

**Meeting Date:** 7/6/2023

**APPLICANT INFORMATION:**

Name of applicant(s): Delice & Sarrasin LLC

Trade name (DBA): Delice & Sarrasin

Premises address: 178 W Houston Street

Cross Streets and other addresses used for building/premise:  
6th Avenue & Downing Street

**CONTACT INFORMATION:**

Principal(s) Name(s): Christophe Caron

Office or Home Address: [REDACTED]

City, State, Zip: New York, NY 10003

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: 178 West Houston Street Realty LLC

Landlord's Telephone and Fax: [REDACTED]

<b>NAMES OF ALL PRINCIPAL(s):</b>	<b>NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD</b>
<u>Christophe Caron</u>	<u></u>
<u>Yvette Caron</u>	<u></u>
<u>Patrick Caron</u>	<u></u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):  
Family owned establishment serving french vegan cuisine - 100% animal, cruelty frees, sustainable and  
maximizing waste free ingredients. Delice & Sarrasin has been open and operating since 2015. They  
recently relocated from 20 Christopher St to the current location effective June 1 2023.

**WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR ( MARK ALL THAT APPLY):**

- a new liquor license (  Restaurant  Tavern / On premise liquor  Other )
- an UPGRADE of an existing Liquor License
- an ALTERATION of an existing Liquor License
- a TRANSFER of an existing Liquor License
- a HOTEL Liquor License
- a DCA CABARET License
- a CATERING / CABARET Liquor License
- a BEER and WINE License (Restaurant Wine)
- a RENEWAL of an existing Liquor License
- an OFF-PREMISE License (retail)
- OTHER : \_\_\_\_\_

If upgrade, alteration, or transfer, please describe specific nature of changes:  
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

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If this is for a new application, please list previous use of location for the last 5 years:

Biamo - Italian Restaurant opened approx April 2022. Prior use before 4/2022 is unknown.

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Is any license under the ABC Law currently active at this location?  yes  no

If yes, what is the name of current / previous licensee, license # and expiration date: \_\_\_\_\_

HOUSTON HOSPITALITY GROUP LLC (Serial #1324972) expiration 9/30/23

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Have any other licenses under the ABC Law been in effect in the last 10 years at this location?

yes  no

If yes, please list DBA names and dates of operation:

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**PREMISES:**

By what right does the applicant have possession of the premises?

Own  Lease  Sub-lease  Binding Contract to acquire real property  other: \_\_\_\_\_

Type of Building:  Residential  Commercial  Mixed (Res/Com)  Other: \_\_\_\_\_

Number of floor: 6 Year Built : 1898

Describe neighboring buildings:

Residential building on the left, mixed use building on the right

Zoning Designation: R7-2

Zoning Overlay or Special Designation (applicable) C1-5

Block and Lot Number: 527 / 51

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor?  yes  no

Is the premise located in a historic district?  yes  no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC?  yes  no, please explain : \_\_\_\_\_

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space)  no  yes : explain \_\_\_\_\_

What is the proposed Occupancy? 74

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

no  yes Letter of No Objection

If yes, what is the maximum occupancy for the premises? 74

If yes, what is the use group for the premises? Use Group 6

If yes, is proposed occupancy permitted? 74 yes  no, explain : \_\_\_\_\_

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit?  yes  no

Do you plan to file for changes to the Certificate of Occupancy?  yes  no  
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise?  no  yes

(if yes, please describe: only the signage

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 1,600

If more than one floor, please specify square footage by floors: ground floor - 1000 SF, basement 600 SF

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

Rear yard

If more than one floor, what is the access between floors? stairs

How many entrances are there? 1 How many exits? 2 How many bathrooms? 1

Is there access to other parts of the building?  no  yes, explain: \_\_\_\_\_

## OVERALL SEATING INFORMATION:

Total number of tables? 16 Total table seats? 32

Total number of bars? 1 Total bar seats? 6

Total number of "other" seats? 14 please explain: rear yard

Total OVERALL number of seats in Premises: 52

## BARS:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 6

How many service bars are being applied for on the premises? 0

Any food counters?  no  yes, describe: \_\_\_\_\_

### ***For Alterations and Upgrades:***

Please describe all current and existing bars / bar seats and specific changes: \_\_\_\_\_

\* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

## PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

Bar  Bar & Food  Restaurant  Club/ Cabaret  Hotel  Other: \_\_\_\_\_

What are the Hours of Operation?

