

Meeting Date: 8/3/2023

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: 1 University Place, #18B

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]

NAMES OF ALL PRINCIPAL(s): NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

Christophe Caron _____

Yvette Caron _____

Patrick Caron _____

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, sutainable 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.)

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.

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

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:

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?

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? _____ please explain : _____

Total OVERALL number of seats in Premises : 38

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 ocassionally - 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: _____

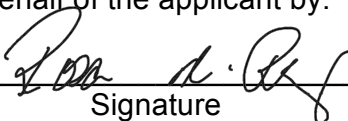
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Christophe Caron Phone: [REDACTED]

Address: 178 W Houston Street, New York, NY 10014

Email : [REDACTED] _____

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name Rosa M. Ruiz

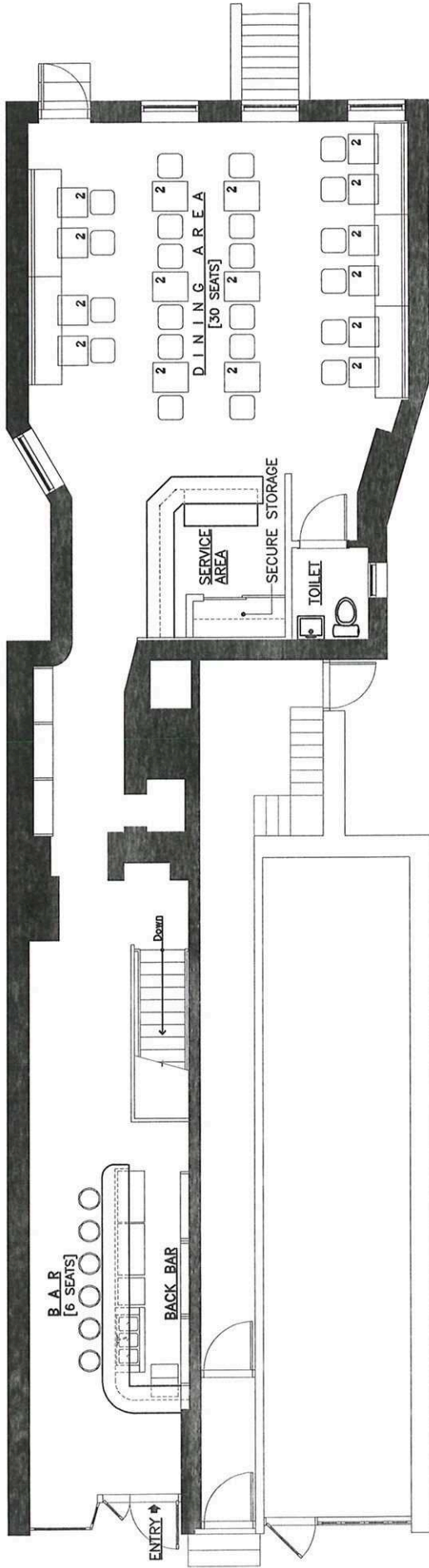
Title Representative

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.





Community Board 2,
Manhattan SLA Licensing Committee
Donna Raftery, Co-Chair
Robert Ely, Co-Chair



FIRST FLOOR PLAN



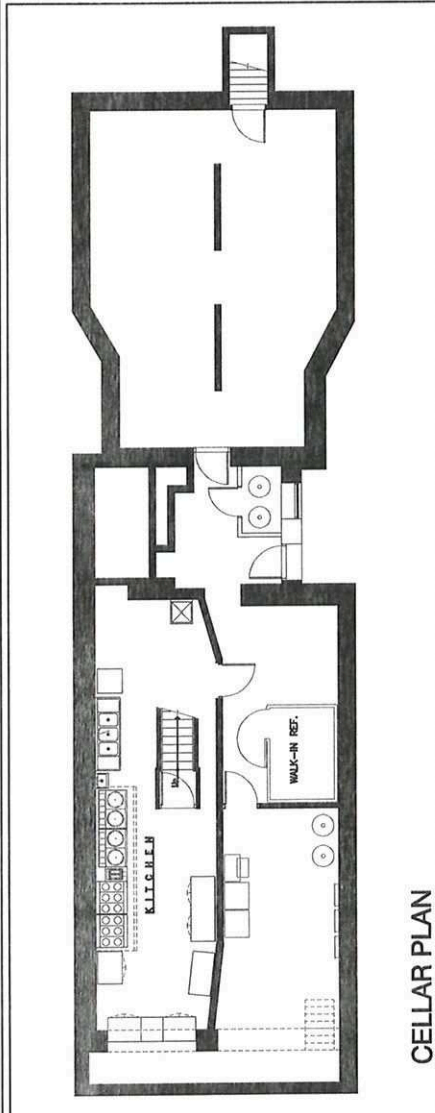
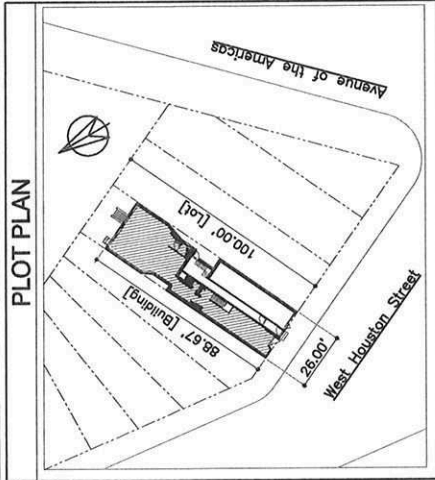
ZONING & LOT INFORMATION

ADDRESS: 178 WEST HOUSTON STREET
BOROUGH OF MANHATTAN

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

OCCUPANCY

OCCUPANCY: 43 Persons
BAR: 6 Seats
SEATING AREAS: 32 Seats
EMPLOYEES: 5 Persons



CELLAR PLAN

PROJECT: Delice & Sarrasin
178 West Houston Street
New York, New York

FLOOR PLANS

SCALE: As Noted	PROJECT NO: 23.250	DRAWN BY: MG
DATE: 10 June 2023	SUBMISSION: SA	CHECKED: MGS

REVISIONS:

NO.	DATE	DESCRIPTION

LICENSEE INFORMATION

LICENSEE: DELICE & SARRASIN

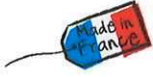
MGS•Studio, Inc.
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Tel: 917.460.2857 • Email: Info@MGSStudioNYC.com

SLA-1.0

© DRAWING NO:

Délice & Sarrasin

Restaurant Français Vegan



Main Course

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

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

Verrine 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.

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

