



# BAR LESIEUR

Decorative flourish

# BAR LESIEUR

*Named after one of Philadelphia's original restauranters, Bar Lesieur is influenced by the adoration of French eateries. Located on the first floor of 1523 Sansom Street, Bar Lesieur offers a modern approach to French cuisine, highlighting classic culinary techniques and flavors in a shared experience. Beverage will focus on thoughtful cocktails and a French-inspired wine list.*

*We source great ingredients, pair with seasonal accoutrements, and serve with abundant hospitality.*

## GROUP DINING OPTIONS

**Non-Private Group Dining Experience**

**8-12 guests**

**Semi-Private Dining Room**

**12-25 guests**

**Full Buyouts**

**55 guests seated or  
standing room 65-70 guests**

*If interested in booking an event at Bar Lesieur, please email:*

**BARLESIEURINFO@SCHULSON.COM**

*& our events department will contact you shortly.*

All menu items subject to seasonal change. Prices do not include tax, gratuity & booking fee.



# DINNER

option one — \$75

## COLD

### GREEN SALAD

*egg, olive, crouton*

### MUSHROOM CARPACCIO

*pine nuts, thyme, parmesan*

### SALMON TARTARE

*peas, lemon, chili*

## HOT

*(choose two)*

### FRENCH ONION CRÊPES

*gruyère, sherry, demi-glace*

### CRAB CAVATELLI

*shellfish, lemon, chervil*

### MUSHROOM TOAST

*sourdough, parmesan, shallot*

## ENTREE

*(choose two)*

### BRANZINO

*lentils, fennel, lemon*

### SALMON

*grilled corn, piquillo pepper, shallot*

### DRY-AGED DUCK BREAST

*peas, pancetta, gigante bean*

### ROASTED CHICKEN

*potato, green bean, truffle jus*

## SIDES

*(choose two)*

MASHED POTATOES

BRUSSELS SPROUTS

GREEN BEANS

MAC & CHEESE

FRIES

## DESSERTS

CHEF'S CHOICE

## ADDITIONS

OYSTER TASTING\* \$12 / PP  
*3 oysters per person*

DELUXE OYSTER  
TASTING\* \$21 / PP  
*7 oysters per person*

SHELLFISH TOWER\* \$32 / PP  
*oysters, shrimp, crab,  
lobster*

OSETRA CAVIAR \$15 / PP  
*added to selected dish*

TROUT ROE \$9 / PP  
*added to selected dish*

SEASONAL TRUFFLES\* \$MP  
*added to selected dish*

# DINNER

option two — \$95

## COLD

### GREEN SALAD

*egg, olive, crouton*

### MUSHROOM CARPACCIO

*pine nuts, thyme, parmesan*

### TUNA CRUDO

*citrus, fresno, pistachio*

## HOT

*(choose three)*

### FRENCH ONION CRÊPES

*gruyère, sherry, demi-glace*

### CRAB CAVATELLI

*shellfish, lemon, chervil*

### MUSHROOM TOAST

*sourdough, parmesan, shallot*

### BAY SCALLOPS

*chive, mushroom, pernod glaçage*

### CROQUETTES

*duck, potato, gruyère*

## ENTREE

*(choose three)*

### BRANZINO

*lentils, fennel, lemon*

### LAMB CHOPS

*cauliflower, herb yogurt, date relish*

### SCALLOPS

*lobster, baby vegetables, sauce  
américaine*

### SALMON

*gribiche, lemon, snap pea*

### ROASTED CHICKEN

*potato, green bean, truffle jus*

### DRY-AGED DUCK BREAST

*peas, pancetta, gigante bean*

## SIDES

*(choose three)*

### MASHED POTATOES

### BRUSSELS SPROUTS

### GREEN BEANS

### MAC & CHEESE

### FRIES

## DESSERTS

CHEF'S CHOICE

## ADDITIONS

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lobster*

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*added to selected dish*

TROUT ROE \$9 / PP

*added to selected dish*

SEASONAL TRUFFLES\* \$MP

*added to selected dish*

# BEVERAGES

*served for two hours*

## OPTION ONE

*\$63 per person - three hours  
extend by one hour for \$18 per person*

SOFT DRINKS      SELECT BEER

HOUSE SELECTION OF WINES

*two reds, two whites, one sparkling, and one rosé*

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## OPTION TWO

*\$76 per person - three hours  
extend by one hour for \$21 per person*

SOFT  
DRINKS

SELECT  
BEER

WINE BY THE  
GLASS

SPECIALTY  
COCKTAILS

SELECT LIQUORS

*Tito's Vodka, Tanqueray London Dry Gin,  
Espolon Tequila, Maker's Mark Bourbon,  
Rittenhouse Rye, Flor de Cana Rum*

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## OPTION THREE

*\$90 per person - three hours  
extend by one hour for \$25 per person*

SOFT  
DRINKS

SELECT  
BEER

WINE BY THE  
GLASS

SPECIALTY  
COCKTAILS

SELECT PREMIUM LIQUORS

*Ketel One Vodka, Bluecoat Gin, Casamigos Tequila,  
Ron Zacapa Rum, Woodford Bourbon, Sagamore Rye*

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## CHAMPAGNE TOAST

*starting at \$10 per person*