Sunday:      Monday:      Tuesday:      Wednesday:      Thursday:      Friday:      Saturday:  
10am to 12am    10am to 12am    10am to 12am    10am to 12am    10am to 12am    10am to 12am    10am to 12am

Will the business employ a manager?  no    \_\_\_ yes, name / experience if known : \_\_\_\_\_

Will there be security personnel?  no    \_\_\_ yes( if yes, what nights and how many?) \_\_\_\_\_

Do you have or plan to install French doors, accordion doors or windows that open?  no    \_\_\_ yes

If yes, please describe : \_\_\_\_\_

Will you have TV's ?  no    \_\_\_ yes ( how many? ) \_\_\_\_\_

**Type of MUSIC / ENTERTAINMENT:** \_\_\_ Live Music    \_\_\_ Live DJ    \_\_\_ Juke Box     Ipod / CDs    \_\_\_ none

Expected Volume level:  Background (quiet)    \_\_\_ Entertainment level    \_\_\_ Amplified Music  
(check all that apply)

Do you have or plan to install soundproofing?  no    \_\_\_ yes

IF YES, will you be using a professional sound engineer? \_\_\_\_\_

Please describe your sound system and sound proofing: portable bluetooth speaker

Will you be permitting: \_\_\_ promoted events    \_\_\_ scheduled performances    \_\_\_ outside promoters

\_\_\_ any events at which a cover fee is charged?  private parties    oassionally - upon request

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? \_\_\_ no     yes ( if yes, please attach plans)

Will you be utilizing \_\_\_ ropes    \_\_\_ movable barriers    \_\_\_ other outside equipment (describe) \_\_\_\_\_

Are your premises within 200 feet of any school, church or place of worship?  no    \_\_\_ yes

***If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises ( no larger than 8 ½ " x 11").***

Indicate the distance in feet from the proposed premise:

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Christophe Caron Phone: [REDACTED]

Address: [REDACTED]

Email : [REDACTED]

Application submitted on behalf of the applicant by:

[Handwritten Signature]  
Signature

Print or Type Name Rosa M. Ruiz

Title Representative

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.

[Handwritten Signature]

[Handwritten Signature]

Community Board 2,  
Manhattan SLA Licensing Committee  
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## Community Board No. 2, Manhattan

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### COMMUNITY BOARD 2 APPLICATION FOR A STATE LIQUOR AUTHORITY LICENSE ADDENDUM FOR OUTDOOR SEATING

For a Liquor License Application that includes any outdoor areas, please complete the following:

- Submit a diagram of outdoor seating indicating length and width of area(s) and location of all tables and chairs. Include all obstructions (trees, fire hydrants, proximity to bus stops, bike racks, signs, etc.).
- Submit photos of the premises where the sidewalk café and/or roadbed will be located. Required photos show one frontal, one left and one right side view of proposed sidewalk café and/or roadbed.
  - Photos must show complete sidewalk and/or roadway area where sidewalk café and/or roadbed will be including views to curb and neighboring properties.
  - For rear yard, show photos of yard and surrounding area, including upper view of adjacent buildings.

Name of Applicant: Delice & Sarrasin LLC

Address of Premises: 178 W Houston Street, New York, NY

Sidewalk café will have no more than (If premises is located on a corner please indicate for both streets):

\_\_\_\_\_ tables and \_\_\_\_\_ seats on \_\_\_\_\_ Street

\_\_\_\_\_ tables and \_\_\_\_\_ seats on \_\_\_\_\_ Street

Hours of sidewalk café: \_\_\_\_\_ to \_\_\_\_\_ .

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): \_\_\_\_\_

Roadbed will have no more than (If premises is located on a corner please indicate for both streets):

\_\_\_\_\_ tables and \_\_\_\_\_ seats on \_\_\_\_\_ Street

\_\_\_\_\_ tables and \_\_\_\_\_ seats on \_\_\_\_\_ Street

Hours of roadbed: \_\_\_\_\_ to \_\_\_\_\_ .

