

Paris Bar

DINNER

FRESH BAKED BREAD & BUTTER SERVICE 10

HORS D'OEUVRES

ESCARGOT EN CROUTE	22
<i>Puff Pastry, Parsley, Beurre Maître D'Hôtel</i>	
ONION SOUP <i>Puff Pastry, Comte</i>	22
SEARED SCALLOP	26
<i>Sweet Corn Puree, Fava Beans, Red Peppers, Charred Cherry Tomatoes</i>	
BEEF TARTARE	24
<i>Bone Marrow Aioli, Quail Egg, Cornichon, Capers, Toast Points</i>	
GOAT CHEESE CROQUETTE	16
<i>House-Smoked, Lavender Honey</i>	
BURRATA	22
<i>Heirloom & Cherry Tomatoes, Nectarines, Barley Rusk, Marcona Almonds, Fennel Pollen, Bronze Fennel</i>	

SALADS

SUMMER SALAD	19
<i>Orange Mint Whipped Ricotta, Baby Beets, Orange Supremes, Pistachio Vinaigrette</i>	
CAESAR SALAD	19
<i>Baby Gem, Spigarello Kale, Anchovy Parmesan Dressing, Garlic Crumbles</i>	
add to any salad: Chicken 14 • Salmon 19	

FISH

SALMON WELLINGTON	39
<i>Mushroom Duxelles, Puff Pastry, Sauteed Garlic Spinach, Béarnaise Sauce</i>	
BOUILLABAISSE	46
<i>Lobster, Shrimp, Scallop, Mussels, Clams, Fennel, Potatoes, Saffron Broth, Red Pepper Rouille, Baguette</i>	
WHOLE SEARED BRANZINO	46
<i>Grilled Spring Vegetable, Huile Aux Herbes</i>	
SEARED SCALLOP	48
<i>Sweet Corn Puree, Fava Beans, Red Peppers, Charred Cherry Tomatoes</i>	
LOBSTER BUCATINI	46
<i>1 Pound Lobster, Cherry Tomatoes, Opal Basil, Saffron Tomato Sauce</i>	
NIÇOISE SALAD	34
<i>Seared Tuna, Crispy Poached Egg, Olives, Peewee Potatoes, Haricot Verts, Herbed Vinaigrette</i>	

MEAT

SEARED DUCK BREAST	44
<i>Shaved Fennel Salad, Nectarine, Heirloom Tomato, Li Hing Mu Dressing, And Bigarde Sauce</i>	
POULET AU VINAIGRE	36
<i>½ Chicken, Fava Beans, Chicken Fat Potatoes, Vermouth Fond, Roasted Baby Carrots</i>	

Steak Frites

Crispy Fries

BISTRO FILET (8 oz) . . . 46
NEW YORK STRIP (14 oz) . . . 68

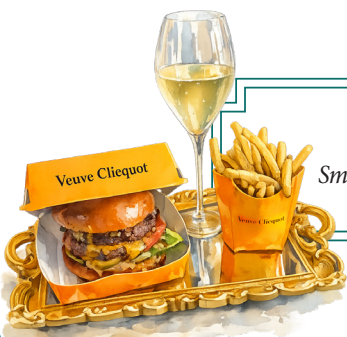
Choice of:

Ravigote Pistou or Green Peppercorn Au Jus

VEGETARIAN ROASTED EGGPLANT PANTOUFLE	28
<i>Ratatouille, Grilled Spring Onion & Goat Cheese Tartinade, Garlic Chili Oil</i>	

SANDWICHES

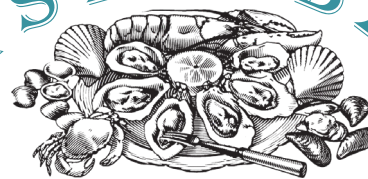
LE SMASHBURGER PARISIEN	29
<i>2 House Blend Burger Patties, Cheddar, Bibb Lettuce, Tallow Sauteed Onions, Tomato, Pickles. B57 Sauce, Potato Roll</i>	
FRENCH DIP SANDWICH	32
<i>Roast Beef, Horseradish Mayonnaise, Red Wine Onion Jam, Gruyere, Bone Marrow Au Jus</i>	



