

Lounge Menu*

Organic Farm Raised Caviar

Royal Osetra Caviar

Served with Blinis, Toast, and Crème Fraîche

1 ounce — \$220e

Smoked Salmon Croque Monsieur with Osetra Caviar

\$120

Le Bernardin

155 W 51st St, New York, NY 10019

Bottled Beer

Kolsch, Brauerei Heinrich
Reissdorf, Germany
\$14

Witbier, Allagash White Ale
Portland, Maine
\$15

Lunch IPA, Maine Beer Company
Freeport, Maine
\$18

Tripel, Tripel Horse
River Horse Brewing Company, New Jersey
\$16

Trappist Ale, Trappistes Rochefort 6
Brasserie de Rochefort, Belgium
\$18

Non-Alcoholic, Einbecker Brauherren
Einbecker Brauhaus AG, Germany
\$12

Salmon

“Le Bernardin” Salmon Rillettes with Toast
\$28

Smoked Organic Scottish Salmon with Traditional Garnish
\$36

Oysters

East Coast Variety
\$6.00/ea.

Tuna

Layers of Thinly Pounded Yellowfin Tuna; Foie Gras, Toasted Baguette, Chives
Extra Virgin Olive Oil
\$52

Scallop

Scallop Ceviche; Chives, Preserved Lemon
Extra Virgin Olive Oil
\$32

LB Lobster Roll

Warm Lobster and Black Truffle Bun
\$54

Hamachi

Hamachi-Flying Fish Roe Tartare
Ginger-Wasabi Vinaigrette
\$30

**Consuming raw or undercooked meats, poultry, seafood
shellfish or eggs may increase your risk of foodborne illness.
If you have a food allergy, please notify us.*