

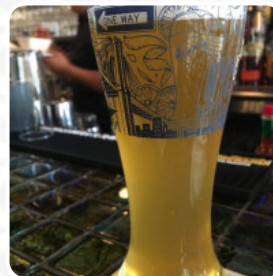
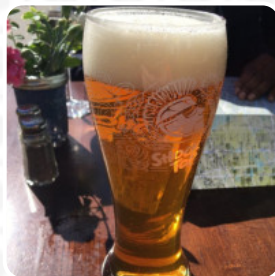


Champignon Menu

<https://menulist.menu>

202 7th Ave New York, NY 10011, United States

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The Menu of Champignon from New York contains about 232 different menus and drinks. On average, you pay for a dish / drink about \$13.7. What [Ken Batz](#) likes about Champignon:

I've eaten at Le Champignon several times now, for brunch and dinner, and will continue to do so. Located very near the 23rd St. #1 stop, it is a highly convenient place to meet friends and enjoy coffee and dessert, a drink, or a full meal. A truly worthwhile neighborhood spot with upbeat, attentive (but not fawning) service. Don't hesitate. [read more](#). The restaurant and its premises are wheelchair accessible and thus reachable with a wheelchair or physiological limitations, Depending on the weather conditions, you can also sit outside and eat. What [Mortimer](#)

[Rath](#) doesn't like about Champignon:

Substandard. Food seemed stale. Everything from bread to duck breast. Seemed as if prepared by non-professional. Place was nearly empty, and I can understand why. Staff was nice...not their fault. [read more](#). A selection of *delicious seafood menus* is offered by the Champignon from New York, for breakfast they serve a varied breakfast here. It should not be forgotten that there is a comprehensive variety of **coffee and tea specialties** in this restaurant, The **meat** is freshly cooked here on an open flame.

