

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 (serves 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
- *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

WINE Sparkling



- 100 CREMANT BRUT NV Victorine de Chastenay (Cremant de Bourgogne-Burgundy) FR 17 | 70
- 101 BRUT ROSE' NV Schramsberg Mirabelle (North Coast, California) US...21|85
- 104 CHAMPAGNE BRUT TRADITION NV Philippe Fontaine (Cote des Bar-Aube) FR 29|115
- (NON ALCOHOLIC) BRUT NV Vinada (Castilla) SP 200ml..... 17

White

- 203 SAUVIGNON BLANC 2022 Pascal Jolivet Attitude (Loire) FR 17|70
- 202 CHABLIS 2023 L. Jadot Cellier (Chablis, Burgundy)..... 19|80
- 204 SANCERRE 2023 Domaine Guenau (Sancerre, Loire) FR..... 21|85
- 201 CHARDONNAY 2022 Marimar La Masia (Sonoma, California) US ...23|95
- 205 RIESLING 2021 Trimbach Vielle Vignes (Alsace) FR..... 26|110

Rosé

- 400 GRENACHE, Cinsault 2022 By Ott (Cotes de Provence, Provence) FR 18|75

Red

- 307 GAMAY 2021 Vieux Bourg (Beaujolais-Villages, Burgundy) FR..... 16|65
- 300 MALBEC, Cabernet Franc 2020 El Enemigo (Mendoza) Argentina... 18|75
- 301 GRENACHE, Syrah 2021 Chateau La Nerthe (Cotes du Rhone, Rhone) FR.. 21|85
- 303 CABERNET SAUVIGNON 2021 Iconoclast (Stags Leap District, Napa) CA. 23|95
- 302 PINOT NOIR 2021 Trail Marker (Santa Cruz Mountains, California) US 24|105
- 304 TEMPRANILLO 2019 Murrieta Finca Ygay Reserva (La Rioja) SP... 24|105

BRASSERIE

Paris Bar



DINNER

@PARISBARNYC

FRESH BAKED BREAD & BUTTER SERVICE \$

HORS D'OEUVRES

ESCARGOT <i>garlic butter, brioche</i>	22
ONION SOUP <i>puff pastry, comte</i>	22
SEARED SCALLOP <i>cauliflower puree, cherry tomatoes, sauce grenobloise</i>	25
BEEF TARTARE <i>bone marrow aioli, quail egg, , cornichon, capers, toast points</i>	24
GOAT CHEESE CROQUETTE <i>house-smoked, lavender honey</i>	16
MOULES FRITES <i>merguez lamb, holy trinity, white wine, mezcal aioli</i>	19

SALADS

CHEF'S AUTUMN SALAD <i>roasted delicata squash, caramelized pears, red cabbage, Espelette coated almonds, soubise vinaigrette, curly greens</i>	18
CAESAR SALAD <i>baby gem, spigarello kale, anchovy parmesan dressing, garlic crumbles</i>	19
<i>add to any salad: Chicken 14 • Salmon 19</i>	

FISH

SALMON WELLINGTON <i>mushroom duxelles, puff pastry, sauteed garlic spinach, béarnaise sauce</i>	36
BOUILLABAISSE <i>lobster, shrimp, scallop, mussels, clams, fennel, potatoes, saffron broth, red pepper rouille, baguette</i>	44
ROASTED HALIBUT <i>asparagus, snap peas, sauce vierge</i>	46
SAUTEED SCALLOP <i>cauliflower puree, cherry tomatoes, sauce grenobloise</i>	48
LOBSTER BUCATINI <i>1 pound lobster, cherry tomatoes, opal basil, saffron tomato sauce</i>	42
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
ROASTED ORGANIC HALF CHICKEN <i>roasted patty pan squash, glace de poulet</i>	34
PORK NORMANDY <i>12 oz pork chop, brown butter apples, roasted delicata squash, escarole, Normandy sauce</i>	47

VEGETABLE NAPOLEON <i>piperade, délice de bourgogne mousse, roasted broccolini, gordal olive sauce, puff pastry</i>	28
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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

GARNITURE

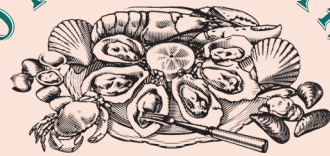
HERBED PATTY PAN SQUASH	14
SAUTÉED HARICOT VERTS	15
SAUTÉED ASPARAGUS	15
POMMES FRITES	15

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.

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 47

*3 Shrimp, 3 Oysters, 3 Clams
choice of: Tuna Tartare,
Cured Salmon or Scallop Ceviche*

TIER 2 67

*1lb Lobster, 3 Shrimp, 3 Oysters, 3 Clams
choice of: Tuna Tartare,
Cured Salmon or Scallop Ceviche*

TIER 3 94

*1lb Lobster, 4 Shrimp, 4 Oysters, 4 Clams,
Tuna Tartare, Cured Salmon,
Scallop Ceviche*

RAW BAR

TUNA TARTARE <i>thai basil, olives, garlic, shallots, olive oil</i>	27
SCALLOP CEVICHE <i>peppers, pineapple, cilantro</i>	24
CURED SALMON <i>pomegranate gelee, crème fraîche, caviar</i>	19
SHRIMP COCKTAIL <i>harissa cocktail sauce, green goddess</i>	30
	<i>7 each additional</i>
CHILLED LOBSTER <i>harissa cocktail sauce, green goddess</i>	45