

le Crocodile

Fruits de Mer

1/2 Dozen Oysters	24
Shrimp Cocktail	19
Jonah Crab with Avocado and Yuzu Kosho	23
Cured Fluke with Red Plums and Lemon	17
Scallops with Ginger, Parsley and Meyer Lemon	21
Pickled Mussels with Carrot, Fennel and Coriander	12

Hors d'oeuvres

Parisian Sausage and Dijon	9
Marinated Peppers with Anchovies and Oregano	11
Leeks with Vinaigrette and Hazelnuts	14
Mushroom Pâté with Chanterelles	15
Chicken Liver Pâté with Cornichons	15
Pâté Grand-mère with Apple Mustard	17
Country Pâté with Pistachios and Foie Gras	18
Venison Tartare with Porcini Potato Chips and Juniper	22
Onion Soup with Gruyère and Lardon	17
Escargot with Parsley, Pernod and Fennel	18
Petite Salade Verte with Lollo Rosso, Frisée and Fines Herbs	14
Frisée Salad with Poached Egg and Smoked Eel	19
Waldorf Salad with Walnuts, Celery and Stilton	18
Boudin Noir with Fried Egg and Parsley Salad	20

Plats Principaux

Omelette with Chanterelles, Lettuces and Frites	22
Squash Tagine with Olives and Pistachio Tabbouleh	25
Trumpet Mushrooms with Mashed Potatoes and Béarnaise	27
Halibut with Shallot Beurre Blanc	36
Skate* Frites au Poivre	29
Trout “Almondine” with Haricots Verts and Marconas	31
Roast Chicken with Herb Jus and Frites	34
Coppa Steak of Pork with Aubergine and Jimmy Nardello Peppers	33
Tuna with Butter Beans and Vine Tomatoes	35

Desserts

Sticky Banana Date Pudding	13
Plum Galette	13
Peach Melba	12
Crème Brûlée	11
Profiteroles	15
Chocolate Cake	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

WiFi network: Wythe Guest / password: Brooklyn

Cocktails 16

Negroni Sbagliato	Prosecco, Campari, Cap Corse Rouge, orange wedge
French 75	Midsummer Gin or VSOP Calvados, lemon juice, sparkling wine
Veracruz	Tequila Blanco or Mezcal, cucumber, lime juice, spearmint, aloe vera, cayenne
Dark & Stormy	Blend of Rums, fresh ginger, lime juice, soda, Bermudan rum float
Vesper	Gin con Limone, Cucumber & Mint Botanical Vodka, Cocchi Americano, lemon oil
Sazerac	Rye, Cognac, Peychaud's Bitters, Absinthe
Hanky Panky	London Dry Gin, Cocchi Vermouth di Torino, Fernet-Branca
Aperol Spritz (frozen)	Aperol, Prosecco, sparkling water
Aviation (frozen)	Gin, lemon juice, maraschino liqueur, violet

Les Gin-Tonics

Monkey 47 Schwarzwald Dry Gin	<i>Indian Tonic</i>
Hendricks Gin	<i>Cucumber Tonic</i>
Dorothy Parker Small Batch Gin	<i>Elderflower Tonic</i>
Malfy Gin con Limone	<i>Mediterranean Tonic</i>

Wine by the Glass

Sparkling

NV Prosecco	Da Mar, Valdobbiadene	<i>Glera</i>	12
NV Frizzante Rosato	Cirelli “Wines of Anarchy,” Abruzzo	<i>Montepulciano</i>	14
NV Crémant de Bourgogne	Paul Nicolle Extra Brut, Yonne	<i>Blanc de Pinot Noir</i>	18

White

2019 Muscadet Sèvre-et-Maine Sur Lie	Louis Metaireau “Carte Noire”	<i>Melon de Bourgogne</i>	13
2018 Verdejo	Marqués de Cáceres, Rueda		12
2018 Cour-Cheverny	François Cazin, Loire	<i>Romorantin</i>	14
2017 Verdicchio di Castelli di Jesi Classico Superiore	Pievalta	<i>Verdicchio</i>	12

Rosé and Orange

2017 Rosé	Rêve De La Mer “Caves de La Mer,” Corsica	<i>Sciaccarellu blend</i>	12
2018 Vin de France	Yves Duport “Céline,” Savoie	<i>Gamay, Mondeuse, & Chardonnay</i>	12
2019 Orange	Schloss Mühlenhoff “Das ist keine Orange,” Rheinhessen	<i>Müller-Thurgau blend</i>	14
2018 Garganega (skin-contact)	La Bianca di Angiolino Maule “Sassaia,” Gambellara		16

Red

2017 Bourgogne Rouge	René Bouvier “Le Chapitre Suivant,” Côte de Nuits	<i>Pinot Noir</i>	17
2019 St.-Nicholas-de-Bourgeuil (served chilled)	Sébastien David “Hurluberlu”	<i>Cabernet Franc</i>	15
2018 Langhe Nebbiolo	Giuseppe Cortese, Barbaresco	<i>Nebbiolo</i>	17
2016 Nero d'Avola blend	Hauner “Hierà,” Vulcano, Sicilia	<i>Alicante, Nocera, & Nero d'Avola</i>	16

After Dinner

NV Malvasia Naturalmente Dolce	Los Bermejos, Lanzarote		15
1986 Sauternes 1er Cru Supérieur	Château d'Yquem		90

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

Beer Selection

Kronenbourgh 1664 (draft)	<i>Alsace</i> 5.0%	10
Interboro Premiere IPA (draft)	<i>East Williamsburg</i> 6.0%	10
Five Boroughs Tiny Juicy IPA	<i>Brooklyn</i> 12oz 4.2%	10
Aval Cider	<i>Breton</i> 12oz 6.0%	10
Eric Bordelet Poire Cider	<i>Normandy</i> 330ml 4.0%	12
Clausthaler Non-Alcoholic	<i>Frankfurt</i> 0.0%	7

Health Guidelines - We require all guests to:

- 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.