

Le Crocodile

Fruits de Mer

1 / 2 Dozen Oysters	24
Shrimp Cocktail	21
Jonah Crab with Avocado and Yuzu Kosho	25
Scallops with Ginger, Parsley and Meyer Lemon	19
Pickled Mussels with Carrot, Fennel and Coriander	16

Hors d'oeuvres

Parisian Sausage and Dijon	9
Oeuf Mayonnaise Chaude	12
Leeks with Vinaigrette and Hazelnuts	13
Mushroom Pâté	16
Chicken Liver Pâté with Cassis Gelée	15
Country Pâté with Foie Gras and Pistachio	19

Entrées

Venison Steak Tartare	19 / 29
Onion Soup with Gruyère and Lardons	17
Escargot with Parsley, Pernod and Fennel	18
Nadia's Petite Salade with Dijon Vinaigrette, Shallots and Herbs	15
Frisée Salad with Poached Egg and Smoked Eel	19
Waldorf Salad with Walnuts, Celery and Stilton	18
Orzo Cacio e Pepe with Pecorino	19

Plats Principaux

Omelette du Fromage with Lettuces and Frites	22
Spring Vegetable Tagine with Artichokes	25
Boudin Blanc with Green Peas and Porcini	29
Trout "Almondine" with Pole Beans and Marconas	31
Skate* Frites au Poivre	29
Duck Leg with Beets and Endive	30
Halibut with Beurre Blanc and Fava Beans	34
Roast Chicken with Herb Jus and Frites	35
Pork Shank with Lentils and Tomato	41
Veal Chop with Sauce Béarnaise, Frites and Salad	79

Desserts

Sticky Banana Date Pudding	13
Poire à la Beaujolaise	12
Apple Tarte Tatin	12
Crème Brûlée	11
Profiteroles	15
Chocolate Hazelnut Tart	14
Tarte au Citron	13
Sorbet	7
Ice Cream	9
Hotel Room	M/P

* Oui, c'est du poisson

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Health Guidelines

- Wear a mask when entering and exiting the restaurant and using the restroom; we encourage guests to wear a mask when staff is at the table.
- Maintain 6 feet of social distancing, with the exception of your dining partners, at all times when inside the establishment.
- Follow proper hand washing & disinfecting guidelines, including using sanitizer. Please ask if you would like hand sanitizer for your table.

Cocktails 16

- Negroni Sbagliato** Prosecco, Campari, Cap Corse Rouge, orange wedge
Spritz à le Crocodile Aperol, Prosecco, verjus rosé, bitter bianco, lemon oil
Daiquirí Extra Dry Rum, fresh lime, cane
French 75 Local Gin or VSOP Calvados, lemon juice, sparkling wine
Veracruz Tequila Blanco or Mezcal, cucumber, lime juice, spearmint, aloe vera, cayenne
Cosmopolitan Vodka, Grand Marnier, lime juice, cranberry cordial, Amalfi lemon
Martini Amalfi Coast Gin and Cucumber Botanical Vodka, Dolin Dry Vermouth de Chambéry, lemon oil, choice of Castelvetro olive or house-pickled onion
Battering Ram Bourbon, fresh ginger, oloroso sherry, lemon juice, tiki bitters, soda
Hanky Panky London Dry Gin, Cocchi Vermouth di Torino, Fernet-Branca
Double-Barreled Wheated Bourbon, Bonded Rye, honey, Peychaud's Bitters, Aperol, orange peel

Les Gin-Tonics

- Monkey 47 Schwarzwald Dry Gin *Indian Tonic*
Hendricks Gin *Cucumber Tonic*
Dorothy Parker Small Batch Gin *Elderflower Tonic*
Plymouth Gin *Aromatic Tonic*

Wine by the Glass

Sparkling

- NV **Cava** Azimut Brut Nature, Alt Penedès *Macabeo, Xarel-lo, & Parellada* 12
2017 **Frizzante Rosso (Pét-Nat)** Croci, Gutturino DOC, Emilia-Romagna *Barbera & Bonarda* 14
2016 **Crémant d'Alsace Rosé** Dirler-Cadé Brut Nature *Pinot Noir* 16

White

- 2018 **Riesling** Paul Blanck "Classique," Alsace 12
2020 **Albariño** Fento, Rias Baixas 14
2018 **Cheverny Blanc** L'Épicourchois, Loire *Menu Pineau & Sauvignon Blanc* 13
2019 **Bourgogne Aligoté** David Trousselle, Hautes Côtes de Beaune *Aligoté* 14

Rosé and Orange

- 2020 **Getariako Txakolina (rosé)** Ameztoi "Rubentis," Basque Country *Hondarrabi Zuri blend* 15
2018 **Vin de France (red and white)** Yves Duport "Céline," Savoie *Gamay, Mondeuse, & Chardonnay* 13
2019 **Garganega (skin contact)** La Biancara (Angiolino Maule) "Sassaia," Gambellara 14
2020 **Orange** Gulp/Hablo, Castilla La Mancha *Sauvignon Blanc & Verdejo* 12

Red

- 2020 **Gamay (served chilled)** Yohan Lardy "Poppy," Beaujolais 13
2018 **Langhe Nebbiolo** G.D. Vajra, Barolo *Nebbiolo* 16
2019 **Chinon** Château du Petit Thouars "Les Georges" *Cabernet Franc* 14
2016 **Montagne-Saint-Émilion** Château Maison Blanche "Les Piliers," Bordeaux *Merlot & Cabernet Franc* 15

After Dinner

- NV **Malvasía Naturalmente Dulce** Los Bermejos, Lanzarote 15
1979 **Rivesaltes** L'Alchimiste "MW40" *Grenache blend* 18

Our full wine list can be viewed at lecrocodile.com/winelist

Beer Selection

- Kronenbourg 1664 (Draft) *Alsace* 5.0% 10
Brooklyn Lager *Across the Street* 12oz 5.2% 10
Dutchess Ghost Beer Pale Ale *Wassaic, NY* 16oz 4.8% 10
KCBC Marble of Doom IV Fruited Sour *Bushwick* 16oz 5.5% 12
Five Boroughs Tiny Juicy IPA *Sunset Park* 16oz 4.2% 10
Aval Cider *Breton* 12oz 6.0% 10
Brooklyn Special Effects Hopyy Amber N/A Brew *Across the Street* 12oz 0.4% 7

