

DUMONET

BISTRO CLASSICS PRIX FIXE

3 COURSES \$39.50 {ALL DISHES AVAILABLE 'A LA CARTE'}
Weekdays only – order by 6:15 PM

IN SEASON

TUBER MELANOSPORUM {Black Truffles}

LENTIL VELOUTÉ AUX TRUFFES 29

PATES AUX TRUFFES 48
{Butter, Heavy cream}

FRESHLY SHAVED BY THE CHEF IN THE KITCHEN
5 gram :: \$25 // 10 gram :: \$48

DUMONET LANDMARKS

FOIE GRAS TERRINE "AU TORCHON" {Toasted Brioche} 25

LES QUENELLES

{Yellow Pike w/ Lobster or Tomato Sauce} 37

CASSOULET "JEAN DUMONET"

{Toulouse Sausage, Duck Confit, Pork Belly, Tarbais Beans} 38

APPETIZERS

ISLAND CREEK OYSTERS by the ½ dz. {or as many as you want} 21

TARTE FLAMBÉE {Onion, Bacon, Crème Fraîche /or/ Smoked Salmon} 14 // 16

PEEKYTOE CRAB CAKE {Celery Heart Remoulade, Chipotle Aioli} 21

FRISÉE AUX LARDONS {Mustard Dressing, Poached Egg} 13

FRENCH ONION SOUP 14

MAINS

CATCH OF THE DAY – MP

SKATE FISH FILLET {Capers and Lemon Sauce, Mashed Potatoes} 28

BEEF BOURGUIGNON "MARC SARRAZIN" {Slowly braised in Red Wine, Fresh Tagliatelle} 37

ROASTED HALF PEKIN DUCK "A L'ORANGE" {Glazed Daikon Turnip, Darphin Potato} 37

C.A.B. HANGER STEAK SHALLOTS SAUCE {Pomme Pont Neuf French Fries} 34

FROM OUR FRIEND GLEN THE BUTCHER

FOR 2 (OR FOR MORE...) DRY AGED USDA PRIME COTE DE BOEUF {30 oz. min., Potatoes Landaise} 98

SIDES 10

SAUTÉED SPINACH {Garlic & EVOO}

MASHED POTATOES

POTATOES LANDAISE {Sea Salt, Garlic & Parsley}

DESSERT 13



{Please order marked dessert with meal to allow proper preparation and serving time.}



MILLE FEUILLE {Jean-Louis' Napoleon}



SOUFFLÉ {Chocolate or Grand Marnier}

WARM BELGIAN WAFFLE PARFAIT {ICE CREAM & Homemade Chantilly}

ICE CREAM & SORBETS {Vanilla, Chocolate, Praline, Salted Caramel // Cassis, Raspberry}

CHEESE OF THE SEASON

FOR PRIVATE PARTIES, PLEASE INQUIRE.

WED-SAT 5PM-10PM | SUN 5PM-9PM & BRUNCH : SAT & SUN 11:30AM-3PM

315 SMITH STREET, BROOKLYN, NY 11231

@DUMONETBKLYN