

Welcome to «Nice in New York»

Since its opening 30 years ago, Chez Jacqueline has managed to capture the real and true flavors of Provence. Located on MacDougal Street in Greenwich Village, the charming neighborhood bistro offers simple french regional cuisine, sustaining food for which Nice is famed. Chez Jacqueline's provençale cuisine is as close as one can come to «Nice in New York».



Les Salades

Mesclun -----	8
mixed baby greens salad	
Frisée au Chèvre Chaud -----	10
chicory salad, walnuts & warm goat cheese	
Salade Jacqueline -----	10.50
endive, radicchio, apple and walnuts	
Haricots Verts aux Foies de Volaille -----	12
string beans salad w/ sauteed chicken liver, capers & shallots	
Céleri Rémoulade -----	8
celery root salad	

Les Soupes

Soupe à l'Oignon -----	10
french onion soup	
Soupe du Jour -----	10
soup of the day	

Soupe de Poisson
11
fish soup
croustons
rouille

Les Moules

Moules Marinières -----	11
mussels in white wine, shallots & herbs	
Moules Piquantes -----	11
mussels in spicy tomato sauce	
Moules Chorizo -----	11
mussels w/ chorizo, herbs & garlic	

Les Plats

Saumon Rôti au Beurre de Ciboulette -----	24.50
roasted salmon, chives butter sauce	
Raviolis aux Artichauts -----	18.50
artichoke raviolis w/ sauteed cherry tomatoes, rosemary oil	
Fettucini aux Fruits de Mer -----	25
fettucine w/ mixed seafood, lobster saffron sauce	
Pappardelle au Ragout de Viande -----	19
Pappardelle with bolognese sauce	
Poulet Rôti aux Courgettes et Tomates -----	23
roasted chicken, summer squash, tomato	
Onglet Grillé -----	24
grilled hanger steak w/ green peppercorn or mustard sauce	
Mélange de Légumes Grillés -----	16.50
grilled mediterranean vegetables	

Steak Frites
29
black angus sirloin
peppercorn or bearnaise

Magret de Canard
28
duck breast
orange sauce

Truite -Trout
24

Spécialités Provençales

Daube Niçoise -----	24	Foie de Veau Grand-Mère -----	24
provençale beef stew		sautéed calves liver, balsamic vinetar, garlic and parsley	
Tian d'Agneau -----	28	Epaule de Porc à l'Ail confit -----	24
roasted loin of lamb provençale style		braised pork sholder with garlic confit	

Les Accompagnements

Pommes Frites -----	6	Ratatouille -----	8	Epinards -----	7
french fries		provençale vegetable stew		sautéed spinach w/ apples, raisins & pine nuts	
Betteraves Rôties -----	6	Haricots Verts -----	7	Choux de Bruxelles -----	7
roasted beets		sautéed french string beans		sautéed burssel sprouts with bacon	
		Gratin de choux-fleur -----	7		
		cauliflower gratin with béchamel			

Cuisine Provençale
Chez Jacqueline
 2000 Cité d'Azur
 Fondé 1982

Un avant goût de Provence ...

Tapenade -----	7
provençale olive spread	
Panisse -----	8
fried chickpea flour batonnettes	
Pissaladière -----	9.50
caramelized onion tart	
Anchoix Marinés -----	10.50
fresh marinated anchovies	
Crevettes Grillées Elie -----	12
grilled shrimp provençale	

Escargots
12

... et d'ailleurs

Merguez -----	9
grilled spicy lamb sausage	
Calamars -----	11.50
grilled baby squid	
Brandade de Morue -----	12
codfish w/ potatoes, olive oil & garlic	
Artichauts à l'Italienne -----	12
crispy fried artichokes, parmesan dressing	
Rillettes de Canard -----	11
duck rillettes	
Cuisses de Grenouilles -----	12.50
sautéed frog legs	
Carpaccio de bœuf -----	12
beef carpaccio	

Foie Gras
19

Bouillabaisse
29