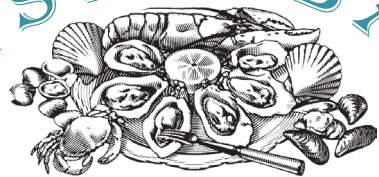


OYSTER BAR



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

Togarashi, Cucumber, Pickled Ginger, Scallion, Chili Oil

TUNA TARTARE 27

Thai Basil, Olives, Garlic, Shallots, Olive Oil

SCALLOP CEVICHE 27

Coconut Lime Couli, Mango, Blood Orange, Cilantro

SHRIMP COCKTAIL 30

Harissa Cocktail Sauce, Green Goddess

7 each additional

CHILLED LOBSTER 45

Harissa Cocktail Sauce, Green Goddess

Paris Bar

The Continental

LA GRANDE 26

Choice of Fruit Juice:

Orange or Grapefruit

Coffee or Tea:

Freshly Brewed Drip Coffee Or Hot Tea

Sunrise Bowl or Pastry Basket:

Greek Yogurt, Granola, Strawberries, Blueberries,
Banana, Honey or Assortment of Bakery Goods

LE PETIT 18

Choice of Fruit Juice:

Orange or Grapefruit

Coffee or Tea:

freshly brewed drip coffee or hot tea

Mixed Fruit

Choice of Pastry

THE AMERICAN 36

Two Eggs Any Style

Choice of: Bacon, Pork Sausage or Chicken Apple Sausage

Choice of: Sourdough Pullman, Everything/Plain Bagel, 7-Grain Toast, English Muffin

Coffee or Tea

Orange Juice or Grapefruit Juice

Mixed Fruit

House Specialty Eggs Benedicts

EGGS BENEDICT PARISIENNE 26

Poached Eggs, House-Smoked Pork Belly, Hollandaise, English Muffin

EGGS BENEDICT NORWEGIAN 27

Smoked Salmon, Poached Egg, Dill Hollandaise, English Muffin

EGGS BENEDICT FLORENTINE 25

Poached Egg, Spinach, Dill Hollandaise, English Muffin

SWEETS

PASTRIES 7

Croissant, Almond Croissant, Chocolate Croissant, Cinammon Roule, Blueberry Muffins, Jelly Donuts, Nutella Donuts

SUNRISE BOWL House-Made Granola, Greek Yogurt, Strawberries, Blueberries, Banana & Honey. . . . 16

WAFFLE 22

Choice of: Strawberries & Blueberries Or Banana, House-Made Chocolate Noisette & Hazlenut Crunch

FRENCH TOAST Croissant Bread Pudding Pain Perdu, Orange Crème Anglaise 22

SAVORY

ONION SOUP Puff Pastry, Comte 22

EGGS ANY STYLE 19

Choice of: Sourdough Pullman, Everything/Plain Bagel, Whole Grain, English Muffin

Add Bacon 4, Pork Sausage 4, Chicken/Apple Sausage 6, Smoked Salmon 8, House-Smoked Pork Belly 8

SANDWICH AU PETIT DÉJEUNER Croissant, Bistro Ham, Mornay, Gruyere 14

OMELETTE AUX FINES HERBES Goat Cheese, Fine Herbs, Harvest Mix Salad 24

AVOCADO TOAST Opal Basil, Ponzu, Scallion, Red Chili, Sunny Side Up Egg, Salad, Sourdough 25

STEAK & EGGS Bistro Filet, Eggs Any Style Crushed Pee-Wee Potatoes 33

ROASTED EGGPLANT PANTOUFLE 28

Grilled Spring Onion & Goat Cheese Tartinade, Garlic Chili Oil

SALADS & SANDWICHES

NIÇOISE SALAD 34

Searced Tuna, Crispy Poached Egg, Olives, Peewee Potatoes,
Haricot Verts, Herbed Vinaigrette

