



Craft Cocktails

KYR ROYALE FRAMBOISE \$29

champagne brut tradition,
trimbach liqueur de framboise

PARIS 75 \$19

citadelle gin, yuzu, lemon,
orange water, crémant brut

NEGRONI \$21

citadelle gin, campari,
sweet vermouth, blood orange

LE MERIDIEN \$19

vodka, rose essence, grapefruit,
yuzu, cranberry

ESPRESSO MARTINI* \$20

vodka, vanilla, dandelion, fresh espresso,
chocolate, hazelnut dus

SPICY MARGARITA \$20

jalapeno infused tequila, fresh lime juice,
organic agave nectar, salt

JUNGLE BIRD \$21

pineapple infused tequila, aperol liqueur,
lime, passion fruit

WORLD CUP \$19

strawberry gin, fresh lemonade, mint, cucumber

LE JARDIN \$22

salmiana mezcal, jalapeno tequila,
tomatillo jam, tomato water, thai basil

THE SPRITZ \$20

aperol aperitivo, fresh passion fruit & lime,
cremant brut

TROUBLEMAKER \$19

cachaça rum, fresh pressed mango,
lime zests, gomme syrup

ALL CHIPS ARE DOWN \$22

woodford reserve bourbon,
bergamot syrup, bitters

LYCHEE BLOSSOM \$22

nigori sake, st. germain elderflower,
lychee, lime, rose essence, hibiscus

THE PHANTOM for 1 \$21 | for 2 \$39

woodford bourbon, sweet vermouth,
campari, bergamot syrup,
finished with bergamot & rose-infused smoke

