

Spirits

Liqueur

- Benedictine | 14
- Bordiga Centum Herbis | 17
- Molinari Sambuca Extra | 18
- Chambord | 15
- Dolin Génepy le Chamois | 14
- Frangelico | 14
- Green Chartreuse | 24
- Green Chartreuse V.E.P. | 55 (1 oz)
- Yellow Chartreuse | 24
- Yellow Chartreuse V.E.P. | 55 (1 oz)
- Mûre Sauvage des Pères Chartreux | 20
- Essential Limoncello | 20
- Mr. Black Cold Brew Coffee | 17

Amaro

- Averna | 15
- Bordiga Chiot Montamaro | 17
- Braulio | 18
- Fernet Branca | 14
- Lucano Anniversario | 17
- Nonino Quintessentia | 20
- Cocchi Barolo Chinato | 19



Welcome to Essential by Christophe

As a cuisinier for 35 years, my culinary journey was informed by gastronomic traditions. Now, my greatest joy lies in curating an experience that reflects my sensibility - stripping away the unnecessary, and allowing the purest flavors to radiate in each dish. Exquisite ingredients harmonized with vibrant sauces, meticulously prepared using classic French technique highlight my vision of dining, which we are honored to present to you. Through exemplary hospitality, allow us to guide you towards the refinement of cuisine.

Tea & Coffee

White

- Silver Needles | 8

Green

- Jade Cloud | 6
- Genmaicha | 8

Black

- English Breakfast | 6
- Masala Chai | 6

Tisane

- Golden Chamomile | 7
- Peppermint | 7

La Colombe Coffee

- Drip | 5
- Espresso | 7
- Americano | 7
- Macchiato | 8
- Cappuccino | 8
- Latte | 8



Spirit Free

Szechuan Story

szechuan / chamomile / elderflower / grapefruit | 15

Jane Street

peach / basil / orange / lemon | 15

Christophe’s Favorite

lyre’s amalfi spritz / lemongrass / passionfruit foam* | 15

La Framboise

raspberry / mint / pentire ‘seaward’ / lime / french bloom sparkling blanc | 15

Sparkling Wine

French Bloom ‘Le Blanc,’ France | 22

Riesling

Leitz ‘Eins Zwei Zero,’ Germany | 18

Beer

Erdinger, Germany | 12

Beer

Pilsner

Rothaus ‘Tannenzapfle,’ Germany | 15

Tripel

Maredsous ‘10,’ Belgium | 17

IPA

Tröegs ‘Perpetual,’ Pennsylvania | 15

*contains raw egg

Spirits

Eau de Vie

Capovilla Grappa di Bassano | 21

Cobra Fire | 20

Laurent Cazottes Goutte de Prunelart | 34

Singani 63 | 16

Rochelt Gewürztraminer | 95

Rochelt Apricot | 135

Rochelt Wild Raspberry | 185

Capovilla Albicocche | 45

Clear Creek Blue Plum | 17

Cyril Zangs Apple 00 | 27

Purkhart Pear Williams | 17

Reisetbauer Carrot | 42

Brandy

Louis Roque La Vieille Prune | 18

Roland Thévenin Très Vieux Marc de Bourgogne 1952 | 42

Calvados

Montreuil Selection | 20

Michel Huard-Guillouet Hors d’Age | 39

Adrien Camut ‘Réserve d’Adrien’ 35 Year | 85

Armagnac

Lacquy Hors d’Age | 38

Lacquy 1990 | 59

Leberon Solera 2001 | 35

Cognac

Dudognon ‘Reserve’ 10 Year | 19

Dudognon ‘Heritage’ 40 Year | 70

Frapin VSOP | 25

Frapin ‘Fontpinot’ XO | 49

Desserts

- Rhubarb**
marmalade / kefir givré / parfum de rose ☺ | 16
- Tart “Tout Chocolat”**
warm | 19
- Royal Ann Cherry**
osmanthus & elderflower / purple shiso sorbet / sakura ☺ | 19
- Mango**
creamy & crispy rice / coconut emulsion ☺ | 19
- Soufflé**
orange marmalade / green cardamom ice cream ☺ | 19
- Brebirousse D’Argental**
caramelized walnuts / pineau des charentes | 28

Fortified & Sweet Wine

- Late Harvest & Botrytis**
Royal Tokaji, Red Label 5, Puttonyos, Tokaj, Hungary, 2018 | 25
Château Suduiraut, Sauternes, Bordeaux, France 2016 | 30
Château d’Yquem, Sauternes, Bordeaux, France 2005 | 110**