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): \_\_\_\_\_

**Rear yard** Rooftop (circle) will have no more than 7 tables and 14 seats

Hours of rear yard / rooftop: 10am to 12am daily.

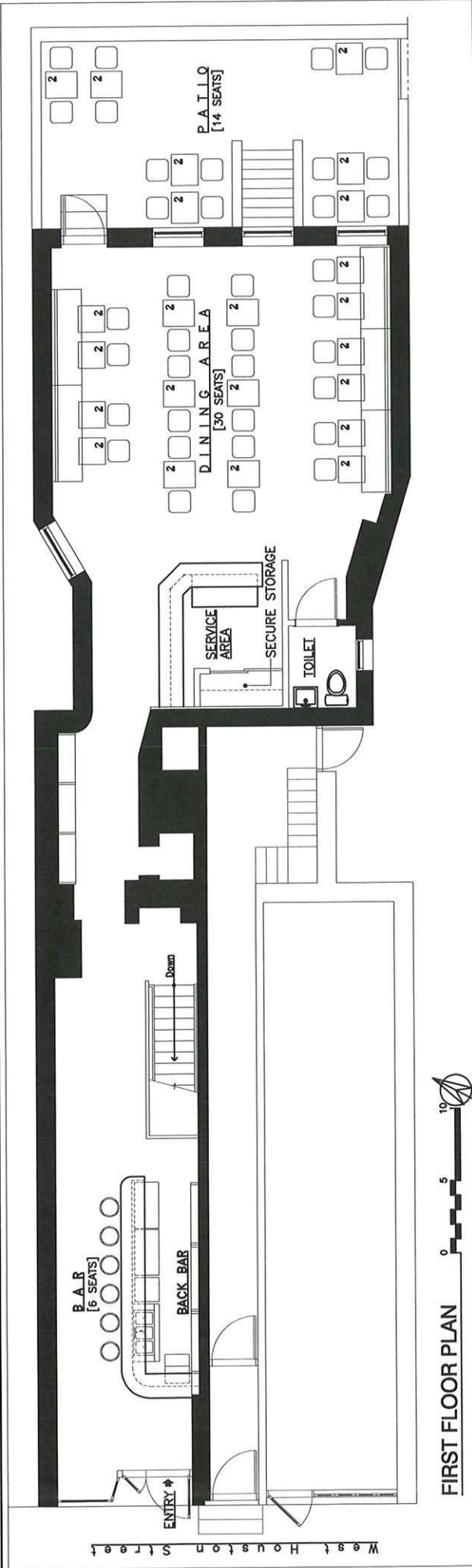
Does seating extend beyond the business frontage?  No  Yes N/A

Will outdoor dining structures **on the sidewalk** be enclosed on three (3) or more sides?  No  Yes N/A

Will outdoor dining structures **on the roadbed** be enclosed on three (3) or more sides?  No  Yes N/A

Is there any outdoor music, speakers or TVs?  No  Yes, please describe: \_\_\_\_\_

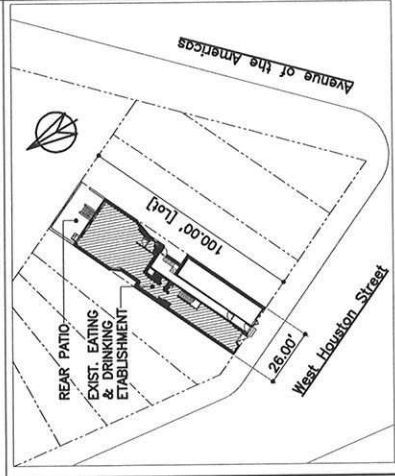
Will heating elements be used?  No  Yes, please describe: \_\_\_\_\_