SPRING SALAD 19

Orange Mint Whipped Ricotta, Baby Beets,
Orange Supremes, Pistachio Vinaigrette

CAESAR SALAD 19

Baby Gem, Spigarello Kale, Garlic Crumbles,
Anchovy Parmesan Dressing

add to any salad: Chicken 14 • Salmon 19

LE SMASHBURGER PARISIEN 29

2 House Blend Burger Patties, Aged Irish Cheddar, Bibb Lettuce,
Tallow Sauteed Onions, Tomato, Pickles. B57 Sauce, Pain Au Lait

CROQUE MONSIEUR 26

Bistro Ham, Comte, Mornay Sauce

CROQUE MADAME 27

Bistro Ham, Comte, Mornay Sauce, Fried Egg

CHICKEN CLUB 24

Bacon, Avocado, Cilantro Aioli, Lettuce, Tomato

choice of: sourdough pullman or 7-grain

FRENCH DIP SANDWICH 32

Roast Beef, Horseradish Mayonnaise,
Red Wine Onion Jam, Gruyere, Bone Marrow Au Jus

Sides

BACON 8

CHICKEN APPLE SAUSAGE 10

SMOKED SALMON 9

7-GRAIN TOAST 6

SOYDOUGH TOAST 6

BAGEL & CREAM CHEESE 9

AVOCADO 4

CRUSHED HERB POTATOES 6

SUCCOTASH 15

Corn, Peppers, Snap Peas, Roasted Tomato, Basil

SAUTÉED HARICOT VERTS 15

GRILLED SPRING VEGETABLES 15

POMMES FRITES 15

RATATOUILLE 15



Craft Cocktails

MIMOSA \$17 • BLOODY MARY \$19

BELLINI \$17 • IRISH COFFEE \$19

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 MÉRIDIEEN \$19

vodka, rose essence, grapefruit, yuzu, cranberry

ESPRESSO MARTINI* \$20

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

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 zest, 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 ROSÉ' NV Schramsberg Mirabelle (North Coast, California) US. 22|85

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

102 CHAMPAGNE BRUT RESERVE NV Veuve Clicquot (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 Vieilles Vignes (Alsace) FR. 27|110

Rosé

400 GRENACHE, Cinsault 2025 Whispering Angel (Côtes de Provance, Provence) FR 21|85

402 GRENACHE 2025 Saint Aix (Côtes de Provance, 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 (Côtes 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 (Côte de Beaune, Burgundy) 29|115

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

DRAFT BEER

STELLA ARTOIS Lager, Belgium 11.50

SINGLECUT 18 WATT 11.50
Hazy IPA, New York

VON TRAPP Pilsner, Vermont 11.00

DUVEL BELGIAN 14.00
Golden Ale, Belgium

WILD EAST BREWING CO 12.50
Dark Lager, New York

BOTTLE BEER

AMSTEL 9.50
Light Beer, Netherlands

ATHLETIC BREWING 9.50
Non Alcoholic, Connecticut

DOC'S 11.00
Hard Cider, New York

FROST WORKS Brown Ale, Vermont 12.00

Cafeteria Hot

DRIP COFFEE La Colombe 6

ESPRESSO La Colombe 5.95

AMERICANO 6

CAPPUCCINO 7

LATTE 7.5
add: hazelnut, caramel, vanilla or mocha + \$0.5

MATCHA LATTE also available iced 8.5

CHAI LATTE also available iced 8.5

HOT TEA Plain T 6
choice of: sencha green | mint | english breakfast
earl grey darjeeling royal | lemon ginger decaf | chamomile

Cafeteria Cold

ICED TEA Plain T 6
pure black or decaf lemon ginger mint

COLD BREW ICED COFFEE La Colombe 8.5

ICED LATTE 7.5
add: hazelnut, caramel, vanilla or mocha + \$0.5

MINT LEMONADE home-made 6.5

MATCHA & COCONUT LEMONADE home-made . 9.5

CUCUMBER LEMONADE home-made 9.5

PEACH KOMBUCHA Aqua ViTea 8.5

Pressed Juices

Made In-House

FRESH ORANGE JUICE 7

SUPER GREEN 9
green apple, cucumber, celery, kale, spinach

PICK ME UP 10
beet, ginger, green apple, pineapple, yuzu, honey

DETOX 10
turmeric, mango, pineapple, lemon, honey, ginger