

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
- THE ORCHARD, yuzu, roses, grapefruit, tonic 12

*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
- FROST WORKS Brown Ale, Vermont12.00

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
- 102 CHAMPAGNE BRUT RESERVE NV Veuve Cliquot (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 Vielle Vignes (Alsace) FR..... 27|110

Rosé

- 400 GRENACHE, Cinsault 2024 By Ott (Cotes de Provence, 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 (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

BRASSERIE

Paris Bar



DINNER

@PARISBARNYC

FRESH BAKED BREAD & BUTTER SERVICE 10

HORS D'OEUVRES

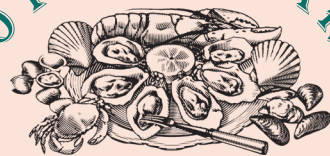
ESCARGOT <i>garlic butter, brioche</i>	22
ONION SOUP <i>puff pastry, comte</i>	22
SEARED SCALLOP <i>sweet corn puree, fava beans, red peppers, charred cherry tomatoes</i>	26
BEEF TARTARE <i>bone marrow aioli, quail egg, , cornichon, capers, toast points</i>	24
GOAT CHEESE CROQUETTE <i>house-smoked, lavender honey</i>	16
MACARONI AU FROMAGE <i>merguez sausage, holy trinity, gruyere & comte</i>	19

SALADS

CHEF'S SALAD <i>roasted delicata squash, caramelized pears, red cabbage, Espelette coated almonds, soubise vinaigrette, curly greens</i>	19
CAESAR SALAD <i>baby gem, spigarello kale, anchovy parmesan dressing, garlic crumbles</i>	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 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

TUNA TARTARE <i>thai basil, olives, garlic, shallots, olive oil</i>	27
SCALLOP CEVICHE <i>coconut lime couli, mango, blood orange, cilantro</i>	27
SAKE MARINATED SALMON <i>togarashi, cucumber, pickled ginger, scallion, chili oil</i>	22
SHRIMP COCKTAIL <i>harissa cocktail sauce, green goddess</i>	30
	7 each additional
CHILLED LOBSTER <i>harissa cocktail sauce, green goddess</i>	45

FISH

SALMON WELLINGTON <i>mushroom duxelles, puff pastry, sauteed garlic spinach, béarnaise sauce</i>	39
BOUILLABAISSSE <i>lobster, shrimp, scallop, mussels, clams, fennel, potatoes, saffron broth, red pepper rouille, baguette</i>	46
WHOLE SEAR BRANZINO <i>grilled spring vegetable, huile aux herbes</i>	44
SAUTEED SCALLOP <i>sweet corn puree, fava beans, red peppers, charred cherry tomato, fresh basil</i>	48
LOBSTER BUCATINI <i>1 pound lobster, cherry tomatoes, opal basil, saffron tomato sauce</i>	46
NIÇOISE SALAD <i>seared tuna, crispy poached egg, olives, peewee potatoes, haricot verts, herbed vinaigrette</i>	34

MEAT

BEEF BOURGUIGNON <i>red wine braised short rib, pork belly, bone marrow, seasonal vegetables, duchess potatoes</i>	45
STEAK FRITES <i>hanger steak, crispy fries, ravigote pistou</i>	41
COQ AU VIN <i>braised half chicken, yukon potatoes, butternut squash, figs, red wine sauce</i> LIMITED AVAILABILITY	38
SEARED DUCK BREAST <i>polynesian salad, li hing mu dressing, and bigarde sauce</i>	44
GARGANELLI AUTOMNE <i>roasted root vegetables, spinach pesto, crispy garlic chili</i>	28

SANDWICHES

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



BURGER & BUBBLES

smash burger, french fries,
glass of Veuve Cliquot champagne
\$48

GARNITURE

SUCCOTASH <i>corn, peppers, snap peas, roasted tomato, basil</i>	15
SAUTÉED HARICOT VERTS	15
GRILLED SPRING VEGETABLES <i>asparagus, spring onion, caulilini</i>	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.