FIRST FLOOR PLAN

CELLAR PLAN

PLOT PLAN



**ZONING & LOT INFORMATION**

ADDRESS: 178 WEST HOUSTON STREET  
BOROUGH OF MANHATTAN

BLOCK: 527  
LOT: 051  
BIN: 1008354  
ZONING: R7-2 RESIDENTIAL  
OVERLAY: C1-5 COMMERCIAL  
MAP No: 12g

**OCCUPANCY**

OCCUPANCY: 6 Seats  
BAR: 6 Seats  
SEATING AREAS: 32 Seats  
PATIO: 14 SEATS  
EMPLOYEES: 5 Persons  
TOTAL: 57 Persons

PROJECT:

**Delice & Sarrasin**  
178 West Houston Street  
New York, New York

DRAWING TITLE:

**FLOOR PLANS**

SCALE: As Noted  
DATE: 20 June 2023

PROJECT NO: 23.250  
SUBMISSION: SLA

DRAWN BY: MG  
CHECKED: MGS

REVISIONS:

NO. DATE DESCRIPTION

**LICENSEE INFORMATION**

LICENSEE: DELICE & SARRASIN

**MGS•Studio, Inc.**

244 East 30th Street • New York, New York 10016  
Tel: 917.450.2857 • Email: Info@MGSStudioNYC.com

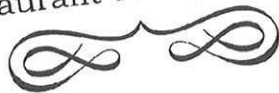
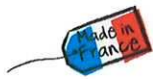
DRAWING NO:

**SLA-1.0**



# Délice & Sarrasin

Restaurant Français Vegan



## Main Course

### Appetizers

- Escargot Beurre Maître d'Hotel** - 12 (Gf-Sf)  
Oyster mushrooms "snails" in cashew garlic butter
- Tapenade & Tomates séchées** - 12 (Gf-Sf)  
Sundried tomatoes & olive tapenade
- Foie Gras Végétale** - 15 (Sf)  
Tahini based "foie gras", served with fig jam and levain bread
- Velouté de carrote aux Lentilles Corail** - 12 (Gf-Sf)  
Carrot soup with pink lentils and garlic butter
- Soupe à l'Oignon Gratinée** - 14 (Sf)  
French onion soup with gratineed coconut cheese
- Brie Roti Végétale** - 15 (Gf-Sf)  
Roasted melted brie cheese (Macadamia nuts) cooked with thyme, served with potatoes
- Plateau de Fromage Végétale** - 16 (Gf-Sf)  
Combination of french cashew cultured cheeses
- Verrinée de Saumon, Avocat & Boursin** - 12  
Carrot fiber salmon with avocado, cashew garlic cheese in a jar
- Tomates & Mozzarella Méditerranéenne** - 12 (Gf-Sf)  
Tomatoes & cashew mozzarella Mediterranean

### Sides

- Truffle fries - Sautéed Spinach - Konjac  
Bacon - Green Peas & Carrots -  
Brussels Sprouts - 7



\*A 20% gratuity will be added to a party of 5 or more.

**Tournedos Rossini** - 35  
"Impossible Food" filet steak (not organic), cooked in Frontignat sauce, atop a light butter crouton, topped with foie gras and fresh black truffle

**Bœuf Bourguignon** - 23 (Gf-Sf)  
Stew with pea protein "beef" marinated with pinot noir and "four spices", onion, carrots & fingerling potatoes

**Steak Frites infusées à la Truffe Blanche** - 23 (Gf-Sf)  
Steak (oyster, Parisian & shitake) served with white truffle French fries

**Steak Tartare Végétale et Frites Maison** - 25 (Gf-Sf)  
Finely chopped cold and raw steak tartare (Pea protein, coconut oil and beets) with shallots, parsley, olive oil, capers, algae egg with French fries

**Cassoulet Toulousain** - 25  
Slow cooked casserole with white beans, soy sausage soy duck, onions, carrots and tomatoes

**Coq au Vin** - 23 (Gf-Sf)  
Pea protein chicken legs braised with pinot noir wine and herbs de provence, carrots, mushrooms, shallots & onions

**Poulet Basquaise** - 22  
Pea protein chicken legs slowly cooked with chorizo (soy & paprika), melted peppers, onions, tomatoes & semolina

**Aiguillette de Canard & Petit Pois Carotte** - 23 (Sf)  
Seitan duck strips cooked in mustard and tarragon with green peas and carrots

