à l'Oignon 7 8

French onion soup

Soupe du Jour P/A

Soup of the day

Salads lunch dinner

Add to your salad:

Grilled Chicken \$6 ♦ **Grilled Shrimp** \$8

La Salade Verte 6 7

Mixed green salad, tomato & balsamic vinaigrette

La Romaine 8 9⁵⁰

Classic caesar salad

w/ mild cajun grilled chicken **13 14⁵⁰**

La Salade d'Endive 11⁵⁰ 12⁵⁰

Endive, apple, walnuts, raisins & crumble bleu cheese, balsamic vinaigrette

La Salade Du Chef 10 11

Mixed greens with cucumber, hearts of palm, shaved carrot, red onions, tomato & avocado, xeres vinaigrette

Sandwiches, etc. lunch only

Served with french fries & salad

Panini Vegetariano 11

Grilled vegetables, arugula, tomato & fresh mozzarella, balsamic vinaigrette. Pressed on a baguette

Croque Monsieur 12

Whole wheat bread filled with parisian ham, béchamel sauce, topped with gruyère cheese

Merguez Sandwich 13

Spicy lamb sausage with ratatouille, harissa & lemon confit. Pressed on a baguette

Panini al Pollo e Pesto 12

Grilled chicken, pesto, sun dried tomato & eggplant caviar. Pressed on a bun

L'Omlette au Chèvre et Poivron Rouge 12

Goat cheese, roasted pepper, onion, spinach & fresh herbs

Platters lunch dinner

Le Plateau de Fromage 17⁵⁰ 18⁵⁰

Assortment of fine french cheeses with fruits, nuts & mixed greens

Le Plateau de Charcuterie 17⁵⁰ 18⁵⁰

Assorted cold cuts with olives, cornichons & mixed greens

La Combinaison (sm./Lg.) 18/32 19/33

Assortment of fine french cheeses & cold cuts

Appetizers lunch dinner

La Poelée de Poulpe 12 13

Sautéed mediterranean octopus with garlic & parsley, served with homemade hummus & harissa

Les Sardines Grillées 13 14

Grilled marinated sardines with fresh herbs, served with mixed greens, lemon & olive oil

Le Duo de Betterave 11 12

Heirloom red & yellow beet duo with herbed goat cheese, citrus segments & blood orange coulis

L'Assiette Marocaine 12 13

Warm ratatouille, tapenade, hummus, merguez sausage & toasted pita bread

Le Thon "Façon Sashimi" 12⁵⁰ 13

Flashed sushi grade tuna seasoned with soy, sesame, cilantro & avocado marinade, served with asian style crunchy vegetable salad

La Terrine de Foie Gras à la Truffe Noire 16 17

Homemade foie gras terrine, served with fig & black truffle marmalade, port wine reduction & toasted points

Le Tartare de Bœuf (sm./Lg.) 13/19 14/20

Hand cut ribeye served raw with assorted condiments & raw quail egg, mixed greens

Mussels lunch dinner

French fries served with large portion
Sm./Lg 8⁵⁰/13⁵⁰ Sm./Lg. 9⁵⁰/15⁵⁰

Les Moules Marinières

Steamed mussels with garlic, shallots & parsley in white wine

Les Moules Marseillaise

Steamed mussels with bouillabaisse broth, crostini & rouille

Les Moules à la Sauce Piquante

Steamed mussels in a spicy marinara sauce

Les Moules à la Crème Saffranée

Steamed mussels in a light cream sauce with saffron, leeks & dill

Les Moules à la Provençale

Steamed mussels with garlic, tomato, basil, fennel & saffron

Les Moules à la Moutarde

Steamed mussels in a grained & dijon mustard sauce, touch of cream

Sides

Sautéed Artichoke Hearts 7⁵⁰

Mixed Baby Vegetables 6⁵⁰

Purée Fava Beans 8⁵⁰

Sautéed Mushrooms 9⁵⁰

Sautéed Spinach 7⁵⁰

Sautéed String Beans 7⁵⁰

Truffle Mashed Potato 6

French Fries 5⁵⁰

Pasta & Risotto lunch dinner

Linguine alle Vongole 17 18⁵⁰

Linguine with manila clams in a white wine sauce with garlic, parsley & crushed red pepper

