

# Sausage and Beer Menus

October 20<sup>th</sup>- October 30<sup>th</sup>

We all know the perfect couple...

**SAUSAGE & BEER**

PERFECT TOGETHER

**FESTIVAL**  
FROM OCTOBER 20TH  
TO OCTOBER 30TH

Culinary Tour de France

D.L. SAGE LE MONDE L'EXPRESS MAISON French Roast  
Marseille NICE/MATIN PIGALE Brewery Restaurant

[www.TourdeFranceNYC.com](http://www.TourdeFranceNYC.com)

Le Monde  
2885 Broadway @ 112<sup>th</sup> Street  
212.531.3939

**APPETIZER**

**Vol-Au-Vent à La Saucisse De Canard 12.00**  
*Puff Pastry Filled With Mini Duck Sausages, Spinach  
& A Perigourdine sauce  
Trois Monts Golden Ale*

**SAUSAGE SELECTION**

**Pheasant & Goji Berry 17.00**  
*Celery Root Purée & A Blackberry Sauce*

*Stillwater*

**Andouillette 15.00**  
*Roast Potatoes & A mustard Cream sauce  
Trois Monts Golden Ale*

**Boudin Noir 16.95**  
*Mashed Potato & Caramelized Apple  
Chimay Grand Reserve 2010*

**Boudin Blanc 14.95**  
*Mashed Potato & Baby Greens*

*Loriette Biere de Blanche*

**Salmon 15.50**  
*Rice Pilaf, & A White Wine Sauce*

*Loriette Biere de Blanche*

**Toulouse 14.95**  
*With Cassoulet Beans*

*Embrasse*

**DESSERTS**

**Tarte Tatin 6.50**  
*Traditional Apple Tart Tatin  
Tarte Aux Fine À La Mode 7.00*  
*Fine Apple Crisp With Vanilla Ice cream*

**Maison**  
**1700 Broadway @ 53rd Street**  
**212.757.2233**

**Boudin Blanc Stew 8**

*Loriette Biere de Blanche*

**Grilled Moroccan Merguez 8/16**

*Watercress and Harissa*

*Stillwater Saison*

**Grilled Assorted Sausage 14**

*Trois Monts Golden Ale*

*Roasted Fingerling Potato, Cornichons, Celery Sticks, Granulated Mustard, Paprika-Lime Aioli*

**Braised Boudin Blanc 9/18**

*Braised in Loriett, Roasted Red Potato Salad, Dijon Mustard Sauce*

*Loriette Biere de Blanche*

**Chicken and Apples Sausage 9/18**

*Bechamel, Potato Gratinee*

*Cider DuPont*

**Bratwurst 9/18**

*Creamy potato and Lardon Vinaigrette*

**PIGALLE**

**790 8th Avenue @ 48th Street**

**212. 489.2233**

**Appetizers**

**SAUCISSON EN CROÛTE**

*frisée & cherry tomato salad*

*Loriette Biere de Blanche*

**SEAFOOD BOUDIN \$10.95**

*salmon mousseline, scallops, shrimp & crabmeat served warm with beurre blanc*

*Loriette Biere de Blanche*

**PIGALLE'S CHARCUTERIE \$10.95**

*prosciutto, Paris ham, smoked beef shoulder, hazelnut salami, Double K garlic sausage and house-made pâté, frisée salad, cornichons & tomato jam*

*Trois Monts Golden Ale*

**RED WINE POACHED SABODET SAUSAGE**

*braised red cabbage, pommes Lyonnaise & red wine & shallot sauce*

*Stillwater Saison*

**ROASTED PORK SHANK CONFIT SAUSAGE \$17.95**

*pumpkin gratin, haricots verts & a Dijon mustard sauce sauce*

*Chimay Grand Reserve 2010*

**PIGALLE'S CASSOULET \$19.95**

*duck confit, pork sausage, garlic sausage, pork confit & bacon with white beans & spices*

*Embrasse*

**GRILLED THREE LITTLE PIGS \$17.95**

*sweet paprika sausage, hot smoked paprika sausage, long garlic sausage, lentil salad Dijonnaise, mashed potatoes & thyme jus*

*Stillwater Saison*

**PETITE CHOUCROUTE GARNIE \$17.95**

*Strasbourg sausage, smoked garlic sausage, braised bacon, sauerkraut & boiled potatoes*

*Trois Monts Golden Ale*

**DESSERT**

**CARAMELIZED APPLE CREPES \$7.95**

*sweet mascarpone cream ~ calvados caramel sauce*

**APPLE TARTE TATIN \$7.95**

*vanilla ice cream*

**L'Express**

**249 Park Avenue South @ 20<sup>th</sup>**

**212.254.5858**

**PIG IN A BLANKET 7.50**

*spiced apple sauce*

*Cider DuPont*

**SAUCISSON EN PAPILOTE 8.25**

*pork/garlic/rosemary sausage baked in parchment paper,  
shallot confit, red wine sauce*

