

Le Tout Va Bien

since 1949

NYC SUMMER RESTAURANT WEEK 2026

MONDAY TO SUNDAY
JULY 20TH TO SEPTEMBER 6TH

\$60/PERSON

ENTRÉES

Soupe du Jour

soup of the Day

Escargots persillés

Snails with Garlic & parsley butter

Moules Provençales

Gratinées 1/2 Shell Mussels with garlic butter

Salmon tartare

Hand-chopped seasoned raw salmon

PLATS

Sole Grillée et ses Légumes

Grilled Sole, green zucchini & artichokes sautéed, Grenobloise sauce

Steak & Frites

Certified black angus Hanger steak, French fries, peppercorn sauce

Cuisse de canard confit

Duck leg confit, Roasted potatoes, frisée Salad, garlic 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

Crème Brûlée

ET BON APPÉTIT BIEN SUR!

Consuming raw or undercooked food may your risk of foodborne illness