

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

FALL HARVEST SALAD	<i>Mulled Wine Poached Pears, Emerald Figs, Maple Granola Clusters, Fourme D'ambert Cheese, Shallot 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 Sauteed 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, Sauteed 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
ROASTED AIRLINE CHICKEN BREAST	<i>Fromage Et Jambon Purée De Pommes, Braised Leeks, Chicken Jus</i>	34
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

Lunch Prix Fixe

\$32

3 COURSE LUNCH

FIRST COURSE

choose one

FALL HARVEST SALAD

mulled wine poached pears, emerald figs, maple granola clusters, fourme d'ambert cheese, shallot 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

DESSERT

choose one

CHOCOLATE MOUSSE

chantilly crème, luxardo cherry

PLATE OF COOKIES

SIDES

SUCCOTASH	15
<i>Corn, Peppers, Snap Peas, Roasted Tomato, Basil</i>	
SAUTÉED HARICOT VERTS	15
BRUSSEL SPROUTS	<i>Balsamic Glaze</i> 15
GRILLED 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
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
HOT CHOCOLATE	8.5
<i>belgian chocolate ganache, caramel, cinnamon, whipped cream</i>	

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

THE LAST WORD \$19
citadelle gin, green chartreuse, maraschino, fresh lime

SPICY MARGARITA \$20
jalapeno infused tequila, fresh lime juice, organic agave nectar, salt

LOST PLANE \$24
15yr aged rum, aperol, nonino amaro, lemon, cinnamon,
topped with grand marnier& grapefruit foam
(*swap rum with bourbon for a paper plane)

SAZERAC \$23
cognac vs, rittenhouse rye whiskey,
light demerara & star anise syrup, absinthe rinse

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

THE HARVEST \$13
fresh apple cider, lime, maple syrup, ginger, wild cranberry

*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 (Loire) 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 (Aube) FR	29 115
102	CHAMPAGNE BRUT RESERVE NV Veuve Cliquot (Reims) FR	35 150
103	CHAMPAGNE BRUT NV G. Chiquet Blanc de Blancs (Ay) FR	145
111	CHAMPAGNE EXTRA BRUT NV Jacquesson 744 (Avize) FR	180
105	CHAMPAGNE BRU ROSE’ NV Billecart Salmon (Ay) FR	210
108	CHAMPAGNE BRUT NATURE 2018 Louis Roederer (Vallee de la Marne) FR	250
114	CHAMPAGNE BRUT 2012 V. Cliquot La Grande Dame (Cote des Blanc) FR	350
106	CHAMPAGNE EXTRA BRUT NV E. Ouriet G Cru (Ambonnay) FR	235
107	CHAMPAGNE BRUT NV Krug Grande Cuvee (Reims) FR	390
109	CHAMPAGNE BRUT 2014 Bollinger La Grande Anne (Ay) FR	450
115	CHAMPAGNE BRUT 2014 L. Roederer Cuvée Cristal (Cote des Blanc) FR	750

White

203	SAUVIGNON BLANC 2025 Pascal Jolivet Attitude (Loire) FR	17 70
202	CHABLIS 2025 L. Jadot Cellier (Chablis, Burgundy) FR	19 80
204	SANCERRE 2025 Domaine Riffault Cortem a Batis (Loire) FR	23 85
201	CHARDONNAY 2024 Marimar La Masia (Sonoma, California) US	25 95
205	RIESLING 2023 Trimbach Vielle Vignes (Alsace) FR	27 110
211	PINOT GRIS 2022 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 2024 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 (California) US	125
214	CHARDONNAY 2022 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 2022 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

402	GRENACHE 2025 Saint Aix (Cotes de Provance, Provance) FR	18 75
400	GRENACHE Cinsault 2025 Whispering Angel (Cotes de Provance, Provance) FR	85
401	PINOT NOIR 2022 de Ladoucette Sancerre La Poussie (Sancerre, Loire) FR	145

Red

307	MERLOT Cabernet Sauvignon 2019 Laffitte Laujac (Medoc, Bordeaux) FR	17 70
300	MALBEC Cabernet Franc 2023 El Enemigo (Mendoza) Argentina	18 75
301	GRENACHE Syrah 2022 Chateau La Nerthe (Cotes du Rhone, Rhone) FR	21 85
303	CABERNET SAUVIGNON 2023 Iconoclast (Stags Leap District, Napa) US	23 95
302	PINOT NOIR 2023 Trail Marker (Santa Cruz Mountains, California) US	24 105
308	PINOT NOIR 2020 Chateau De La Cree (Cote de Beaune, Burgundy).	29 115
304	TEMPRANILLO 2021 Murrieta Finca Ygay Reserva (La Rioja) SP	24 105
331	TROUSSEAU 2023 Domaine Rolet Pere et Fils (Arbois-Jura) FR	80
305	CABERNET FRANC 2023 Sables Verts (Saumur-Champigny) FR	95
320	CABERNET SAUVIGNON 2022 Matthiason (Napa Valley, California) US	195
336	CABERNET SAUVIGNON 2020 Durfort-Vivens (Margaux-Bordeaux) FR	230
337	CABERNET SAUVIGNON Merlot 2016 Lynch-Bages (Pauillac-Bordeaux) FR	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 2022 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 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, 2020 Poggio Antico (Toscana) IT	165