

Paris Bar

RESTAURANT WEEK SUMMER 2025

\$60

3 COURSE DINNER | SELECT ONE FROM EACH COURSE

MONDAY - SUNDAY

FIRST COURSE

choose one

GREEN SALAD

castelfranco, treviso and chioggia radicchio, baby gem, roasted stone fruit vinaigrette

GOAT CHEESE CROQUETTES

house-smoked goat cheese, fines herbs, lavender honey

BEEF TARTARE

bone marrow aioli, quail egg, capers, cornichon, dijon, toast points

SECOND COURSE

choose one

FETTUCINE D'ETE

house made fettucine, summer mushrooms, asparagus, fava beans, beurre blanc

SEARED SALMON

leek & mushroom hash, vichyssoise

ROASTED HALF CHICKEN

herb roasted patty pan squash, glace de poulet

STEAK FRITES

bistro filet, crispy fries, ravigote pistou

DESSERT

choose one

APPLE TART TATIN

PROFITEROLS

chocolate mousse, chantilly crème

COOKIES

chef selection

Relax... You're in the hands of the Fireman Hospitality Group