*Stillwater Saison*

**DOUBLE K SAUCISSON A L'AIL 7.95**

*pickled garlic sausage, warm potato and  
leek salad. Whole grain mustard dressing*

***Loriette Biere de Blanche***

**FRESH HERBS~PORK SAUSAGE 7.95**

*(Swiss chard/spinach/parsley)*

*chestnuts~juniper berry stew*

***Trois Monts Golden Ale***

**MERGUEZ and LAMB SAUSAGE TAJINE 8.50**

*red onions, raisins, orange and couscous*

***Embrasse***

**GRILLED CHICKEN SAUSAGE 7.95**

*ham gougère, blue cheese fondue*

***Loriette Biere de Blanche***

**French Roast Downtown**

**78 West 11<sup>th</sup> Street @ 6<sup>th</sup> Avenue**

**212.533.2233**

***APPETIZERS***

**Curry Cauliflower Soup \$6.25**

**Frisee, Saucisson Sec, Gala Apples & Roquefort Cheese Salad \$9.50**

***Loriette Biere de Blanche***

**Goat Cheese & Merguez Sausage Tart \$8.50**

***Stillwater Saison***

**ENTREES**

**Roasted Loin of Pork \$17.50**

*With Granny Smith Apple, Parsnip Puree & Calvados Sauce*

***Cider DuPont***

**Striped Bass \$18.75**

*With Baby Carrots, Match Stick Gala Apples & Cider Glaze*

***Cider DuPont***

**Vege plate**

*Broccoli, Cauliflower, Carrots,  
Grilled Eggplant, & Mashed Potatoes*

*Loriette Biere de Blanche*

**GELATO:** *Vanilla, Banana, Cappuccino*

**SORBET:** *Mango, Passion Fruit, Lemon-Lime*

**Nice Matin**

**201 West 79<sup>th</sup> Street @ Amsterdam  
212.873.6423**

**ITALIAN SAUSAGE PIE**

*sweet & spicy Italian sausage, mozzarella,  
swiss chard, egg, garlic & onions 9,75*

**GRILLED VENISON SAUSAGE**

*creamy polenta with red currants  
plumped in maple syrup 11,75*

*Chimay Grand Reserve 2010*

**CHINESE SAUSAGE**

*crispy sweetbreads, star anise  
& dried orange peel 12,75*

*Trois Monts Golden Ale*

**SALSICCIA DI CHINGHIALE**

*risotto with wild boar sausage,  
red wine, mascarpone & rosemary 10,25*

*Stillwater Saison*

**SAUSAGE PLATE ROYALE**

*trio of traditional October Fest  
pork & veal sausages with beer braised sauerkraut,  
stout mustard & roasted carrots 21,50*

***Trois Monts Golden Ale***

**DOUBLE CUT LAMB CHOP**

*“cassoulet” of beans, shanks & lamb sausage 23,50*

***Embrasse***

**SEAFOOD SAUSAGE**

*butter braised savoy cabbage  
fingerling potatoes & lobster cream 19,75*

***Loriette Biere de Blanche***

**MONKFISH**

*ragout of lentils with morteau sausage  
& vin cotto 22,50*

***Stillwater Saison***

**MARSEILLE**

**630 9<sup>th</sup> Avenue @44<sup>th</sup> Street  
212.333.2233**

**APPETIZER**

**BOUDIN BLANC**

*green apple puree & mustard oil 10.50  
**Loriette Biere de Blanche***

**SAUSAGE TART**

*crispy sweetbreads & sherry vinegar sauce 11.75*

*Trois Monts Golden Ale*

**GRILLED SPANISH BLOOD SAUSAGE**

*creamy potato puree, caramelized apples  
& cinnamon 12.25*

*Chimay Grand Reserve 2010*

**CLAM CHOWDER**

*with chorizo, cilantro, lemon & brioche 9.25*

*Loriette Biere de Blanche*

**ENTREE**

**SAUSAGE PLATE ROYALE**

*trio of Oktoberfest sausages  
with homemade sauerkraut  
& juniper berry sauce 21.50*

*Trois Monts Golden Ale*

**GRILLED LAMB TOP SIRLOIN**

*grilled spicy lamb sausage,  
apple & goat's cheese crepe,  
brussels sprouts & quince vinaigrette 23.75*

*Stillwater Saison*

*Or*

*Cider DuPont*

**ROASTED MONKFISH**

*braised savoy cabbage with andouille sausage,  
baby turnips & apple cider sauce 22.75*

*Loriette Biere de Blanche*

**HOMEMADE SEAFOOD SAUSAGE**

*bouillabaisse broth with potatoes,  
leeks & rouille 19.75*

*Loriette Biere de Blanche*