Paris Bar
LUNCH

FRESH BAKED BREAD & BUTTER SERVICE 10

HORS D'OEUVRES

ONION SOUP *Puff Pastry, Comte* 22

SEARED SCALLOP 26
Sweet Corn Puree, Fava Beans, Red Peppers, Charred Cherry Tomatoes

BEEF TARTARE 24
Bone Marrow Aioli, Quail Egg, Cornichon, Capers, Toast Points

GOAT CHEESE CROQUETTE. 16
House-Smoked, Lavender Honey

BURRATA 22
Heirloom & Cherry Tomatoes, Nectarines, Barley Rusk, Marcona Almonds, Fennel Pollen, Bronze Fennel

SALADS

SUMMER SALAD 19
Orange Mint Whipped Ricotta, Baby Beets, Orange Supremes, Pistachio Vinaigrette

CAESAR SALAD 19
Baby Gem, Spigarello Kale, Anchovy Parmesan Dressing, Garlic Crumbles

add to any salad: *Chicken* **14** • *Salmon* **19**

SANDWICHES

LE SMASHBURGER PARISIEN 29
2 House Blend Burger Patties, Cheddar, Bibb Lettuce,
Tallow Sauteed Onions, Tomato, Pickles. B57 Sauce, Potato Roll

FRENCH DIP SANDWICH. 32
Roast Beef, Horseradish Mayonnaise, Red Wine Onion Jam, Gruyere, Bone Marrow Au Jus

CHICKEN CLUB *Bacon, Avocado, Cilantro Aioli, Lettuce, Tomato* 24
Choice Of: *Sourdough Pullman Or 7-Grain*

THE JALEN BRUNSON 22
2 Fried Eggs, Cheddar, Hash Brown, Chipotle Mayo, Toasted Everything Bagel, Side Of Sweet Chili Doritos

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

ENTRÉES

SALMON WELLINGTON. 39
Mushroom Duxelles, Puff Pastry, Sauteed Garlic Spinach, Béarnaise Sauce

NIÇOISE SALAD. 34
Seared Tuna, Crispy Poached Egg, Olives, Peewee Potatoes, Haricot Verts, Herbed Vinaigrette

SEARED SCALLOP 48
Sweet Corn Puree, Fava Beans, Red Peppers, Charred Cherry Tomatoes

7 OZ NEW YORK STRIP. 36
Salad, House Steak Sauce, Unlimited Fries

POULET AU VINAIGRE 36
½ Chicken, Fava Beans, Chicken Fat Potatoes, Vermouth Fond, Roasted Baby Carrots

ROASTED EGGPLANT PANTOUFLE 28
Ratatouille, Grilled Spring Onion & Goat Cheese Tartinade, Garlic Chili Oil

OMELETTE AUX FINES HERBES 21
Goat Cheese, Fine Herbs, Harvest Mix Salad

STEAK & EGGS 38
7 oz. New York Strip, Eggs Any Style, Hash Browns

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

Lunch Prix Fixe
$32
3 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 aïoli, 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

DESSERT
choose one

CHOCOLATE MOUSSE
chantilly crème, luxardo cherry

PLATE OF COOKIES

SIDES

SUCCOTASH. 15
Corn, Peppers, Snap Peas, Roasted Tomato, Basil

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
Green Apple, Cucumber, Celery, Kale, Spinach

PICK ME UP. 10
Beets, Ginger, Green Apple, Pineapple, Yuzu, Honey

DETOX 10
Turmeric, Mango, Pineapple, Lemon, Honey, Ginger

Caffetteria

MINERAL WATER *12oz...7.5 | 28oz...11*

MINT LEMONADE *home-made* 6.5

MATCHA & COCONUT LEMONADE9.5

CUCUMBER LEMONADE *home-made* 9.5

PEACH KOMBUCHA *Aqua ViTea* . . . 8.5

ICED TEA *(Plain T)* 6
Classic Black Or Herbal Lemon Ginger Mint (Decaf)

COLD BREW ICED COFFEE *La Colombe* . . 8.5

HOT TEA *(Plain T)*. 6
Sencha Green, Mint, English Breakfast, Chamomile, Earl Grey
Darjeeling Royal, Lemon Ginger Decaf

DRIP COFFEE *La Colombe* 6

ESPRESSO *La Colombe* 5.95

Executive Chef: *George Rallis* | ***General Manager:*** *Carlo Fusco* | ***Culinary Director:*** *Brando DeOliveira*
Consuming raw or undercooked meats, paultry, 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
209 MELON DE BOURGOGNE *2020 Royal Oyster (Muscadet Sevre et Maine-Loire) FR* 68
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 1er 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

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