

Claudette

— JULY 25TH - AUGUST 19TH —

RESTAURANT WEEK

3-COURSES • \$29 WEEKDAY LUNCH • \$42 DINNER



MONDAY TO FRIDAY

— LUNCH & DINNER —

SUNDAY

— DINNER ONLY —



RESERVATIONS

INFO@CLAUDETTENYC.COM

212.868.2424

RESTAURANT WEEK

•LUNCH•

HORS D'ŒUVRES

EGGPLANT SALAD
spiced labneh, arugula, fresh herbs

-or-

CHARRED MONTAUK SQUID
chickpeas, eggplant, sweet peppers, harissa, parsley

-or-

CUCUMBER GAZPACHO
yogurt, pickled watermelon rind

les ENTRÉES

GRILLED BRANZINO
roasted cherry tomatoes, grilled lemon, sauce vièrge

-or-

MOROCCAN DUCK LEG SANDWICH
*harissa & cumin braised duck leg, gruyère, arugula
roasted red peppers, pickled red onions, cilantro*

-or-

PASTA PISTOU
house made cavatelli, basil, parmesan

les DESSERTS

MADELEINES À LA MINUTE
anise caramel sauce

-or-

SUMMER FRUIT SALAD
ginger mint syrup, citrus sorbet

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RESTAURANT WEEK

•DINNER•

HORS d'ŒUVRES

EGGPLANT SALAD
spiced labneh, arugula, fresh herbs

-or-

CHARRED BABY OCTOPUS
chickpeas, eggplant, sweet peppers, harissa, parsley

-or-

CUCUMBER GAZPACHO
yogurt, pickled watermelon rind

les ENTRÉES

SEARED AURORA SALMON
*fava bean & corn fricasée, chanterelles, spring onions
smoked tomato coulis*

-or-

SASSO CHICKEN TAJINE
couscous, golden raisins, chickpeas, toasted almonds

-or-

PASTA PISTOU
house made cavatelli, basil, parmesan

les DESSERTS

MADELEINES À LA MINUTE
anise caramel sauce

-or-

SUMMER FRUIT SALAD
ginger mint syrup, citrus sorbet

-or-

VALRHONA FLOURLESS CHOCOLATE CAKE
charred cinnamon marshmallow, yogurt sherbet

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