

The BERCY

BRASSERIE

DINER

Sunday-Thursday 5pm - 10pm
Friday & Saturday 5pm - 11pm

7 East Lancaster Ave
Ardmore, PA 19003
610.589.0500
thebercy.com

PLATS DU JOUR

MONDAY
sea scallops

TUESDAY
duck confit

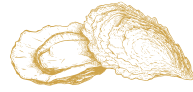
WEDNESDAY
gnocchi

THURSDAY
skate meunière

FRIDAY
bouillabaisse

SATURDAY
roisserie leg of lamb

SUNDAY
prime rib



FRUITS DE MER

½ DOZEN OYSTERS
east coast **16**
west coast **18**
assorted **17**

TUNA TARTARE NAPOLEON 16
watermelon radish, fennel, espelette oil

½ LOBSTER COCKTAIL 18

SHRIMP COCKTAIL 14

KING CRAB COCKTAIL 18

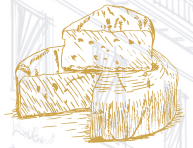
CURED YELLOWTAIL CRUDO 15
curry raisin emulsion, green apple, crispy garlic

LE PETIT BERCY 60

8ea assorted oysters, shrimp cocktail, king crab cocktail, marinated razor clams, assorted crudo

LE GRAND BERCY 130

16ea assorted oysters, shrimp cocktail, lobster cocktail, king crab cocktail, marinated razor clams, assorted crudo



FROMAGE & CHARCUTERIE

ASSORTED CHEESE 5each
choice of 3, 5, or 7

CHICKEN LIVER MOUSSE..... 9
grilled sourdough, quindillas

CHICKEN AND MUSHROOM PÂTÉ13
truffle whole grain mustard, sourdough bread

IBERICO HAM TOAST11
tomato jam

FIRE ROASTED MERGUEZ SAUSAGE15
spicy lamb sausage, three onion salad, goat cheese

CHARCUTERIE BOARD.....18
assorted cured meats, garnitures

HORS D'OEUVRES

FRENCH ONION SOUP..... 12

CAULIFLOWER BISQUE 10
crispy brussels sprouts

ASPARAGUS AND MUSHROOM TART 13
leek fondue, truffle pecorino

ESCARGOTS À LA BOURGUIGNONNE .. 14
parsley pernod butter, baguette

STEAK TARTARE15
calabrian chili, bread and butter pickle

CRAB CAKE16
passionfruit mustard, avocado, fennel

FOIE GRAS BRÛLÉE.....16
pistachio mousse, dried fruit, brioche

CRUDITÉS10
assorted baby vegetables, fromage blanc

SMOKED WHITEFISH CROQUETTES13
crème fraîche, dill, caviar

MACARONI AU GRATIN12
braised ham hock, raclette cheese

SALADES

GREEN SALAD 10
baby gem, cucumber, avocado, red wine vinaigrette

FIRE ROASTED SHRIMP SALAD ...15
red pepper remoulade, hardboiled egg, "red roux" dressing

BEET AND APPLE SALAD 12
roquefort cheese, candied pecans

ROTISSERIE CHICKEN23
half roasted chicken, pomme puree, chicken jus

TROUT AMANDINE22
haricot verts, lemon brown butter

SPAGHETTI POMODORO16
fresh spaghetti, basil, parmesan

BEEF BOURGUIGNON.....27
pappardelle pasta

ROTISSERIE DUCK À L'ORANGE27
braised kale, mandarin glaze

MOROCCAN SPICED RACK OF LAMB.....32
merguez sausage, herb couscous, tomato vinaigrette

SPRING PEA RISOTTO18
pea tendrils, brown butter, morel mushrooms

ENTRÉES

STEAK FRITES

seven hills farm dry aged angus beef

8oz BAVETTE 28

12oz NEW YORK STRIP 38

8oz FILET MIGNON 42

22oz BONE IN RIBEYE 62

add crab royale 16

All steaks served with maître d' butter, pommes frites, and dressed lettuces. Additional sauce available upon request, \$3 supplemental
bernaise/ bordelaise/ au poivre.

