

Paris Bar

LUNCH

FRESH BAKED BREAD & BUTTER SERVICE 10

HORS D'OEUVRES

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		

SANDWICHES

LE SMASHBURGER PARISIEN	<i>2 House Blend Burger Patties, Cheddar, Bibb Lettuce, Tallow Sautéed Onions, Tomato, Pickles. B57 Sauce, Potato Roll</i>	29
FRENCH DIP SANDWICH	<i>Roast Beef, Horseradish Mayonnaise, Red Wine Onion Jam, Gruyere, Bone Marrow Au Jus</i>	32
CHICKEN CLUB	<i>Bacon, Avocado, Cilantro Aioli, Lettuce, Tomato</i>	24
Choice Of: Sourdough Pullman Or 7-Grain		
THE JALEN BRUNSON	<i>2 Fried Eggs, Cheddar, Hash Brown, Chipotle Mayo, Toasted Everything Bagel, Side Of Sweet Chili Doritos</i>	22

Burger & Bubbles

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



ENTRÉES

SALMON WELLINGTON	<i>Mushroom Duxelles, Puff Pastry, Sautéed Garlic Spinach, Béarnaise Sauce</i>	39
NIÇOISE SALAD	<i>Seared Tuna, Crispy Poached Egg, Olives, Peewee Potatoes, Haricot Verts, Herbed Vinaigrette</i>	34
SEARED SCALLOP	<i>Sweet Corn Puree, Fava Beans, Red Peppers, Charred Cherry Tomatoes</i>	48
7 OZ NEW YORK STRIP	<i>Salad, House Steak Sauce, Unlimited Fries</i>	36
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
OMELETTE AUX FINES HERBES	<i>Goat Cheese, Fine Herbs, Harvest Mix Salad</i>	21
STEAK & EGGS	<i>7 oz. New York Strip, Eggs Any Style, Hash Browns</i>	38



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

Restaurant Week Summer 2026

\$30

2 COURSE LUNCH

FIRST COURSE

choose one

SPRING SALAD

orange-mint whipped ricotta,
baby beets, orange supremes, pistachio vinaigrette

GOAT CHEESE CROQUETTE

house-smoked, lavender honey

SALMON CRUDO

cucumber, ginger, scallion, sake marinade

SECOND COURSE

choose one

CHICKEN CLUB

bacon, avocado, cilantro aioli, lettuce, tomato

ROASTED EGGPLANT PANTOUFLE

grilled spring onion & goat cheese tartinade,
garlic chili oil

SEARED SALMON

spinach, wild mushroom, béarnaise

CROQUE MONSIEUR

ham, comté, mornay sauce

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

Pressed Juices

Made In-House

FRESH ORANGE JUICE	7
SUPER GREEN	9
<i>Green Apple, Cucumber, Celery, Kale, Spinach</i>	
PICK ME UP	10
<i>Beets, Ginger, Green Apple, Pineapple, Yuzu, Honey</i>	
DETOX	10
<i>Turmeric, Mango, Pineapple, Lemon, Honey, Ginger</i>	

Caffetteria

MINERAL WATER	12oz...7.5 28oz...11
MINT LEMONADE	home-made 6.5
MATCHA & COCONUT LEMONADE	9.5
CUCUMBER LEMONADE	home-made 9.5
PEACH KOMBUCHA	Aqua ViTea 8.5
ICED TEA (Plain T)	6
<i>Classic Black Or Herbal Lemon Ginger Mint (Decaf)</i>	
COLD BREW ICED COFFEE	La Colombe 8.5
HOT TEA (Plain T)	6
<i>Sencha Green, Mint, English Breakfast, Chamomile, Earl Grey Darjeeling Royal, Lemon Ginger Decaf</i>	
DRIP COFFEE	La Colombe 6
ESPRESSO	La Colombe 5.95

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 mezcail, 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 Provence, Provence)	FR.	21	85
402	GRENACHE	2025 Saint Aix (Cotes de Provence, Provence)	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 ^{er} 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	