

Nice Matin

201 W 79th St 10024-6200 · +12128736423 · Updated: Jan 14, 2026

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HORS D'OEUVRE 7

BRUNCH PASTRY BASKET	\$12.00
served with butter & preserves lemon -poppy seed scone, croissant, cheese danish, blueberry muffin	
SEASONAL BERRIES	\$12.00
topped with yogurt & a spoonful of granola	
PERFECT GRAPEFRUIT SEGMENTS	\$10.00
sliced apples, honey & granola	
MELON BOWL	\$12.00
plain organic yogurt	
FAVA BEAN HUMMUS	\$14.00
black olive, chili, crudité, flat bread	
SALADE ÉTÉ	\$18.00
kale, radicchio, summer kiss melon, almonds, pecorino, pickled onions, nut oil vinaigrette	
SOUPE AU PISTOU	\$12.00
Nicoise vegetable soup, fusilli pasta, basil pesto	

ENTREE 15

GOAT CHEESE OMELETTE	\$18.00
spinach, basil, petite salade, potatoes, toast	
GRUYERE OMELETTE	\$19.00
braised leeks & herbs, petite salade, potatoes, toast	
AVOCADO OMELETTE	\$20.00
avocado, cheddar cheese, chives, potatoes, salad, toast	
FARMER'S FRITTATA	\$22.00
spring harvest vegetables, feta, tomato, basil pesto, petite salad, potatoes, toast	
CLASSIC EGGS BENEDICT	\$24.00
griddled canadian bacon or smoked salmon, 2 poached eggs, english muffin, hollandaise, potatoes, salad	
SPICY LAMB MERGUEZ SCRAMBLE	\$24.00
tomato coulis, crème fraîche, salad, potatoes, toast	

SHAKSHUKA	\$22.00
baked eggs, spicy tomato sauce, cilantro, avocado, feta, warm flat bread	
POMMES PAILLASSON	\$26.00
crispy - shredded potato pancake, smoked salmon, sour cream, red onion, fried capers	
VANILLA MALT WAFFLE	\$16.00
mixed berries, whipped cream, vermont maple syrup	
BRIOCHE FRENCH TOAST	\$16.00
rum - banana anglaise, fresh strawberries	
CHICKEN PAILLARD	\$24.00
grilled all natural chicken cutlet, frisée, green olives, tomatoes, parmesan, lemon, extra virgin olive oil	
SALADE NICOISE	\$28.00
grilled marinated tuna loin, tomatoes, haricots vert, olives, hard cooked egg, potatoes, peppers, cucumbers, radishes, red wine vinaigrette	
MOROCCAN SPICED SALMON	\$32.00
grilled asparagus, eggplant puree, quinoa tabouli, zucchini pesto, red pepper harissa	
TRUFFLE - CHEDDAR BURGER	\$26.00
truffle aioli, lettuce, grilled red onion, fries	
STEAK FRITES	\$36.00
prime angus hanger steak, fries, béarnaise	
SANDWICHES 4	
PAN BAGNAT	\$20.00
imported preserved tuna, hardboiled egg, haricots vert, lettuce, tomato, black olive aioli, petite salade	
ACME SMOKED SALMON BAGEL	\$22.00
toasted Eli's bagel, cream cheese, tomatoes, capers, onions, petite salade	
GRILLED CHICKEN BAGUETTE	\$22.00
avocado, gruyere, arugula, red onion, petite salade	
CROQUE MADAME	\$24.00
griddled ham & gruyere brioche sandwich topped with mornay sauce and a fried egg, petite salade	
SALADE 5	
VERTE	\$16.00
avocado, radishes, lime, garlic, honey	
AUTUMN	\$18.00
endive, apples, walnuts, goat cheese, nut oil vinaigrette, chives	
MEDITERRANEENE	\$18.00
haricots vert, chickpeas, cucumbers, tomatoes, peppers, red onions, feta, cilantro, mint, lemon vinaigrette	