GARNITURES

POMMES FRITES 6

POMME PURÉE 6

HARICOTS VERTS 6

ROTISSERIE VEGETABLES 6

OMELETTE FINES HERBES11
gruyère cheese
add black truffle 6

MOULES FRITES16
green garlic butter

THE BERCY CHEESEBURGER.....15
cabot cheddar, brooklyn brine pickles, brioche bun

POTATO CRUSTED COD24
clam and mussel broth, chili oil

ROASTED SCOTTISH SALMON25
vadouvan spiced cauliflower, tahini vinaigrette

DUROC PORK CHOP AU POIRVE26
pickled green tomatoes, green apples

LOBSTER THERMADOR.....36
crab and lobster newburg, brussels sprouts

LES BOISSONS



COCKTAILS

FRENCH 7511 <i>sparkling wine, gin, fresh lemon</i>
HAVERFORD TRUST14 <i>vodka, gin, dry vermouth, blue cheese olive</i>
SAINTE-GERMAINE13 <i>blanc tequila, elderflower, fresh lime, triple-sec</i>
MONACO SPRITZER11 <i>gin, byrrh, fresh lime, tonic water</i>
RIVIERA12 <i>rum, fresh lime, maraschino, pernod</i>
RÉPUBLIQUE12 <i>vodka, cassis, sauternes, dry vermouth</i>
PENICILLIN14 <i>whiskey, fresh lemon, ginger</i>
SIDECAR12 <i>cognac, cointreau, fresh lemon</i>
BOULEVARDIER12 <i>rye, rouge vermouth, bitters</i>
BERCY13 <i>house-made vanilla vodka, chambord, fresh pineapple</i>



VIN AU VERRE

GLASS/CARAFE 33oz Carafe

WHITE8.5/30
RED8.5/30

SPARKLING

DE PERRIERE, CREMANT DE BOURGOGNE, BURGUNDY, FR, BRUT N.V. 10
TREVERI, ROSE, COLUMBIA VALLEY, WA, BRUT N.V. 11
J.M. GOBILLARD & FILS, CHAMPAGNE, HAUTVILLERS, FR, BRUT N.V. 16

ROSE

GRENACHE, SYRAH, ZAZOU, CÔTES DE PROVENCE, FR, 2017 12

WHITE

PICPOUL, LES COSTIERES DE POMEROLS, PICPOUL DE PINET, FR, 2016 10
ROUSSANNE, CHATEAU DU TRIGNON, CÔTES-DU-RHÔNE, FR, 2014 10
CHARDONNAY, TERRES SECRETES, MÂCON-VILLAGES, FR, 2015 11
PINOT BLANC, LUCIEN ALBRECHT, “CUVÉE BALTHAZAR,” ALSACE, FR, 2016 11
MELON DE BOURGOGNE, CHATEAU DU POYET, MUSCADET-SÈVRE ET MAINE, FR, 2015 12
SAUVIGNON BLANC, TRIONE, RUSSIAN RIVER VALLEY, CA, 2016 12
CHARDONNAY, STILLMAN ST., SONOMA COUNTY, CA, 2016 12
CHARDONNAY, ALAIN GAUTHERON, CHABLIS, FR, 2015 14
RIESLING, CATHERINE AUTHER, ALSACE, FR, 2016 12

RED

SYRAH, GRENACHE, MOURVEDRE, CHARLES THOMAS, CÔTES-DU-RHÔNE, FR, 2014 10
GAMAY, CHÂTEAU DE PIZAY, MORGON CRU BEAUJOLAIS, FR, 2016 10
CABERNET FRANC, BRUNO DUFEU, “GRAND MONT,” BOURGUEIL, FR, 2014 11
MERLOT, CABERNET FRANC, CHÂTEAU GASQUERIE, COTES DE BORDEAUX, FR, 2014 12
CABERNET SAUVIGNON, WELLINGTON VINEYARDS, SONOMA COUNTY, CA, 2013 11
CABERNET SAUVIGNON, MERLOT, PETIT VERDOT, CHÂTEAU BELLEGRAVE, MEDOC BORDEAUX, FR, 2015 13
PINOT NOIR, EOLA HILLS, OREGON, 2015 13

BIÈRE

BOTTLES & CANS

LIGHT BEER, MILLER LITE (USA) 5
FRENCH LAGER, KRONENBOURG “1664” (FRANCE) 6
IPA, DESCHUTES, “FRESH SQUEEZED” (USA) 6
DOPPELBOCK, AYINGER “CELEBRATOR” (GERMANY) 7
IPA, FIRESTONE WALKER “UNION JACK” (USA) 7
FRENCH FARMHOUSE ALE, CASTELAIN BIÈRE DE GARDE (FRANCE) 8
SAISON, SAISON DUPONT (BELGIUM) 9
TRAPPIST QUADRUPEL, LA TRAPPE “QUAD” (BELGIUM) 10
CIDER, ETIENNE DUPONT, “CIDRE BOUCHÉ BRUT DE NORMANDIE” (FRANCE) 10

DRAFTS

LIGHT BEER, COORS (USA) 4
WITBIER, HOEGAARDEN (BELGIUM) 5
PALE ALE, NESHAMINY CREEK, J.A.W.N. (USA) 6
PILSNER, STELLA ARTOIS (BELGIUM) 6
PORTER (NITRO), BOULDER BREWING CO. “SHAKE” (USA) 6
IPA, BELL’S “TWO HEARTED” (USA) 7
SAISON, OMMEGANG, “HENNEPIN” (USA) 7

