

PRIVATE PARTIES
10 TO 350 GUESTS

BRASSERIE
COGNAC[®]
DE MONSIEUR BALLON

ALL DAY (11:30PM - MIDNIGHT)

RESERVATIONS
212-757-3600

APPETIZERS

- CHEESE PUFFS "GOUGERES".....8**
BASKET OF CHEESE PUFFS
- BASKET OF CALAMARI.....9**
DEEP FRIED, WITH TARTARE AND COCKTAIL SAUCE
- FOIE GRAS TERRINE.....13**
DUCK AND CHICKEN LIVER FOIE GRAS TERRINE, COUNTRY TOAST
- SHRIMP COCKTAIL.....13**
POACHED GAMBAS, SPICY COCKTAIL SAUCE AND BITTER GREENS
- GOAT CHEESE AND TOMATO TART.....14**
ROASTED TOMATO, FRESH GOAT CHEESE AND THYME
- OCTOPUS SALAD.....14**
GRILLED MARINATED OCTOPUS, TOMATO-TAPENADE AND ARUGULA
- COGNAC SALMON CEVICHE.....(main course add 7).....14**
MARINATED SCOTTISH SALMON, FRISEE, ENDIVES AND DILL SAUCE.
- CROQUE MONSIEUR.....15**
IMPORTED HAM, SWISS CHEESE AND WHITE TRUFFLE OIL
- CLASSIC FILET MIGNON TARTARE.....(main course add 8).....15**
HANDCUT BEEF FILET TARTARE WITH MATCHSTICK FRIES
- OUR FABULOUS TUNA TART.....15**
ON A FINE CRUST, WITH HOT MUSTARD CREAM, ARUGULA AND GINGER

SOUPS & PASTAS

- ONION SOUP.....12**
GRUYERE CHEESE GRATINE ON COUNTRY TOASTS
- LOBSTER BISQUE.....14**
MUSHROOM AND BUTTERED CROUTONS
- HOMEMADE FETTUCCINE.....18**
WITH HOMEMADE TOMATO FONDUE AND FRESH BASIL ...(with shrimp add 4.)
- MACARONI AND CHEESE.....21**
HAM, CHEESE AND TRUFFLE OIL

FISH

- MUSSELS MARINIERE.....19**
WITH WHITE WINE, SHALLOT, PARSLEY AND FRENCH FRIES
- SCOTTISH SALMON.....24**
BROILED, WITH BRAISED LENTILS, BIBB LETTUCE, DIJON MUSTARD AND RED WINE LOBSTER SAUCE
- SEA SCALLOPS.....26**
GENTLY SEARED, PUMPKIN PUREE, ROASTED PORCINI, CHARDONNAY SAUCE AND AMARETTO REDUCTION
- CODFISH.....27**
PAN SEARED, WITH RED PEPPER "PIPERADE", GRILLED ASPARAGUS, POTATO WAFERS AND ESPELETTE PEPPER SAUCE
- HALIBUT.....28**
COOKED A LA PLANCHA, WITH SHIITAKE MUSHROOM, RED BLISS POTATOES, BABY SPINACH AND CHAMPAGNE SAUCE

SIDE DISHES

7.95

- FRENCH FRIES OR MATCHSTICK FRIES SAUTEED SPINACH
- BRAISED SEASONAL VEGETABLES YUKON GOLD MASH POTATOES
- HARICOT VERT WITH SHALLOTS (2. extra)

SALADS

- GREEN SALAD.....9**
MIXED GREENS WITH SHALLOT VINAIGRETTE
- ARUGULA & FENNEL.....10**
BABY ARUGULA, SHAVED FENNEL, ORANGE AND HONEY VINAIGRETTE
- SPINACH AND AVOCADO.....13**
BABY SPINACH, AVOCADO, ROASTED PINE NUTS, WHITE BALSAMIC VINAIGRETTE
- BEET SALAD.....14**
ROASTED BEETS WITH MIX GREENS, FRENCH GOAT CHEESE SPREAD, CROUTONS AND SHERRY VINAIGRETTE
- FRESH MARKET SALAD.....15**
RAW AND COOKED FRESH MARKET VEGETABLE, BABY BIBB LETTUCE, BACON BITS AND LIGHT BLUE CHEESE DRESSING
- "COGNAC" NICOISE SALAD.....15**
ITALIAN TUNA FISH, HARICOT VERT, PEPPERS, OLIVES, TOMATO, HARD BOILED EGGS AND MUSTARD VINAIGRETTE
- OUR SIGNATURE CHICKEN SALAD.....16.5**
ROMAINE, CARROTS, NAPA CABBAGE, CRANBERRIES AND BASIL VINAIGRETTE

OYSTERS...\$2 EACH
HALF DOZEN OF THE FRESHEST OYSTERS ON THE MARKET

OUR FABULOUS CHEESE SOUFFLE...19
MADE WITH THREE DIFFERENT CHEESES, MIX GREEN SALAD

CHEESE FONDUE....23
TRADITIONAL RECIPE WITH 3 CHEESES

MEAT & POULTRY

- FILET MIGNON HAMBURGER.....18**
SERVED WITH BUTTER LETTUCE, ONION CONFIT, TOMATO AND TARTARE SAUCE
Add salad, cheese or bacon ...each \$1.50 Add foie gras.....\$4
- ORGANIC CHICKEN PAILLARD.....20**
GRILLED CHICKEN BREAST WITH SHALLOT PUREE AND FRISEE SALAD
- HANGER STEAK.....23**
HANDCUT FRIES, WATERCRESS SALAD AND SHALLOT SAUCE
- COGNAC ROTISSERIE CHICKEN.....25**
OUR SIGNATURE FREE RANGE FLAME ROASTED CHICKEN, MASHED POTATO, HARICOT VERT, TARRAGON SAUCE
- SIRLOIN STEAK FRITES "FRENCH CLASSIC".....27**
WITH HANDCUT FRIES, GREEN PEPPERCORN OR BORDELAISE SAUCE OR MAITRE D'HOTEL BUTTER WITH BEARNAISE
- BEEF BOURGUIGNON.....27**
SHORT RIBS BRAISED IN RED WINE SAUCE WITH CARROT PEARL ONION AND POMME PUREE
- BLANQUETTE DE VEAU.....27**
TRADITIONAL FRENCH VEAL STEW WITH VEGETABLES AND BASMATI RICE
- CASSOULET.....28**
OVEN BAKED DUCK CONFIT, BRAISED LAMB, GARLIC PORK SAUSAGE AND BEANS
- RACK OF LAMB.....29**
WITH SPICY EGGPLANT CAVIAR, ROSEMARY RED POTATOES, TOMATO SYRUP AND NATURAL LAMB JUS
- FILET MIGNON FLAMBE.....33**
FLAMBE WITH COGNAC, WITH SAUTE POTATOES, LEMON CREAM ROMAINE HEARTS AND GREEN PEPPERCORN SAUCE

FOR ALL THE FAMILIES:
WE HAVE A FABULOUS CHILDREN'S MENU \$10

Allergy alert: Please inform us immediately about any allergies