

Entrees

Grilled New York shell steak with fries and salad in a peppercorn sauce 29.00

Half chicken pan-roasted with Dijon mustard and homemade baguette bread crumbs, served with fries and Diablo sauce 22.75

Grilled hanger steak with fried in a port wine shallot sauce 24.75

Coq au Vin – Half chicken, bone in, stewed in a rich red Burgundy wine sauce with root vegetables and potatoes 25.00

Filet Mignon of beef in a wild mushroom-cream sauce, served with potato gratin 32.00

Pan-seared duck breast flambéed in honey, served with sautéed spinach and “potato Anna” 24.75

Fish

Pan-roasted Chilean sea bass served with sautéed spinach and turned potatoes in a shellfish sauce 27.00

Grilled yellow-fin tuna, mashed potatoes, sautéed spinach finished with a balsamic reduction glaze 25.75

Sautéed salmon with mashed roasted cauliflower and cumin-spiced carrots with a spinach sauce 24.50

Roasted sole topped with citrus accented onions and tomatoes, served with saffron rice and zucchini 24.00

Pan-seared scallops with white rice and asparagus in an orange-vanilla sauce 26.50

Jumbo shrimp poached in a coconut curry sauce with white Rice and julienned mixed vegetables 24.75

Pasta

Linguini in a bacon and cream sauce, topped with an egg yolk in its shell 16.75

Linguini tossed in our homemade tomato sauce 15.50

Linguini with sea scallops in a tomato-cognac-cream sauce 19.75

Hamburgers

Served with tomato, onion, salad and fries

Add sautéed mushrooms, sautéed onions, cheese, bacon, or an egg to any hamburger (additional cost)

Hamburger 13.50

Hamburger du Roi 15.75
With bacon, sunny side up egg, and Swiss cheese

Tuna Burger 16.75
Grilled tuna steak topped with a tomato-Cognac aioli, served with onion and tomato

Diablo Burger 15.75
With goat cheese, sautéed mushrooms, and Diablo Sauce

Vegetarian Burger 14.00
Homemade lentil-based burger topped with a tomato-Cognac aioli

Three Cheese Hamburger 15.75
(Swiss, Goat and Brie)

Turkey Burger 14.00
Made with ground white meat turkey and white beans, served open-face on country toast with lettuce, tomato, red onion, and honey mustard

Le Jardin du Roi



French Bistro

Large Sandwich Platters Available
Cakes Made to Order
Large Cheese and Pate Plates Available

95 King Street
Chappaqua, New York 10514
Lejardinchappaqua.com
Tel: 914-238-1368
Fax: 914-238-4864
Hours: 8am to Midnight

Breakfast

(Served daily 8am – 4pm)

Omelet with Home Fries and Salad Choice of three ingredients: ham, peppers, mushrooms, onions, tomatoes, bacon, ratatouille, cheese	9.00
French toast served with home fries & fresh fruit salad	10.25
Homemade croissant topped with ham and melted Swiss cheese, served with fresh fruit salad	9.00
Omelet with smoked salmon and truffle oil, served with home fries and a side salad	10.75
Omelet with smoked salmon, goat cheese, and sautéed onions, served with home fries and a side salad	10.75
Poached egg on a goat cheese potato cake, over ratatouille	10.50
Omelet with spinach and goat cheese, served with home fries and a side salad	9.50
Eggs any style served with bacon, home fries and salad	8.25
Quiche of the day served with a side salad	9.75
Swiss Muesli with milk or yogurt, served with fresh fruit	8.25
Plain or chocolate croissant	3.00
Fresh fruit salad	8.00

Soups

Traditional French Onion Soup	8.50
Soup du Jour	p/a

Mussels & Fries

24.00

Choice of Sauce:

- White wine, shallots, and garlic
- Saffron Mild curry cream
- Homemade tomato sauce
- Whole grain mustard and cream cream

- White wine, Pernod, diced garlic, shallot and tomato, finished with fresh basil

Sandwiches

(Served daily 8am – 4pm)

Croque Monsieur Traditional grilled French open-face ham and Swiss cheese sandwich served with fries	10.00
Croque Madame Croque Monsieur with an egg sunny-side up served with fries	10.75
Smoked salmon with hard-boiled egg and tomato on a baguette with pesto and home-made mayonnaise, served with a side salad	12.00
Hand-made spicy lamb sausages on a baguette with roasted peppers, served with a side salad	13.75
Mozzarella, tomato, prosciutto, with basil dressing on a Baguette, served with a side salad	10.75
Grilled chicken and ratatouille on a baguette, served with a side salad	10.75
Sliced turkey breast, ham, bacon, and Swiss cheese on country bread, served with a side salad	12.25
Grilled eggplant, sliced tomato, and goat cheese on country bread with a basil dressing, served with a side salad	11.25

Salads

Organic mixed baby greens	8.75
Grilled chicken and warm ratatouille over mesclun greens with potatoes	12.95
Tuna Nicoise Salad (with/without anchovies) Tuna grilled medium-rare over mesclun greens with haricots verts, hard-boiled egg, and potatoes	15.25
Mesclun greens topped with prosciutto, sliced tomato,	13.00

fresh mozzarella and a fresh basil vinaigrette

Fresh lobster meat over mesclun greens with pineapple, grapefruit, potato, and truffle oil dressing	20.75
Crispy spinach goat cheese wontons over mesclun	11.75
Cold poached salmon and smoked salmon over mesclun with cucumber, poached egg and grapefruit	14.75
Caesar salad with grilled chicken	12.75
Caesar salad with grilled shrimp	13.75
Homemade crab cakes over mesclun greens with haricots verts and a red bell pepper aioli	13.75

Appetizers

Escargot in a garlic butter and parsley sauce	8.75
A platter of smoked salmon with diced hard-boiled egg, red onion, capers and baguette toast	14.00
A platter of pate and sausage	14.00/20.00 (sm/lg)
A platter of cheese and fresh fruit	13/20 (sm/lg)
Shrimp sautéed in olive oil with garlic and diced roasted red bell pepper	12.50
Pan-sautéed goat cheese, caramelized red onion, homemade potato crisps, drizzled with honey	12.25
Grilled portobello cap topped with roasted red bell pepper and melted goat cheese, with a balsamic reduction	13.25
Grilled spicy lamb sausage with roasted red peppers, caramelized red onions and whole grain Dijon mustard	14.25