

COCKTAILS



KYR ROYALE FRAMBOISE champagne brut tradition, trimbach liqueur de framboise \$29

PARIS 75 citadelle gin, yuzu, lemon, orange water, crémant brut \$19

NEGRONI citadelle gin, campari, sweet vermouth, blood orange \$21

LE MERIDIEN vodka, rose essence, grapefruit, yuzu, cranberry \$19

ESPRESSO MARTINI* vodka, vanilla, dandelion, fresh espresso, chocolate, hazelnut dust \$20

SPICY MARGARITA jalapeno infused tequila, fresh lime juice, organic agave nectar, salt \$20

LE JARDIN salmiana mezcal, jalapeno tequila, tomatillo jam, tomato water, thai basil \$22

THE SPRITZ aperol aperitivo, fresh passion fruit & lime, cremant brut \$20

TROUBLEMAKER cachaça rum, fresh pressed mango, lime zests, gomme syrup \$19

ALL CHIPS ARE DOWN woodford reserve bourbon, bergamot syrup, bitters \$22

LYCHEE BLOSSOM nigori sake, st. germain elderflower, lychee, lime, rose essence, hibiscus \$22



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, orange, rhubarb, elderflower 11

GHIA, yuzu, rosemary, gentian, lime, salt 13

*contains nuts

PASTIS, ABSINTHE & APERITIFS

RICARD PASTIS France16.00

AELRED PASTIS 1889, France14.00

ST. GEORGE VERTE California19.00

ABSINTHE PERNOD France 23.00

CAMPARI AMERICANO Italy16.00

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 12.50

Dark Lager, New York

BOTTLE BEER

AMSTEL Light Beer, Netherlands.....9.50

ATHLETIC BREWING9.50

Non Alcoholic, Connecticut

DOC'S Hard Cider, New York11.00

WINE Sparkling



100 CREMANT BRUT NV Victorine de Chastenay (Cremant de Bourgogne-Burgundy) 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

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

White

203 SAUVIGNON BLANC 2022 Pascal Jolivet Attitude (Loire) FR 17|70

202 CHABLIS 2023 L. Jadot Cellier (Chablis, Burgundy).....19|80

204 SANCERRE 2023 Domaine Guenau (Sancerre, Loire) FR..... 22|85

201 CHARDONNAY 2022 Marimar La Masia (Sonoma, California) US...23|95

205 RIESLING 2021 Trimbach Vielle Vignes (Alsace) FR..... 26|110

Rosé

400 GRENACHE, Cinsault 2022 By Ott (Cotes de Provence, Provence) FR 18|75

Red

307 GAMAY 2021 Vieux Bourg (Beaujolais-Villages, Burgundy) FR..... 16|65

300 MALBEC, Cabernet Franc 2020 El Enemigo (Mendoza) Argentina... 18|75

301 GRENACHE, Syrah 2021 Chateau La Nerthe (Cotes du Rhone, Rhone) FR.. 21|85

303 CABERNET SAUVIGNON 2021 Iconoclast (Stags Leap District, Napa) CA. 23|95

302 PINOT NOIR 2021 Trail Marker (Santa Cruz Mountains, California) US 24|105

304 TEMPRANILLO 2019 Murrieta Finca Ygay Reserva (La Rioja) SP... 25|105

BRASSERIE

Paris Bar



DINNER

@PARISBARNYC

FRESH BAKED BREAD & BUTTER SERVICE 8

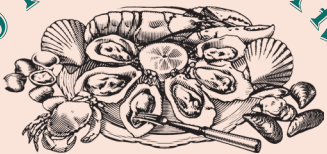
HORS D'OEUVRES

ESCARGOT	garlic butter, brioche	22
ONION SOUP	puff pastry, comte	22
SEARED SCALLOP	cauliflower puree, cherry tomatoes, sauce grenobloise	25
BEEF TARTARE	bone marrow aioli, quail egg, , cornichon, capers, toast points	24
GOAT CHEESE CROQUETTE	house-smoked, lavender honey	16
MOULES FRITES	merguez lamb, holy trinity, white wine, mezcal aioli	19

SALADS

CHEF'S AUTUMN SALAD	roasted delicata squash, caramelized pears, red cabbage, Espelette coated almonds, soubise vinaigrette, curly greens	18
CAESAR SALAD	baby gem, spigarello kale, anchovy parmesan dressing, garlic crumbles	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 47

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

TIER 2 67

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

TIER 3 94

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

RAW BAR

TUNA TARTARE	thai basil, olives, garlic, shallots, olive oil	27
SCALLOP CEVICHE	peppers, pineapple, cilantro	24
CURED SALMON	pomegranate gelee, crème fraîche, caviar	19
SHRIMP COCKTAIL	harissa cocktail sauce, green goddess	30
	7 each additional	
CHILLED LOBSTER	harissa cocktail sauce, green goddess	45

FISH

SALMON WELLINGTON	mushroom duxelles, puff pastry, sauteed garlic spinach, béarnaise sauce	36
BOUILLABAISSÉ	lobster, shrimp, scallop, mussels, clams, fennel, potatoes, saffron broth, red pepper rouille, baguette	44
BLACK COD BOURRIDE	parsnip, baby carrots, pee wee potatoes, dry vermouth velouté	46
SAUTEED SCALLOP	cauliflower puree, cherry tomatoes, sauce grenobloise	48
LOBSTER BUCATINI	1 pound lobster, cherry tomatoes, opal basil, saffron tomato sauce	42
NIÇOISE SALAD	seared tuna, crispy poached egg, olives, peewee potatoes, haricot verts, herbed vinaigrette	34

MEAT

BEEF BOURGUIGNON	red wine braised short rib, pork belly, bone marrow, seasonal vegetables, duchess potatoes	45
STEAK FRITES	hanger steak, crispy fries, ravigote pistou	41
COQ AU VIN	braised half chicken, yukon potatoes, butternut squash, figs, red wine sauce	38
LIMITED AVAILABILITY		
PORK NORMANDY	12 oz pork chop, brown butter apples, roasted delicata squash, escarole, Normandy sauce	47
GARGANELLI AUTOMNE	roasted root vegetables, spinach pesto, crispy garlic chili	28

SANDWICHES

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

GARNITURE

BABY CARROTS	14
SAUTÉED HARICOT VERTS	15
ROASTED ROOT VEGETABLES	15
POMMES FRITES	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.