



In its 30-year reign as one of New York's quintessential French bistros, La Goulue has enjoyed a reputation based as much on its expertly prepared traditional bistro fare and wine list as its authentic Parisian ambiance and turn-of-the-century décor. There is plenty to ogle here, from the menus to the handsome pewter bar and mirrored dining room. And don't be caught off-guard if you find a couple blissfully feeding and nuzzling each other in the corner.

Chef Jason Hicks, formerly of Aureole, has revitalized La Goulue's cuisine in his eight years in the kitchen. "My goal was to refine the plates we have," Hicks says. "I wanted to simplify them but keep up with the volume and quality."

Hicks has succeeded brilliantly without sacrificing any of the time-honored favorites that have been La Goulue's hallmark.

Except for the cheese soufflé, perhaps—a La Goulue signature. "I took it off the menu once," he confesses. "The customers staged a revolt, so it's back." The outcry is understandable. La Goulue regulars—including celebrities, locals and ladies who lunch—order the soufflé made with Gruyère, parmesan and truffle oil in advance to avoid the 25-minute delay in preparation time.

Add to this an almost endless list of other specialties, including foie gras prepared two ways for lunch and dinner; whole boneless grilled dorade; fricassée du jour; duck à l'orange and barbecued lamb shanks made with chipotle pepper and Brooklyn beer, among others. And don't forget dessert.

In good weather, outdoor dining provides a colorful window on to Madison Avenue. But don't be concerned if you're seated inside. The food, service and clientele will easily hold your attention—and happily so.



Selections from Our Dinner Menu

Appetizers

crabe frais "assaisonné"
coulis de petits pois
à la menthe
*seasoned crabmeat salad, mint-
ed english pea dressing* 15.50

petits gris de bourgogne
à la coque et au vin rouge
*escargots in rich pinot noir
sauce with garlic confit* 13.50

foie gras de canard
au torchon
*cold duck foie gras, caramelized
nuts and raisins, warm
homemade brioche* 25.00

Main Courses

dorade royale grillée entière
salade trois couleurs au citron
*whole boneless sea bream,
three-color salad with
citrus* 22.50

filet de carrelet sauce bery
épinards et premières carottes
*braised filet of flounder,
chardonnay sauce* 24.50

canard à l'orange sanguine
gâteau de navets au cumin
*roasted long island duck, turnip
cake, blood orange sauce* 28.50

steak d'angus au poivre du
penjab, pommes frites maison
*"certified Angus beef" steak,
green peppercorn sauce* 36.50

jarret d'agneau braisé à la
bière risotto aux perles d'orge
*braised lamb shank
(Brooklyn beer),
pearl barley risotto* 23.50

Dessert
All desserts 8.50

la tarte tatin à la mode
*classic upside-down
apple tart, caramelized,
vanilla ice cream*

le trio de crèmes brûlées
*crème brûlée prepared
three ways: star anise,
dark chocolate and orange*



La Goulue

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Founded 1972
Classic French Bistro

www.lagouluerestaurant.com
Outdoor dining, weather permitting
Reservations accepted by
telephone, fax and E-mail at
www.iseatz.com

Gift certificates available
Wheelchair accessible
Lunch:
Monday–Saturday 12 PM–4:00 PM
Café Menu:

Monday–Friday 4:00 PM–5:45 PM
Brunch:

Prix fixe menu available for 25.95
Sunday 12 PM–4:00 PM

Dinner:
Daily 6:00 PM–11:30 PM