Risotto ai Funghi 14⁵⁰ 15⁵⁰

Risotto with assorted wild mushrooms, parmesan & black truffle oil (vegetarian)

Pâtes Fraîches au Crabe 17 18

Jumbo lump crabmeat over fresh linguine with artichoke hearts, pine nuts, figs & pancetta in a white wine sauce with garlic, parsley & crushed red pepper

Entrees lunch dinner

Bistro61 Burger 13 15

Topped with sautéed onions, assorted mushrooms & roquefort cheese. French fries & salad

Rossini Burger 17⁵⁰ 19

Topped with truffle foie gras & onion confit. French fries & salad

Lamb Burger 15 17

Seasoned with chef's special spices, pine nuts & mint, side of harissa mayo. Spicy fries & mixed greens

Le Saumon Grillé 18 19

Grilled Atlantic salmon served with fennel, red pepper & onion fricassée, cucumber & dill yogurt sauce

La Grillade du Jour MP

Fisherman's catch of the day

Filet Mignon de Chevreuil 26 27

Pan roasted venison tenderloin served with puréed fava beans, assorted baby vegetables & a port-peppercorn sauce

Le Demi Poulet Rôti 17⁵⁰ 18⁵⁰

Free-range roast ½ chicken served with mixed vegetables, truffle mashed potato & rosemary sauce

Le Steak Frites 20⁵⁰ 21⁵⁰

Grilled hanger steak served with french fries & touch of mixed greens.

Choice of sauces + \$2:

shallot, bleu cheese, green peppercorn, porcini or mustard. Topped with truffle foie gras (+ \$6)

Entrecote Grillée aux

Herbes de Provence 26⁵⁰ 27⁵⁰

Grilled 13 oz. ribeye served with french fries & touch of mixed greens.

Choice of sauces + \$2:

shallot, bleu cheese, green peppercorn, porcini or mustard. Topped with truffle foie gras (+ \$6)

Desserts

Warm Chocolate Fondant with ice cream	8
Assorted Flavors of Gelato & Sorbet Ciao Bella	7
Market Fresh Fruit Salad (sm./Lg.)	6/8
Crêpes au Sucre 2 sugar crêpes with ice cream	7
Crêpes au Nutella 2 crêpes with bananas & nutella chocolate with ice cream	8
Crêpes á la Confiture 2 crêpes with strawberry jam & fresh strawberries with ice cream	8

Beverages

Soda (16 oz. fountain)	2
Soda (12 oz. can)	2
Unsweetened Iced Tea (fresh brewed)	2
Orangina	4
Bottled Water (Sparkling or Natural)	
½ Liter	3
1 Liter	5
American Coffee	2
Assorted Teas	2
Cappuccino	4
Café Latte	4
Café au Lait	3
Mocaccino	4
Hot Chocolate	3
Iced Coffee	3
Iced Cappuccino	4

◆ *Ask about our daily specials*

◆ *Children's Menu available*

Bistro 61 French

E 60s 1113 First Ave. (61st St.) | 212-223-6220

For all of our menus go to www.Bistro61.com

"Relaxed and under the radar, this East Side slice of Paris near the Queensboro Bridge specializes in pleasant French bistro fare with a Moroccan accent; tight quarters notwithstanding, the prices are right and the vibe is warm." Zagat 2010

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Delivery Area

East River to Park Ave., 51st to 71st - free delivery
West of Park Ave., 51st to 71st - \$5*
East River to Park Ave., 42nd to 50th, 72nd to 79th - \$5*
West of Park Ave., 42nd to 50th, 72nd to 79th - \$7*
Outside these areas - \$10*

5th Avenue

\$5	\$5	\$5
42 nd 50 th	51 st Park Avenue 71 st	72 nd 79 th
\$5	Free Delivery Area	\$5
BISTRO 61 1113 First Avenue @ 61 st		

East River

*Gratuuity charge goes entirely to the delivery boy as tip.