**Tartine Club Sandwich** - 18 (Sf)  
Open faced toasted levain bread with pea protein chicken avocado puree, tomatoes, mayo & konjac bacon

**Tagliatelle aux Fruits de Mer** - 22  
Tagliatelle with squid, shrimp & scallops (algae & potato flour) cooked in seaweed, basil and Mediterranean olive oil

**Coquilles St Jacques** - 19 (Gf-Sf)  
Grilled scallops (algae & potato flour) on top of sautéed spinach and seaweed

**Crabe pané au Choux de Bruxelles** - 24 (Sf)  
Breaded crab cake (lemon skin and crispy wheat) & tartare sauce served with roasted brussels sprouts

**Ratatouille Niçoise** - 18 (Gf-Sf)  
Vegetable stew made with eggplants, tomatoes, zucchinis, peppers, onions, garlic & olive oil

**Salade Niçoise** - 15 (Gf-Sf)  
Arugula, tomatoes, cucumber, fava beans, peppers, black olives, onions & garlic basil with balsamic olive oil.

**Oeufs Brouillés au Crabe et épinards (Brunch Only)** - 20  
Scrambled pea flour eggs with vegan crab (lemon peel & crispy wheat) sautéed spinach & avocado puree

\*If you have any allergies, please let your waiter know.

\*SF Soy Free \*GF Gluten Free

# Galettes Gourmandes

Savory crepe made with buckwheat flour

## Mr. Petrossian ~ 17 (Gf-Sf)

Konjac Smoked salmon, cashew crème fraîche, avocado puree & dill

## Mr. Rabelais ~ 17 (Gf-Sf)

Pea protein sausage, parisian mushrooms, mustard cream & coconut emmental cheese

## La Paysanne ~ 16 (Gf-Sf)

Crispy bean bacon, garlic tomatoes, onions, potatoes & coconut emmental cheese

## Mr. Seguin ~ 16 (Gf-Sf)

Cashew goat & herbs cheese, grilled pea protein chicken, walnuts, agave & coconut emmental cheese

## Leonard De Vinci ~ 16 (Gf-Sf)

French Ratatouille & coconut emmental cheese

## Nos Desserts

Dark Chocolate Mousse - 12 (Gf-Sf)

Orange Crème Brûlée - 12 (Gf-Sf)

Lavender Rice Pudding - 12 (Gf-Sf)

Almond Milk Chocolate Cake - 10 (Sf)

Lemon/Raspberry/Chocolate Sorbet - 10 (Gf-Sf)

Pain Perdu (Authentic French Toast) Brunch Only - 15

## Boissons

Evian (Still or Sparkling) - 10

Natural Cola - 6

Orange Juice - 6

Fresh Squeezed Lemonade - 6

Infused Alkaline Water - 5

(Cucumber mint, Watermelon or Peach Blueberry)

## Café

Cappuccino - 5

Café au lait - 5

Café Latte - 5

Café noir - 4

Café Noisette - 4

Espresso; Ristretto - 4

Hot Dark Chocolate - 6

Milks: Soy, Almond, Cashew,

Oat

## Le Palais des Thés

Mint / Floral Blend / Earl Grey /

English Blend Black teas /

Green Jasmine or Green Berries /

Chamomile. - 5.50

## Crêpes Gourmandes

### La Lolotte - 14 (Sf)

Roasted bananas, melted dark chocolate, whipped cream

### La Nanane - 14 (Sf)

Roasted pears, melted dark chocolate, roasted almonds & whipped cream

### La Francinette - 14 (Sf)

Strawberries, melted dark chocolate & whipped cream

### La Bryan - 14 (Sf)

Salted caramel, gingerbread crouton, whipped cream

### La Suzette - 15 (Sf)

Folded Crepe flambé with Grand Marnier, orange, butter & sugar

### La Parisienne - 14 (Sf)

Melted dark chocolate, roasted almonds & whipped cream

### La Bordelaise - 14 (Sf)

Salted caramel, roasted apple & vanilla ice cream

### La Toulousaine - 14 (Sf)

Bananas & Salted Caramel, whipped cream