Non Alcoholic Aperitifs

LYRE'S \$11

orange, rhubarb, elderflower

GHIA \$13

yuzu, rosemary, gentian, lime, salt

THE ORCHARD \$12

yuzu, roses, grapefruit, tonic

CHERRY MINT SOUR \$13

fresh lemonade, amarena cherry syrup, mint

*contains nuts

WINE Sparkling



100 CRÉMANT BRUT NV Robert et Marcel (Crémant De Loire Brut La Perrière) FR 18|70

101 BRUT ROSE' NV Schramsberg Mirabelle (North Coast, California) US...22|85

104 CHAMPAGNE BRUT TRADITION NV Philippe Fontaine (Cote des Bar-Aube) FR 29|115

102 CHAMPAGNE BRUT RESERVE NV Veuve Cliquot (Reims) FR...35|150

(NON ALCOHOLIC) BRUT NV Vinada (Castilla) SP 200ml..... 17

White

203 SAUVIGNON BLANC 2024 Pascal Jolivet Attitude (Loire) FR 17|70

202 CHABLIS 2024 L. Jadot Cellier (Chablis, Burgundy)..... 19|80

204 SANCERRE 2024 Domaine Riffault Cortem a Batis (Loire Valley FR) 23|85

201 CHARDONNAY 2023 Marimar La Masia (Sonoma, California) US ...25|95

205 RIESLING 2022 Trimbach Vielle Vignes (Alsace) FR..... 27|110

Rosé

400 GRENACHE, Cinsault 2025 Whispering Angel (Cotes de Provence, Provence) FR .21|85

402 GRENACHE 2025 Saint Aix (Cotes de Provence, Provence) FR.....18|75

Red

307 MERLOT, Cabernet 2019 Laffitte Laujac (Medoc, Bordeaux) FR . . 16|65

300 MALBEC, Cabernet Franc 2022 El Enemigo (Mendoza) Argentina... 18|75

301 GRENACHE, Syrah 2022 Chateau La Nerthe (Cotes du Rhone, Rhone) FR.. 21|85

303 CABERNET SAUVIGNON 2022 Iconoclast (Stags Leap District, Napa) US . 23|95

302 PINOT NOIR 2022 Trail Marker (Santa Cruz Mountains, California) US 24|105

308 PINOT NOIR 2019 Chateau De La Cree (Cote de Beaune, Burgundy). 29|115

304 TEMPRANILLO 2020 Murrieta Finca Ygay Reserva (La Rioja) SP ... 24|105

PASTIS, ABSINTHE & APERITIFS

RICARD PASTIS France 16.00

AELRED PASTIS 1889, France 14.00

ST. GEORGE VERTE California 19.00

ABSINTHE PERNOD France 23.00

CAMPARI AMERICANO Italy 16.00

DRAFT BEER

STELLA ARTOIS, Lager, Belgium 11.50

SINGLECUT 18 WATT Hazy IPA, New York..... 11.50

VON TRAPP Pilsner, Vermont.....11.00

DUVEL BELGIAN Golden Ale, Belgium..... 14.00

WILD EAST BREWING CO Dark Lager, New York 12.50

BOTTLE BEER

AMSTEL Light Beer, Netherlands..... 9.50

ATHLETIC BREWING Non Alcoholic, Connecticut 9.50

DOC'S Hard Cider, New York11.00

FROST WORKS Brown Ale, Vermont 12.00

MICHELOB ULTRA 9.50

BRASSERIE

Paris Bar

BREAKFAST
LUNCH
DINNER
BRUNCH

BRASSERIE

Paris Bar

LE JARDIN

Rooftop Lounge

MENU

Cocktails

APERITIFS
HARQUES
VINS
OYSTERS
WELSH
CIDER

DINNER

@PARISBARNYC

FRESH BAKED BREAD & BUTTER SERVICE 10

HORS D'OEUVRES

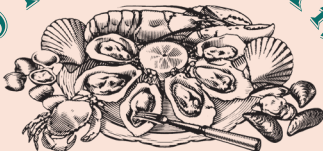
ESCARGOT	<i>petit bol en croissant, parsley beurre maître d'hôtel</i>	22
ONION SOUP	<i>puff pastry, comte</i>	22
SEARED SCALLOP	<i>sweet corn puree, fava beans, red peppers, charred cherry tomatoes</i>	26
BEEF TARTARE	<i>bone marrow aioli, quail egg, , cornichon, capers, toast points</i>	24
GOAT CHEESE CROQUETTE	<i>house-smoked, lavender honey</i>	16
BURRATA	<i>heirloom & cherry tomatoes, nectarines, barley rusk, marcona almonds, fennel pollen, bronze fennel</i>	22

SALADS

SUMMER SALAD	<i>orange mint whipped ricotta, baby beets, orange supremes, pistachio vinaigrette</i>	19
CAESAR SALAD	<i>baby gem, spigarello kale, anchovy parmesan dressing, garlic crumbles</i>	19

add to any salad: Chicken 14 • Salmon 19

OYSTER BAR



OYSTERS

Choice of East Coast or West Coast
Served with mignonette, pearls harissa,
cocktail sauce, green goddess

SIX for 29
A DOZEN for 50

SEAFOOD TOWER

TIER 1 52

3 Shrimp, 3 Oysters, 3 Clams
choice of: Tuna Tartare,
Salmon Crudo or Scallop Ceviche

TIER 2 72

1lb Lobster, 3 Shrimp, 3 Oysters, 3 Clams
choice of: Tuna Tartare,
Salmon Crudo or Scallop Ceviche

TIER 3 103

1lb Lobster, 4 Shrimp, 4 Oysters, 4 Clams,
Tuna Tartare, Salmon Crudo,
Scallop Ceviche

RAW BAR

TUNA TARTARE	<i>thai basil, olives, garlic, shallots, olive oil</i>	27
SCALLOP CEVICHE	<i>coconut lime couli, mango, blood orange, cilantro</i>	27
SAKE MARINATED SALMON	<i>togarashi, cucumber, pickled ginger, scallion, chili oil</i>	22
SHRIMP COCKTAIL	<i>harissa cocktail sauce, green goddess</i>	30
	7 each additional	
CHILLED LOBSTER	<i>harissa cocktail sauce, green goddess</i>	45

FISH

SALMON WELLINGTON	<i>mushroom duxelles, puff pastry, sauteed garlic spinach, béarnaise sauce</i>	39
BOUILLABAISSE	<i>lobster, shrimp, scallop, mussels, clams, fennel, potatoes, saffron broth, red pepper rouille, baguette</i>	46
WHOLE SEAR BRANZINO	<i>grilled spring vegetable, huile aux herbes</i>	44
SAUTEED SCALLOP	<i>sweet corn puree, fava beans, red peppers, charred cherry tomato, fresh basil</i>	48
LOBSTER BUCATINI	<i>1 pound lobster, cherry tomatoes, opal basil, saffron tomato sauce</i>	46
NIÇOISE SALAD	<i>seared tuna, crispy poached egg, olives, peewee potatoes, haricot verts, herbed vinaigrette</i>	34

MEAT

SEARED DUCK BREAST	<i>shaved fennel salad, nectarine, heirloom tomato, li hing mu dressing, and bigarde sauce</i>	44
DRY AGED STRIP	<i>wood ear & oyster mushrooms, pommes duchesse, english spring peas, beef jus</i>	44
STEAK FRITES	<i>bistro filet, crispy fries, ravigote pistou</i>	42
POULET AU VINAIGRE	<i>½ Chicken, fava beans, chicken fat potatoes, vermouth fond, roasted baby carrots</i>	36

ROASTED EGGPLANT PANTOUFLE	<i>ratatouille, grilled spring onion & goat cheese tartinade, garlic chili oil</i>	28
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SANDWICHES

LE SMASHBURGER PARISIEN	29
<i>2 house blend burger patties, aged Irish cheddar, tallow sauteed onions, bibb lettuce, tomato, pickles. B57 sauce, pain au lait</i>	
CROQUE MONSIEUR	26
<i>bistro ham, Comte, mornay sauce</i>	
CROQUE MADAME	27
<i>bistro ham, Comte, mornay sauce, fried egg</i>	
FRENCH DIP SANDWICH	32
<i>roast beef, horseradish mayonnaise, red wine onion jam, gruyere, bone marrow au jus</i>	



BURGER & BUBBLES

smash burger, french fries,
glass of Veuve Cliquot champagne
\$48

GARNITURE

SUCCOTASH	<i>corn, peppers, snap peas, roasted tomato, basil</i>	15
SAUTÉED HARICOT VERTS		15
GRILLED SPRING VEGETABLES	<i>asparagus, spring onion, caulilini</i>	15
POMMES FRITES		15
RATATOUILLE		15

Executive Chef: George Rallis | General Manager: Carlo Fusco | Culinary Director: Brando DeOliveira

Relax... You're in the hands of the Fireman Hospitality Group

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.