Champignon Menu



Pizza

WESTERN

Sandwiches & Hot Paninis

HAMBURGER

Mains

FILLET

Burgers

VEGGIE BURGER

Salad

CAESAR SALAD

Eggy things

EGGS FLORENTINE \$14.0

Sandwiches

CHICKEN CLUB \$14.0

Seafood

GRILLED SALMON FILLET \$24.0

Wraps

VEGGIE WRAP \$13.0

Side dishes

MASHED POTATOES

Schnitzel*

PARADISE \$14.0

Sauces

GUACAMOLE \$13.0

Appetizer

STEAMED MUSSELS \$15.0

Meat

STEAKHOUSE

House specialties

BRUNCH BURGER \$18.0

Steaks

STEAK FRITES \$25.0

Chicken dishes

LEMON CHICKEN \$19.0

Soft drinks

JUICE \$4.0

Chicken Dishes

CALIFORNIA CHICKEN \$14.0

Main Course

MUSHROOM \$15.0

Breaded Special Rolls

APPLES

Croques

CROQUE MONSIEUR \$15.0

Champignon Menu



Main

FRENCH TOAST OR PANCAKES \$11.0

Paninis

ITALIANO PANINI \$14.0

American Food

EGGS BENEDICT \$14.0

Warme Getränke

CAFÉ AU LAIT

Digestivi - Digestifs

REMY MARTIN

Gin

HENDRICK'S

Tequila

DON JULIO REPOSADO

Whiskey

SEAGRAM'S 7

Water

SAN PELLEGRINO SPARKLING \$7.5

Temaki/ Futo-Maki

TUNA TARTARE \$15.0

Pizza Parma - Ø 28cm

MONA LISA \$15.0

Packages

PACKAGE 4

Hot Beverages

MACHIATTO

Entrees

RIBEYE STEAK AU POIVRE \$29.0

Vegetable dishes

PROSCIUTTO ASPARAGUS \$14.0

Entree

CHAMPIGNON RAVIOLI \$18.0

Small Plates

ENZO'S \$13.0

Open Sandwich

CROQUE MADAME \$16.0

Brunch Entrees

STEAK EGGS \$17.0

Traditional

007 \$15.0

Bottled

ANGRY ORCHARD (CIDER) \$7.0

Rosé Wine

COTES DE PROVENCE, ROQUESANTE,
2017 FRANCE

Champignon Menu



Liqueurs

CHAMBORD

Whisky & Whiskey

MACALLAN

Les Garnitures

TRUFFLE EGGS \$16.0

Classic Cocktails

DOUBLE-O-SEVEN \$12.0

Eggs Benedict

CRAB CAKE BENEDICT \$16.0

Benedict Style

EGGS BENEDICT DELUXE \$16.0

Sandwiches, Wraps & Paninis

FRENCH PANINI \$13.0

Champagne Cocktails

TROPICAL MIMOSA \$8.0

Sushi Or Sashimi

OCTOPUS

Cold Appetizer

MEZA PLATE \$18.0

DIGESTIF

RICARD

Liquor

PATRÓN SILVER

Course #3

DESSERT OF THE DAY \$8.5

Bites to Share

TRUFFLE FRITES \$9.0

Hot Drink

HOT CHOCOLATE

Cocktail

MARGARITA \$12.0

Getting Serious

TITOS

Scotch

GLENLIVET

Zuppe e Insalate

BEET SALAD

Hot Stuff

EGGS ANY STYLE \$12.0

Champignon Menu



Morning and Afternoon Refreshments

ASSORTED SODA \$3.5

Bistro Salads

BISTRO CAESAR \$14.0

Organic Coffee Drinks

RED EYE

Twisted Mornings

GUACAMOLE TOAST \$15.0

Non-Seafood

HALF ROASTED CHICKEN \$22.0

Bottled Beer & Cans

LAGUNITAS

Cured Meats and Cheeses

CHARCUTERIE SELECTION \$18.0

Bourbon and Rye

BULLEIT BOURBON

Hot Drinks & Espresso

CAFÉ MOCHA

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE

Dinner Large Plates

SEARED DUCK BREAST \$25.0

Vins Blancs & Rosé (Bottle)

HAPPY HOUR!

Scotch Flights

LAGAVULIN

Tequila Selections

DON JULIO BLANCO

Raw Veggies

SHAVED FENNEL \$14.0

Pizza Al Forno 12"

