

# ZAGAT 2012

Food & Service  
rated very good to excellent

## BISTRO 61

Delivers

212-223-6220

Free Delivery Area:  
East River to Park Ave., 51<sup>st</sup> to 71<sup>st</sup>

Outside Area (gratuity added)

### Soups

- La Soupe de Poisson** 8  
Rich fish soup served with  
crostini, rouille & gruyère cheese
- La Soupe á l'Oignon** 8  
French onion soup
- Soupe du Jour** MP  
Soup of the day

### Salads & Appetizers

- Add to your salad:**  
**Grilled Chicken \$6 ♦ Grilled Shrimp \$8**
- La Salade Verte** 8  
Mixed green salad, tomato  
& balsamic vinaigrette
- La Romaine** 9  
Classic caesar salad
- w/ mild cajun grilled chicken 14
- La Salade d'Endive** 13<sup>50</sup>  
Endive, red apple, crushed pistachios,  
dried cranberry & toasted gorgonzola  
crostini, balsamic vinaigrette

- La Salade Du Chef** 12<sup>50</sup>  
Mixed greens with cucumber, hearts of  
palm, shaved carrot, red onions,  
tomato & avocado, xeres vinaigrette

- La Salade de Langue  
de Cochon** 12<sup>50</sup>  
Braised pork tongue, frisée salad,  
potato, cornichons, parsley  
& red onion, dijon dressing

- Poulpe á la Basquaise** 14<sup>50</sup>  
Octopus, artichoke hearts,  
chorizo, roasted red peppers,  
cherry tomato & roasted garlic

- Le Tartare de Thon aux Noisettes** 15  
Sushi grade tuna with hazelnuts,  
avocado, pineapple, baby greens,  
radish & sesame soy sauce

- La Tartine de Foie de Volaille** 13<sup>50</sup>  
Chicken liver flambée with cognac,  
sautéed with olives, artichokes, garlic,  
shallots & cumin, served over toasted  
country bread, poached pear & frisée  
salad

- L'Assiette Marocaine** 13<sup>50</sup>  
Warm ratatouille, tapenade, hummus,  
merguez sausage & toasted pita bread

- La Terrine de Foie Gras à la  
Truffe Noire** 18  
Homemade foie gras terrine, served  
with fig & black truffle marmalade,  
port wine reduction & toasted points

- Le Petite Tartare de Bœuf** 14<sup>50</sup>  
Hand cut ribeye served raw with  
assorted condiments & raw  
quail egg, mixed greens

### Sandwiches, etc. lunch only

- Served with french fries & mixed greens
- Panini Vegetariano** 11<sup>50</sup>  
Grilled vegetables, arugula, tomato &  
fresh mozzarella, balsamic vinaigrette.  
Pressed on a baguette
- Croque Monsieur** 12<sup>50</sup>  
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<sup>50</sup>  
Goat cheese, roasted pepper,  
onion, spinach & fresh herbs

### Chef's Plate

- Fromage du Jour** 7  
Chef's selected fine cheese of the day
- Cochonaille du Jour** 9  
Chef's selected cold cut of the day
- La Combinaison** 15  
Chef's selected fine cheese & cold cut

### Mussels

- Small order = 1 lb.** 11<sup>50</sup>  
**Large order = 2 lbs + side of fries** 19<sup>50</sup>
- Les Moules Marinières**  
Steamed mussels with garlic,  
shallots & parsley in white wine
- Les Moules Marseillaise**  
Steamed mussels with bouillabaisse  
broth, crostini & rouille
- Les Moules á la Sauce Piquante**  
Steamed mussels in a spicy  
marinara sauce
- Les Moules á la Crème Safranée**  
Steamed mussels in a light cream  
sauce with saffron, leeks & dill
- Les Moules á la Provençale**  
Steamed mussels with garlic,  
tomato, basil, fennel & saffron
- Les Moules á la Moutarde**  
Steamed mussels in a grained &  
dijon mustard sauce, touch of cream

### Pastas & Risotto

- Linguine alle Vongole** 20<sup>50</sup>  
Linguine with manila clams  
in a white wine sauce with garlic,  
parsley & crushed red pepper
- Risotto ai Funghi** 16<sup>50</sup>  
Risotto with assorted wild mushrooms,  
parmesan & black truffle oil  
(vegetarian)
- Venison & Pappardelle** 23  
Braised wild venison in a red wine  
sauce with carrot, pearl onions,  
celery, juniper berries & fresh herbs  
over fresh pappardelle pasta

