

Lucien Restaurant

14 1st Ave Frnt 1 10009-7904 · +12122606481 · Updated: Jan 14, 2026

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HORS DUVRES, APPETIZERS AND SALADES 24

Huitres ou Palourdes du Jour	
Oysters or clams of the day	
Soupe de Poisson Traditionnelle	\$16.00
Marseille-style fish soup with rouille, and gruyère	
Soup à l'Oignon Classique	\$14.00
Onion soup gratinée	
Velouté de Chou-Fleur l'Huile de Truffle	\$14.00
Warm cauliflower soup topped with white truffle oil. seasonal	
Cocktail de Crevettes Grillées à la Marocaine	\$16.00
Grilled shrimp cocktail, Moroccan-style	
Salmon Tartare	\$16.00
Ahi Tuna Tartare	\$20.00
Moroccan Merguez	\$14.00
Two grilled Moroccan lamb sausages served on a bed of polenta	
American Crab Cake	\$18.00
With a coulis of fumé de poisson	
Sardines Grillées à la Tropeziénne	\$15.00
Grilled sardines, St. Tropez-style	
Moules Marinière Traditionnelle	\$24.00
Steamed mussels in white wine shallot sauce served with frites	
Grilled Octopus with Pommes Risselées	\$26.00
With roasted potatoes, olive oil, garlic and rosemary	
Foie Gras Maison	\$26.00
Pan-seared fresh goose liver with apple and onion compote	
Paté Maison: Mousse de Foie de Canard au Poivre Rose	\$12.00
Duck liver mousse triangles with cornichons and pink pepper	
Escargots de Bourgogne	\$14.00
Snails, Burgundy-style	

Salade de Betteraves et Chvre	\$14.00
Roasted beets and goat cheese with a balsamic vinaigrette	
Salade de Mesclun	\$6.00
Mesclun salad with house vinaigrette	
Salade d'Asperges Pochés	\$16.00
Blanched asparagus with mixed greens with a mustard vinaigrette	
Salade d'Endives et Roquefort	\$18.00
Endive salad with blue cheese and walnuts	
Salade Frisée aux Lardons	\$20.00
Frisée salad with diced bacon, blue cheese and a poached egg on top	
Salade d'Arugula et Fenouil	\$14.00
Arugula salad with shaved fennel and parmesan	
Salade Nicoise Traditionelle	\$26.00
With fresh, rare tuna	
Salade d'artichaux avec cur de palmier et asperges	\$16.00
Fresh artichoke, hearts of palm and asparagus	
Salade Lucien	\$22.00
Endive, arugula, frisée, mesclun, artichoke, tomato, and a hard boiled egg	

SEA 6

Little Neck Clams, White Wine, Fresh Garlic on a bed of Linguini	\$32.00
Traditional Lucien dish	
Whole Lobster Fra Diavolo over a Bed of Linguini	\$36.00
Traditional Lucien dish	
Loup de Mer Chilien avec Julienne de Légumes	\$46.00
Chilean sea bass with julienne vegetables, court-bouillon	
Saumon Grillé avec une Réduction de Porto et Basalmic	\$28.00
Grilled salmon with a Port wine and balsamic reduction over seasonal vegetables	
Saint Jacques Grenobloise	\$32.00
Pan-seared sea scallops with lemon, capers and white wine sauce over mash potato	
Bouillabaisse Traditionnelle	\$42.00
Marseille-style bouillabaisse with rouille and gruyere	

LAND 8

Lapin á la Moutarde	\$36.00
Rabbit in dijon mustard sauce, over pappardelle pasta	

Steak Tartare Traditionnelle	\$24.00
Steak tartare with french fries	
Steak Frites Traditionnelle	\$32.00
New York strip with french fries	
Filet Mignon au Poivre	\$46.00
With Lucien's crushed black pepper sauce and french fries	
Onglet au Vin et Champignons	\$28.00
Hanger steak in a red wine mushroom sauce	
Carré d'Agneau aux Flageolets et Tomate Farcie Provencale	\$44.00
Australian free range rack of Lamb with flageolet beans and a roasted tomato	
Cassoulet Touloussain Traditionnelle	\$30.00
Traditional cassoulet with duck confit, and garlic sausage	
Napoléon D'aubergines avec Légumes	\$28.00
Eggplant napoleon over barley, mix vegetables, with a saffron coconut curry sauce	

AIR 5

Poulet au grain Rôti	\$28.00
Roasted chicken with string beans, garlic and mashed potatoes	
Poussin au grain Rôti with Champignons Sauvages et Polenta	\$36.00
Roasted free range baby chicken with polenta and wild mushrooms	
Pigeonneau Rôti Hitchens	\$48.00
Roasted squab with wild mushroom risotto and a slice of fresh foie gras	
Canard aux Figues et Navets	\$36.00
Magret and confit of duck on a bed of spinach, figs, and turnips	
Grilled South Carolina Quail	\$16.00
Grilled quail stuffed with wild mushroom risotto	

DESSERTS 4

Crème Brulée	\$10.00
Tart Tatin with Cinnamon Ice Cream	\$10.00
Gateau au Chocolate with Vanilla Ice Cream	\$10.00
Plat de Fromages et de Fruit Varies	\$16.00