- Fortified**
R. Geoffroy, Ratafia de Champagne, France | 30
Kopke, Porto, 20 Year Old Tawny, Portugal | 45
Kopke, Porto, 10 Year Old White, Portugal | 35
D’Oliveira, Terrantez Madeira, Portugal 1988 | 80**
D’Oliveira, Verdelho Madeira, Portugal 1994 | 60**
Domaine de Rancý, Rivesaltes Ambré, Languedoc, France 1973 | 85**
Domaine de Rancý, Rivesaltes Ambré, Languedoc, France 1982 | 75**
Domaine de Rancý, Rivesaltes Ambré, Languedoc, France 1984 | 70**
Domaine de Rancý, Rivesaltes Ambré, Languedoc, France 2000 | 25**

**Coravin Selections

Essential Cocktails

- Always A Plum**
louis roque la vieille prune / umeshu / dry vermouth / fino sherry | 23
- The Essential Martini**
gin / vodka / cyril zangs eau de vie de cidre | 24
- Clear Sky**
toki japanese whisky / cucumber / lavender / blanc vermouth (clarified*) | 22
- Rosalita**
confianza reposado / mestizo mezcal / passionfruit / drambuie / chili salt | 22
- Me Thyme**
vodka / pomegranate / elderflower / thyme | 21
- Daiquiri Exotique**
coconut-washed rum / pineapple / lime / lemongrass / coconut froth | 25
- Harvest Highball***
roku gin / strawberry / yuzu / soda | 20
*\$2 from every Harvest Highball will support City Harvest’s work feeding New Yorkers in need.
- Résolution**
licor 43 / la colombe espresso / chocolate bitters | 23

*contains milk

Wines by the Glass

Sparkling

Crémant de Loire, Maison Foucher, ‘Cuvée des Roys de Naples’ Brut NV | 25
Champagne, Henriot, ‘Brut Souverain,’ Brut NV | 35
Champagne, Charles Heidsieck, ‘Brut Reserve’ NV | 45
Champagne, Krug, ‘Grande Cuvée, Brut 171st Édition | 95**
Champagne Rosé, Billecart-Salmon, Brut NV (Half Bottle) | 145

White

Pinot Blanc, St. Michael-Eppan, Schulthauer, Alto Adige, Italy 2022 | 19
Riesling, Trimbach, ‘Vieilles Vignes,’ Alsace, France 2021 | 33
Sancerre, Domaine Fouassier, ‘Les Chasseignes’ 2022 | 32
Chablis, Domaine Vocoret & Fils, 1er Cru ‘Foret,’ Burgundy, France 2022 | 36
Meursault, Lucien Muzard & Fils, ‘Les Meix Chavaux,’ Burgundy, France 2023 | 60**

Rosé

Bandol, La Bastide Blanche, France 2023 | 21

Red

Gamay, Domaine Mommessin, Côte du Py, Morgon, Beaujolais, France 2022 | 24
Santenay, Bouchard & Fils, 1er Cru ‘La Comme,’ Burgundy, France 2017 | 32
Savigny-lès-Beaune, Le Puy de L’Ours, 1er Cru ‘Les Lavières,’ Burgundy, France 2023 | 68**
Châteauneuf-du-Pape, Clos Du Mont-Olivet, Rhone Valley, France 2022 | 40
Cabernet Sauvignon, Burgess ‘Contadina,’ Napa Valley, California 2016 | 38 (En Magnum)
Margaux, Confidences de Prieure Lichine, Bordeaux, France 2011 | 35

**Coravin Selections

Un

Tuna

akami / artichoke / sudachi | 22

Sea Urchin

broccolini / minneola tangelos / green apple 🍷 | 28

Wild Red King Crab

foie gras / oxalis / bouillon corsé 🍷 | 28

Zebra Tomato

gold ossetra caviar / nepetella / black cherry 🍷 | 28

Madai

sashimi / cucumber / lemon verbena / ajoblanco 🍷 | 22

Blue Prawns

smoked pike roe / genmaicha tuile / dill & chive bouillon | 29

Scallop

lightly smoked / gold ossetra caviar / champagne hazelnut 🍷 | 32

Langoustine

slightly cooked / stuffed zita / swarnadwipa / green curry | 38

Frog Legs

blanquette / garlic bouillon / parsley velour 🍷 | 28

Deux

Black Bass

braised / artichoke & razor clams / ginger condiment / turmeric-shoyu 🍷 | 39

Wild Turbot

poached / zucchini flower / costata romanesco / amontillado sabayon 🍷 | 38

Kampachi

barely grilled / kabu / combawa / lemongrass ginger infusion 🍷 | 39

Penne Millerighe

maine lobster / tarragon | 34

Squab

racan / roasted / orange condiment / farce à gratin / sauce diable 🍷 | 38

Wagyu Beef Cap

rosa bianca eggplant / mint / gekkeikan sake reduction 🍷 | 38

Leo’s Favorite Burger

prime beef / vermont cheddar / caramelized onions / french fries / house-made spicy ketchup | 32

🍃 vegetarian, 🍷 gluten free. Raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. Please let us know about food allergies, and dietary preferences.