### Entrées

- Bistro61 Burger** 15<sup>50</sup>  
Topped with sautéed onions,  
assorted mushrooms & roquefort  
cheese. French fries & mixed greens
- Rossini Burger** 19  
Topped with truffle foie gras & onion  
confit. French fries & mixed greens
- Jaret de Porc 'Berkshire'** 25  
Slow cooked pork shank in a ginger  
orange sauce, topped with prunes &  
pearl onions, served with braised  
cabbage, lardons & butternut squash  
purée
- La Bouillabaisse "Bistro61"** 29  
Sea robin, codfish, shrimp, octopus,  
clams & mussels in a bouillabaisse broth  
with potato & assorted julienne of  
vegetables, served with rouille crostini
- Le Saumon Grillé** 21<sup>50</sup>  
Grilled Atlantic salmon served with  
sautéed brussel sprouts &  
lemon caper sauce
- La Grillade du Jour** MP  
Fisherman's catch of the day
- Le Grand Tartare de Bœuf** 23  
Hand cut ribeye served raw with  
assorted condiments & raw quail egg,  
french fries & mixed greens
- Le Demi Poulet Rôti** 21<sup>50</sup>  
Free-range roast ½ chicken served  
with assorted market vegetables, truffle  
mashed potato & rosemary sauce
- Le Steak Frites** 23  
Grilled hanger steak served sliced  
with french fries & mixed greens.  
**Choice of sauces + \$2:**  
shallot, bleu cheese, green  
peppercorn, porcini or mustard.  
**Topped with truffle foie gras (+ \$6)**

### Sides

Sautéed String Beans 7<sup>50</sup> ♦ Brussels Sprouts 8<sup>50</sup> ♦ Sautéed Artichoke Hearts 8<sup>50</sup>  
Mixed Baby Vegetables 6<sup>50</sup> ♦ Sautéed Mushrooms 9<sup>50</sup> ♦ Sautéed Spinach 7<sup>50</sup>  
Creamy Roquefort Spinach 10 ♦ Truffle Mashed Potato 6 ♦ French Fries 5<sup>50</sup>

## Desserts

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

## Beverages

<b>Soda (16 oz. fountain)</b>	2
<b>Soda (12 oz. can)</b>	2
<b>Unsweetened Iced Tea (fresh brewed)</b>	2
<b>Bottled Water (Sparkling or Natural) 1 Liter</b>	5
<b>Orangina</b>	3 <sup>25</sup>
<b>American Coffee</b>	2 <sup>25</sup>
<b>Assorted Teas</b>	2 <sup>25</sup>
<b>Cappuccino</b>	4 <sup>25</sup>
<b>Café Latte</b>	4 <sup>25</sup>
<b>Café au Lait</b>	3 <sup>25</sup>
<b>Mocaccino</b>	4 <sup>25</sup>
<b>Hot Chocolate</b>	3
<b>Iced Coffee</b>	3 <sup>25</sup>
<b>Iced Cappuccino</b>	4 <sup>75</sup>

## Beers

<b>Amstel Light (Blonde)</b>	NL	6
<b>Brooklyn Pilsner</b>	USA	6
<b>Duvel (Pilsner Malt)</b>	BE	10
<b>Jenlain (Blonde)</b>	FR	8
<b>Kronenbourg (Blonde)</b>	FR	6
<b>Lagunitas (IPA)</b>	USA	6
<b>Pietra (Amber)</b>	Corsica	8
<b>Stella Artois (Blonde)</b>	BE	6
<b>Buckler (non-alcoholic)</b>	NL	6

◆ Ask about our daily specials  
◆ Children's Menu available

## **Bistro 61** French

**E 60s** 1113 First Ave. (61<sup>st</sup> St.) | 212-223-6220

For all of our menus go to [www.Bistro61.com](http://www.Bistro61.com)

A welcome surprise nestled by the Queensboro Bridge, this little-piece-of-Paris bistro turns out tasty French standards with Moroccan overtones via a staff with panache; the cool, jazzy vibe and moderate prices keep it a local favorite.

Zagat 2012

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### Delivery Area

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

5<sup>th</sup> Avenue

\$7	\$5	\$7
42 <sup>nd</sup> 50 <sup>th</sup>	51 <sup>st</sup> Park Avenue 71 <sup>st</sup>	72 <sup>nd</sup> 79 <sup>th</sup>
\$5	Free Delivery Area	\$5
<b>BISTRO 61</b> 1113 First Avenue @ 61 <sup>st</sup>		

**East River**

\*Gratuity charge goes entirely to the delivery boy as tip.