Burger & Bubbles

Smash Burger, French Fries, Glass Of Veuve Cliquot Champagne
\$48

OYSTER BAR



STARTING AT 12PM

OYSTERS

Choice of East Coast or West Coast

Served with mignonette, pearl 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

SAKE MARINATED SALMON	22
<i>Togarashi, Cucumber, Pickled Ginger, Scallion, Chili Oil</i>	
TUNA TARTARE	27
<i>Thai Basil, Olives, Garlic, Shallots, Olive Oil</i>	
SCALLOP CEVICHE	27
<i>Coconut Lime Couli, Mango, Blood Orange, Cilantro</i>	
SHRIMP COCKTAIL	30
<i>Harissa Cocktail Sauce, Green Goddess</i>	
7 each additional	
CHILLED LOBSTER	45
<i>Harissa Cocktail Sauce, Green Goddess</i>	

SUSHI

Available Exclusively Tuesday To Saturday

SPICY TUNA ROLL	19
<i>Grade A Tuna, Sriracha Aioli</i>	
LOBSTER ROLL	29
<i>Crabmeat, Daikon, Lobster Tail</i>	
YELLOWTAIL ROLL	24
<i>Grade A Tuna, Yellowtail,, Eel Sauce, Crunch, Sriracha Aioli</i>	
TIGER ROLL	22
<i>Sake Marinated Salmon, Tempura Crunch, Salmon, Mango, Black Tobiko</i>	

SIDES

SUCCOTASH	15
<i>Corn, Peppers, Snap Peas, Roasted Tomato, Basil</i>	
SAUTÉED HARICOT VERTS	15
GRILLED SPRING VEGETABLES	15
POMMES FRITES	15
RATATOUILLE	15



Try the Best Sundae in New York City!

SUNDAE ROYALE

1 scoop each vanilla & chocolate, pirouette cookies, whipped cream & chocolate sauce with assorted topping accoutrements

22

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

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

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

LES BOISSONS FROIDES, CHAUDES, GAZEUSES ET ALCOOLISÉES



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

 HONEY DEUCE \$23 
grey goose vodka, raspberry liqueur,
fresh lomonade, fresh honeydew melon

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

CALYPSO \$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

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 (16 OZ)

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
POCKET WRENCH	Hazy Pale Ale, New York	12.50

BOTTLE BEER

AMSTEL	Light Beer, Netherlands.	9.50
ATHLETIC BREWING	Non Alcoholic, Connecticut	9.50
MICHELOB ULTRA		9.50
DOC'S	Hard Cider, New York	11.00
FROST WORKS	Brown Ale, Vermont	12.00

WINE
Sparkling



100	CREMANT 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
113	PETILLANT NATUREL CIDER	2021 Eden Cider Single Orchard (Vermont)	US	68	
104	CHAMPAGNE BRUT NV	Philippe Fontaine (Cote des Bar-Aube)	FR	29	115
102	CHAMPAGNE BRUT RESERVE NV	Veuve Cliquot (Reims)	FR	35	150
103	CHAMPAGNE BRUT NV	G. Chiquet Blanc de Blancs(Montagne de Reims-Ay)	FR	145	
111	CHAMPAGNE EXTRA BRUT NV	Jacquesson 744 (Cotes de Blancs-Avize)	FR	180	
105	CHAMPAGNE BRU ROSE'	NV Billecart Salmon (Montagne de Reims-Ay)	FR	210	
108	CHAMPAGNE BRUT NATURE	2015 Louis Roederer (Vallee de la Marne)	FR	250	
114	CHAMPAGNE BRUT	2012 La Grande Dame (Montagne de Reims-Cote des Blanc)	FR	350	
106	CHAMPAGNE EXTRA BRUT NV	E. Ouriet G Cru (Montagne de Reims-Ambonnay)	FR	235	
107	CHAMPAGNE BRUT NV	Krug Grande Cuvee (Montagne de Reims-Reims)	FR	390	
109	CHAMPAGNE BRUT	2014 Bollinger La Grande Anne (Montagne de Reims-Ay)	FR	450	
115	CHAMPAGNE BRUT	2014 L. Roederer Cuvée Cristal (Cote des Blanc)	FR	750	

