

Le Tout Va Bien

since 1949

NYC RESTAURANT WEEK 2025

MONDAY TO SUNDAY
JULY 21ST TO AUGUST 31ST
\$60/PERSON

ENTRÉES

Gazpacho du Jour

Chilled soup of the Day

Escargots persillés

Snails with Garlic & parsley butter

Moules Provençales

Gratinées 1/2 Shell Mussels with garlic butter

Steak tartare

Hand-chopped seasoned raw beef

PLATS

Flétan Rôti et ses Légumes

Roasted Halibut, green zucchini & artichokes sautéed, Saffron sauce

Filet Mignon

Yukon gold potatoes, Asparagus, Bordelaise sauce

Magret de Canard à l'orange

Duck Breast, Roasted potatoes, green beans, orange sauce

Scampi Risotto

Sautéed Shrimp over Risotto, white wine butter sauce

LES DÉSSERTS

White Chocolate Mousse

served with berries

Profiteroles

Choux puffs, vanilla ice cream, chocolate sauce, toasted almonds

Pineapple Carpaccio

Pineapple, lemon sorbet, syrup sauce

Crème Brûlée

ET BON APPÉTIT BIEN SUR!

Consuming raw or undercooked food may your risk of foodborne illness