Paris Bar
BRUNCH

The Continental

LA GRANDE 26
Choice of Fruit Juice:
Orange or Grapefruit

Coffee or Tea:
Freshly Brewed Drip Coffee Or Hot Tea

Sunrise Bowl or Pastry Basket:
Greek Yogurt, Granola, Strawberries, Blueberries, Banana, Honey or Assortment of Bakery Goods

LE PETIT 18
Choice of Fruit Juice:
Orange or Grapefruit

Coffee or Tea:
freshly brewed drip coffee or hot tea

Mixed Fruit

Choice of Pastry

THE AMERICAN 36
Two Eggs Any Style
Choice of: *Bacon, Pork Sausage or Chicken Apple Sausage*
Choice of: *Sourdough Pullman, Everything/Plain Bagel, 7-Grain Toast, English Muffin*
Coffee or Tea
Orange Juice or Grapefruit Juice
Mixed Fruit

House Specialty Eggs Benedicts

EGGS BENEDICT PARISIENNE 26
Poached Eggs, House-Smoked Pork Belly, Hollandaise, English Muffin

EGGS BENEDICT NORWEGIAN 27
Smoked Salmon, Poached Egg, Dill Hollandaise, English Muffin

EGGS BENEDICT FLORENTINE 25
Poached Egg, Spinach, Dill Hollandaise, English Muffin

SWEETS

PASTRIES
Blueberry Muffins, Jelly Donuts, Nutella Donuts, Seasonal Scone 7
Croissant, Almond Croissant, Chocolate Croissant 8

PASTRY BASKET *Blueberry Muffin, Filled Bignets, Croissant* 17

SUNRISE BOWL *House-Made Granola, Greek Yogurt, Strawberries, Blueberries, Banana & Honey* . 16

WAFFLE 22
Choice of: *Strawberries & Blueberries Or Banana, House-Made Chocolate Noisette*

FRENCH TOAST *Croissant Bread Pudding Pain Perdu, Orange Crème Anglaise* 22

SAVORY

ONION SOUP *Puff Pastry, Comte* 22

EGGS ANY STYLE 19
Choice of: *Sourdough Pullman, Everything/Plain Bagel, Whole Grain, English Muffin*
Add *Bacon* **4**, *Pork Sausage* **4**, *Chicken/Apple Sausage* **6**,
Smoked Salmon **8**, *House-Smoked Pork Belly* **8**

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

SANDWICH AU PETIT DÉJEUNER *Croissant, Bistro Ham, Mornay, Gruyere* . . . 14

OMELETTE AUX FINES HERBES *Goat Cheese, Fine Herbs, Harvest Mix Salad* . 24

AVOCADO TOAST *Opal Basil, Ponzu, Scallion, Red Chili, Sunny Side Up Egg, Salad, Sourdough* 25

STEAK & EGGS *Bistro Filet, Eggs Any Style Crushed Pee-Wee Potatoes* 33

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

SALADS & SANDWICHES

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

FALL HARVEST SALAD 19
Mulled Wine Poached Pears, Emerald Figs, Maple Granola Clusters, Fourme D'ambert Cheese, Shallot Vinaigrette

CAESAR SALAD 19
Baby Gem, Spigarello Kale, Garlic Crumbles,Anchovy Parmesan Dressing
add to any salad: *Chicken* **14** • *Salmon* **19**

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

CROQUE MONSIEUR *Bistro Ham, Comte, Mornay Sauce* 26

CROQUE MADAME *Bistro Ham, Comte, Mornay Sauce, Fried Egg* 27

CHICKEN CLUB *Bacon, Avocado, Cilantro Aioli, Lettuce, Tomato* 24
choice of : *sourdough pullman or 7-grain*

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

OYSTER BAR

STARTING AT 12PM

OYSTERS
Choice of East Coast or West Coast
Served with mignonette, pearl 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

SAKE MARINATED SALMON 22
Togarashi, Cucumber, Pickled Ginger, Scallion, Chili Oil

TUNA TARTARE 27
Thai Basil, Olives, Garlic, Shallots, Olive Oil

SCALLOP CEVICHE 27
Coconut Lime Couli, Mango, Blood Orange, Cilantro

SHRIMP COCKTAIL 30
Harissa Cocktail Sauce, Green Goddess
7 each additional

CHILLED LOBSTER 45
Harissa Cocktail Sauce, Green Goddess

Sides

BACON 8

CHICKEN APPLE SAUSAGE. 10

SMOKED SALMON 9

7-GRAIN TOAST. 6

SOURDOUGH TOAST 6

BAGEL & CREAM CHEESE 9

AVOCADO 4

CRUSHED HERB POTATOES 6

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

SAUTÉED HARICOT VERTS. 15

GRILLED SPRING VEGETABLES . 15

POMMES FRITES 15

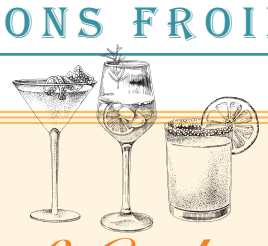
RATATOUILLE 15

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

Consuming raw or undercooked meats, paultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Culinary Director: *Brando DeOliveira* | ***General Manager:*** *Carlo Fusco* | ***Executive Chef:*** *George Rallis*

LES BOISSONS FROIDES, CHAUDES, GAZEUSES ET ALCOOLISÉES



Craft Cocktails

MIMOSA $17 • BLOODY MARY $19

BELLINI $17 • IRISH COFFEE $19

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*

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

Cafétéria Hot

DRIP COFFEE *La Colombe* 6

ESPRESSO *La Colombe* 5.95

AMERICANO 6

CAPPUCCINO 7

LATTE 7.5
add: *hazelnut, caramel, vanilla or mocha* ..... *+ $0.5*

MATCHA LATTE *also available iced* 8.5

CHAI LATTE *also available iced* 8.5

PUMPKIN CHAI LATTE *also available iced* 8.5
add: *espresso shot* ..... *+ $1.50*

HOT TEA *Plain T* 6
choice of: *sencha green | mint | english breakfast| earl grey darjeeling royal*
lemon ginger decaf | chamomile

HOT CHOCOLATE 8.5
belgian chocolate ganache, caramel, cinnamon, whipped cream

Cafétéria Cold

ICED TEA *Plain T* 6
pure black or decaf lemon ginger mint

COLD BREW ICED COFFEE *La Colombe* 8.5

ICED LATTE 7.5
add: *hazelnut, caramel, vanilla or mocha* ..... *+ $0.5*

MINT LEMONADE *home-made* 6.5

MATCHA & COCONUT LEMONADE *home-made* 9.5

PEACH KOMBUCHA *Aqua ViTea* 8.5

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

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

104 CHAMPAGNE BRUT *NV Philippe Fontaine (Cote des Bar-Aube) FR* ..... 29 | 115

102 CHAMPAGNE BRUT RESERVE *NV Veuve Cliquot (Reims) FR* ..... 35 | 150

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

Rosé

402 GRENACHE *2025 Saint Aix (Cotes de Provance, Provance) FR* ..... 18 | 75

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 2023 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

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