White

203	SAUVIGNON BLANC	2024 Pascal Jolivet Attitude (Loire)	FR	17	70
202	CHABLIS	2024 L. Jadot Cellier (Chablis, Burgundy)	FR	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
211	PINOT GRIS	2019 Pierre Sparr (Alsace)	FR	65	
208	CHENIN BLANC	2023 Domaine Ogereau (Anjou, Loire)	FR	85	
210	VERDEJO SUR LIES	2023 Pago Del Cielo (Rueda, Castilla y Leon)	Spain	55	
228	MARSANNE, Roussane	2021 Chevalier Les Pends (Crozes Hermitage Blanc Rhone)	FR	95	
226	CHARDONNAY	2019 Calera Mt Harlan (Mt Harlan-California)	US	125	
214	CHARDONNAY	2019 Evening Land La Source (Oregon, US)		175	
220	CHARDONNAY	2023 BERNARD DEFAIX (Petit Chablis-Burgundy)	FR	80	
225	CHARDONNAY	O. Leflaive (Mersault-Burgundy)	FR	210	
217	CHARDONNAY	2022 1er Cru Domaine A. Chavy (Puligny-Montrachet, Burgundy)	FR	340	
218	CHARDONNAY	2021 Grand Cru Regnard Les Preuses (Chablis, Burgundy)	FR	250	
230	CHARDONNAY	2022 1er Cru Billaud-Simon (Chablis-Burgundy)	FR	180	
221	SAUVIGNON BLANC	2021 Ladoucette (Poilly-Fume, Loire)	FR	125	
222	SAUVIGNON BLANC, Semillon	2021 Chateau Brown (Pessac-Leognan, Bordeaux)	FR	115	
223	GEWURTZTRAMINER	2021 E Walch Kastelaz (Alto Adige)	IT	95	
224	ASSYRTIKO	2024 Domaine Sigalas (Santorini)	Greece	120	

Rosé

400	GRENACHE, Cinsault	2025 Whispering Angel (Cotes de Provance, Provance)	FR	21	85
402	GRENACHE	2025 Saint Aix (Cotes de Provance, Provance)	FR	18	75
401	PINOT NOIR	2022 de Ladoucette Sancerre La Poussie (Sancerre, Loire)	FR	145	

Red

307	MERLOT	Cabernet Sauvignon 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
331	TROUSSEAU	2021 Domaine Rolet Pere et Fils (Arbois-Jura)	FR	80	
305	CABERNET FRANC	2023 Sables Verts Saumur-Champigny Les Poyeux		95	
320	CABERNET SAUVIGNON	2021 Matthiason (Napa Valley, California)	US	195	
336	CABERNET SAUVIGNON	2019 Château Durfort-Vivens (Margaux-Bordeaux)		230	
337	CABERNET SAUVIGNON	Merlot 2016 Château Lynch-Bages (Pauillac-Bordeaux)		550	
311	MERLOT	Cabernet Franc 2015 G. Cru Le Dragon De Quintus (Saint-Emilion, Bordeaux)	FR	175	
330	MERLOT	Cabernet Franc 2020 Chateau Gazin (Pomerol-Bordeaux)	FR	280	
312	MERLOT	Cabernet Sauvignon 2018 Chateau Carbonnieux (Pessac-Leognan, Bordeaux)	FR	150	
326	GRENACHE	Syrah 2019 E. Guigal (CHÂTEAUNEUF DU PAPE -Rhone)	FR	150	
313	GRENACHE	Syrah 2021 Chateau de Beaucastel (Chateauneuf-du-Pape, Rhone)	FR	250	
314	ZINFANDEL, Syrah	2023 Orin Swift 8 Years in the Desert (California)	US	125	
315	PINOT NOIR	2023 Louis Latour (Cote de Nuits-Villages, Burgundy)	FR	130	
329	PINOT NOIR	2018 1er Cru O.LEFLAIVE (Pommard-Burgundy)	FR	280	
335	PINOT NOIR	2019 1" Cru Domaine Parent (Pommard, Burgundy)	FR	320	
316	PINOT NOIR	2023 Bergstrom Cumberland Reserve (Willamette Valley, Oregon)	US	135	
324	SYRAH	Viognier 2020 E. Guigal Chateau d'Ampuis (Cote-Rotie, Rhone)	FR	380	
325	SYRAH	2019 Delas Freres Le Clos (Crozes-Hermitage, Rhone)	FR	160	
306	BRUNELLO DI MONTALCINO,	2019 Poggio Antico (Toscana)	IT	165	