NICOISE	\$28.00
grilled tuna loin, tomatoes, haricots verts, olives, hard cooked eggs, potatoes, peppers, cucumbers, radish, red wine vinaigrette (anchovies on request)	
PAILLARD DE POULET	\$24.00
grilled all natural chicken cutlet, frisée, green olives, tomatoes, parmesan, lemon, evoo	
PASTA 3	
MAFALDINE	AVAILABLE OPTIONS
lemon, garlic, field arugula, cream, black pepper, pecorino sardo, pine nuts	Appetizer: \$16.00
	Entree: \$24.00
RAVIOLI	AVAILABLE OPTIONS
beef short ribs, burgundy wine sauce, butter, tomato, parmesan, basil oil	Appetizer: \$18.00
	Entree: \$26.00
SPAGHETTI	AVAILABLE OPTIONS
lump crab, tomato, scallion, calabrian chili, colatura, parlsey, pecorino crumbs	Appetizer: \$20.00
	Entree: \$28.00
BREAD BASKETS 7	
CONTINENTAL BREAKFAST	\$13.00
choice of bread basket, small juice, coffee or tea	
TOASTED MORNING BREADS	\$7.00
toasted brioche, multigrain and pumpernickel raisin with butter & jam	
LEMON - POPPY SEED SCONES	\$6.00
BLUEBERRY MUFFIN	\$6.00
FRESH HOUSE BAKED CROISSANT	\$6.00
MODERN BREAD & BAGEL'S GLUTEN FREE BAGEL	\$6.00
ORWASHER'S PLAIN BAGEL	\$5.00
FRUITS & GRAINS 5	
GRAPEFRUIT SEGMENTS	\$10.00
sliced apples, honey & granola	
BOWL OF FRESH BERRIES	\$12.00
topped with yogurt & a spoonful of granola	
MELON BOWL	\$12.00
plain organic yogurt & sweet cantaloupe	
McCANN'S IRISH OATMEAL	\$12.00
sliced bananas, raisins & brown sugar	

HOUSE MADE GRANOLA	\$11.00
with hazelnuts, almonds, raisins, dried cranberries	

ENTREES 12

AMERICAN BREAKFAST	\$24.00
small juice, choice of any breakfast entree, coffee or tea	
TWO FARM FRESH EGGS	\$14.00
with choice of any breakfast meat or smoked salmon, potatoes & toast \$19	
GOAT CHEESE OMELETTE	\$18.00
spinach, basil, petite salade, potatoes, toast	
GRUYERE OMELETTE	\$19.00
braised leeks, fine herbs, potatoes & toast	
AVOCADO OMELETTE	\$20.00
avocado, cheddar cheese, chives, potatoes, salad, toast	
FARMER'S FRITTATA	\$20.00
fall harvest vegetables, feta, tomato, basil pesto, potatoes & toast	
EGGS BENEDICT	\$22.00
english muffin, 2 poached eggs & hollandaise with canadian bacon or smoked salmon	
SPICY LAMB MERGUEZ SCRAMBLE	\$22.00
tomato coulis, crème fraiche, potatoes & toast	
SHAKSHUKA	\$20.00
baked eggs, spicy tomato sauce, cilantro, avocado, ricotta salata	
BRIOCHE FRENCH TOAST	\$14.00
rum - banana anglaise, maple syrup, strawberries	
VANILLA MALT WAFFLE	\$16.00
whipped cream, mixed berries, vermont maple syrup	
SMOKED SALMON BAGEL	\$19.00
toasted Eli's bagel, cream cheese, tomatoes, capers	

DESSERT 7

WARM FUJI APPLE TART	\$12.00
calvados, crème fraiche ice cream	
BABA AU RHUM	\$12.00
crème diplomate, rum macerated dried fruit	
DARK CHOCOLATE SOUFFLE	\$14.00
grand marnier anglaise	

J.Z.'S CHEESECAKE	\$12.00
raspberry gelée, vanilla wafer crust, fresh raspberries, sour cream	
VANILLA CRÈME BRULÉE	\$12.00
fresh berries	
FRESH BERRIES	\$10.00
vanilla - chantilly cream, mint	
GLACE ET SORBET	\$10.00
chocolate, butter peacn, crème fraiche raspberry, apricot, blackberry	

PATES ARTISANALE 3

MAFALDINE	AVAILABLE OPTIONS
lemon, garlic, field arugula, cream, black pepper, pecorino sardo, pine nuts	Appetizer: \$16.00
	Entree: \$24.00
RAVIOLI NICOISE	AVAILABLE OPTIONS
beef short ribs, burgundy wine sauce, butter, tomato, parmesan, basil oil	Appetizer: \$18.00
	Entree: \$26.00
SPAGHETTI	AVAILABLE OPTIONS
lump crab, tomato, scallion, calabrian chili, colatura, parlsey, pecorino crumbs	Appetizer: \$20.00
	Entree: \$28.00

ŒUFS 3

OMELETTE AU FROMAGE	\$18.00
three egg French omelette stuffed with spinach, basil, choice of cheese with petite salade	
AVOCADO OMELETTE	\$20.00
three egg French omelette stuffed with avocado, cheddar cheese & chives, petite salade	
SHAKSHUKA	\$22.00
three eggs baked in spicy tomato sauce with cilantro, avocado & feta, with warm flat bread	