BEEFEATER

16 oz. Cans

NARRAGANSETT (LAGER) \$7.0

Bricco Signature Cocktails

LEMON DROP \$12.0

Longs

RUM PUNCH \$15.0

Champignon Menu



Monday June 10th

BOTTOMLESS MIMOSAS AVAILABLE
EVERY DAY

Hash Browns and Sides

OATMEAL \$7.5

Sandwich Fare & Fixings

SMOKED TURKEY \$13.0

Package Pricing

PACKAGE 3

Non alcoholic drinks

LEMON

WATER

Main courses

CALAMARI \$15.0

SIDE SALAD

Antipasti

BURRATA \$14.0

GRILLED OCTOPUS \$15.0

Drinks

COFFEE AND TEA

DRINKS

Starters & Salads

RISOTTO \$18.0

FRIES

Chicken

GRILLED CHICKEN \$15.0

CHICKEN WINGS \$13.0

Menu

CHELSEA FRITTATA \$16.0

ULTIMATE BAGEL \$16.0

Dessert

FRUIT SALAD \$8.0

CHEESE SELECTION \$18.0

Starters

SEAFOOD PLATTER \$28.0

TARTARE

Beer

HEINEKEN \$7.0

BUD LIGHT \$7.0

Beers

BEER \$7.0

BLUE MOON

Smoothie

SELECT FRUIT

SELECT BASE

Alkoholische Cocktails

COSMOPOLITAN \$12.0

AMARETTO SOUR \$12.0

Champignon Menu



VIP ALL ATNIGHT Bottles

BOMBAY SAPHIRE

HENNESSY

Sweets & Desserts

YOGURT PARFAIT \$9.0

SUNDAE

Bourbon

BULLEIT RYE

MAKERS MARK

GRADUATION CELEBRATIONS

PACKAGE 1

PACKAGE 2

Spirits



MARTINI \$12.0

JACK DANIELS

AMERICANO

Signature Cocktails

PALOMA AROMA \$14.0

MR. PATRON \$15.0

BASIL LALA \$14.0

Make Your Own Omelet

CHOOSE ONE #1

CHOOSE ONE #2

CHOOSE ONE #3

Appetizers

HUMMUS DIP \$10.0

BABA GHANOUSH \$10.0

ANTIPASTO PLATE \$24.0

STEAK TARTAR

Pasta

PENNE A LA VODKA \$16.0

MAC CHEESE \$17.0

PASTA PRIMAVERA \$18.0

PASTA BOLOGNESE \$18.0

Beverages

PITCHER \$35.0

GRAND MARNIER

VOSS NATURAL STILL WATER \$7.5

ORANGE, APPLE, CRANBERRY
LEMONADE \$4.0

Bottled Beer

OMMEGANG WITTE (WHEAT) \$7.0

BRONX BREWERY (IPA) \$7.0

SIXPOINT SWEET ACTION BLONDE \$7.0

KOPPARBERG (CIDER) \$7.0

Brunch Cocktails

CHELSEA FRESCA \$12.0

BACON BLOODY MARRY \$12.0

BERRY MARGARITA \$12.0

SPARKLING CUCUMBER MOJITO \$12.0

Champignon Menu



Sparkling Wine

QUEEN B AROMATIC BERRIES,
ELDERFLOWER, CHAMPAGNE \$11.0

PROSECCO, LALUCA, NV, ITALY

BLANC DE BLANC, CUVEÉ DES
BARONES, NV, FRANCE

CHAMPAGNE, JOSEPH PERRIER BRUT,
NV, FRANCE

Vodka

GREY GOOSE

STOLICHNAYA RASPBERRY

KETTLE ONE

ABSOLUT CITRON

ABSOLUT MANGO

Coffee

ESPRESSO

CAPPUCCINO

CAFE LATTE

CHAI LATTE

COFFEE

Restaurant Category

MEDITERRANEAN \$14.0

VEGETARIAN

VEGETARIA

DESSERT

FRENCH

White wine

PINOT GRIGIO, ALVERDI, 2015 ITALY

CHARDONNAY, DOMAINE RAISSAC, 2016
FRANCE

SAUVIGNON BLANC, AUSPICION, 2017
CALIFORNIA

CHENIN BLANC, CHÂTEAU
MONCONTOUR DEMI-SEC, 2017,
VOUVRAY, FRANCE

SANCERRE, DOMAINE CAVES DU
PRIEURE, 2016 FRANCE

CHABLIS, DOMAINE ALAIN GEOFFROY,
2016 FRANCE

Breakfast

EGG WHITE WRAP \$12.0

THE ALL AMERICAN WRAP \$12.0

FRENCH EGG WRAP \$12.0

CHAMPIGNON EGG WRAP \$12.0

WESTERN CROISSANT \$12.0

GRILLED HAM SWISS CROISSANT \$12.0

EGG CHEDDAR CROISSANT \$12.0

Cocktails

DAIQUIRI \$12.0

NEGRONI \$12.0

GIMLET \$12.0

MOJITO \$12.0

CAIPIRINHA \$12.0

TEQUILA SUNRISE \$12.0

FRENCH 75 \$12.0

Salads



CAPRESA \$13.0

SASHIMI TUNA SALAD \$20.0

SHRIMP AVOCADO
SALAD \$20.0

LA LUNA \$15.0

ROSA \$14.0

Champignon Menu

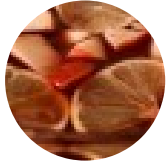


SALAD

CAESAR SALAD

TUNA SALAD

Alcoholic Drinks



SANGRIA

\$8.0

PERONI

\$7.0

KRONENBOURG

BROOKLYN LAGER

TANQUERAY

CAMPARI

APEROL

BACARDI SUPERIOR

These types of dishes are being served



STEAK

\$17.0

LAMB

\$17.0

TURKEY

\$15.0

SALAD

FILET

MUSSELS

APPETIZER

BURGER

Red Wine

CABERNET SAUVIGNON, AUSPICION, 2014 CALIFORNIA

COTES DU RHONE, DOMAINE BUISSONE, 2015 FRANCE

PINOT NOIR, ANTONIN RODET, BURGUNDY, 2014 FRANCE

MALBEC, MALEN, 2016 ARGENTINA

RIOJA CRIANZA, HONORO VERA, 2016 SPAIN

CHIANTI CLASSICO, VILLA CARFAGGIO, 2013 ITALY

COTES DE BORDEAUX, CHATEAU LOUMELAT, 2014 FRANCE

CAHORS MALBEC, CHATEAU DE HAUTE-SERRE, 2014 FRANCE

CHATEAUNEUF DU PAPE, DOMAINE DE NALYS, 2012 FRANCE

Dishes are prepared with



BEEF

\$15.0

SHRIMP SCAMPI

\$19.0

EGGS

SALMON

CHOCOLATE

POTATOES

VEGETABLE

WE HAVE

CHICKEN

SEAFOOD

Champignon Menu



Champignon

202 7th Ave New York, NY
10011, United States

Opening Hours:
Monday 07:00 -21:00
Tuesday 07:00 -21:00
Wednesday 07:00 -21:00
Thursday 07:00 -21:00
Friday 07:00 -21:00
Saturday 07:00 -19:00
Sunday 07:00 -19:00

Made with menulist.menu

