



mister french

new york

hors d'oeuvre (sɪæzɪtəðə)

blue crab pommes frites 21

bearnaise, lemon confit, black sea salt

octopus carpaccio 19

basquaise vinaigrette, saffron, chorizo oil, piquillo pepper
olive aioli

sea scallop benedict 20

crispy potato cake, quail egg, bayonne ham, hollandaise
olive tapenade

salad gourmand 18

badger flame beets, bucheron goat cheese, pickled butternut
garbanzo, roasted pumpkin seeds, sherry-shallot vinaigrette

french wedge 18

smoked bacon, fourme de ambert, cherry tomato, tarragon mustard

bacon a la "orange" 18

crispy rice, honey maple glaze, citrus tomato jam

ostrich egg 32

soft scrambled eggs, lobster, caviar, crème fraîche, toast points

entrée (uɪnə)

halibut 46

lobster, spinach, caviar, lobster bisque

tuna steak rossini 48

crisp potato, seared foie gras, roasted pepper sauce bordelaise

brick chicken 32

butternut farro, roasted maitake mushroom, natural jus

steak frites 46

prime sirloin, tarragon frites, sauce au poivre, smoked chili butter

duck au poivre 42

poached apple, parsnip, chinese broccoli, toasted sesame

cote de boef 140

roasted bone marrow, sauce au poivre, bearnaise

(recommended for 2)

cru (mɪ)

"bone in" steak tartare 21

uni, shrimp cracker

tuna sashimi 22

avocado, vegetable crudités, ponzu, chili aioli

burlesque oysters 20/36

kumamoto, simply naked cocktail sauce
apple mignonette

tour de fruits de mer (tɔʊə)

première tournée 65

half dozen oysters
lobster cocktail
chilled prawns

grande tournée 135

full dozen oysters
lobster
chilled prawns
uni
tuna sashimi

caviar (kævɪər)

sasanian wild american paddlefish 28g 65

sasanian royal osetra 28g 95

egg white, egg yolk, parsley, lemon zest
crème fraîche chive flan, blinis & toast points

garnitures (səpɪs)

roasted brussel sprouts 12

tarragon frites 12

wild mushrooms 12

butternut farro 12

steamed chinese broccoli 12

dessert (dɛsɜts)

passion fruit kiss 14

merengue, raspberries, almonds, strawberry
hibiscus tea

hazelnut crunch cake 14

chantilly, chocolate, grand marnier

butterscotch crème brulee 14

pistachio sandies

mochi (chef's choice) 14

black sesame, passion fruit, salted caramel
cereal milk

macarons (chef's choice) 14

assorted

before placing order please inform your server if a person in your party has a food allergy



mister pourj

new york

cocktails (seasonal)

vie de luxe 20

bombay sapphire east gin, grey goose strawberry lemongrass
lillet blanc & teapot bitters

port st. lauren 18

don julio blanco, vida mezcal, cointreau
ginger, lime, vanilla, passion fruit

cafe tranquille 18

tito's vodka, espresso, coffee liqueur, zucca
madagascar vanilla, chocolate bitters

minatan 20

wild turkey 101 rye, japanese & italian vermouth
stone fruit, bitters, ango

halcyon memory 20

bombay bramble gin, ume plum liquor
lemon, rosé

where the sky meets the sea 20

botanist gin, citrus, jasmine tea
blue gatorade-clarified with hemp milk

wine & beer (by the glass)

bubbles

2013 cava rosé, *l'origan, aire, brut nature* 18/72
nv champagne, *louis roederer, collection 242* 28/112

whites

2020 riesling, *karthäuserhof, kabinett, mosel* 18/72
2019 sauvignon blanc, *jean-max roger, menetou-salon* 18/72
2018 pinot blanc, *trimbach, alsace* 17/68
2020 chardonnay, *vincent dampf, chablis* 17/68
2013 chardonnay, *soliste l'age d'or, russian river valley* 21/84

rosé

2020 grenache blend, *mirabeau, côtes de provence* 17/68

red

2020 pinot noir, *dubois bernard, bourgogne* 17/68
2019 grenache blend, *janasse, côtes du rhône réserve* 18/72
2018 bordeaux blend, *macari vineyards, "bowtie", new york* 18/72
2019 cabernet sauvignon, *carl roy, east side cuvée, napa* 23/92

beer

stella artois 10 brooklyn ipa 10 sapporo 10 aval rosé cider 10

wine (by the bottle)

bubbles

nv prosecco, *sommariva* 65
nv champagne, *andré jacquart, vertus experience* 140
nv champagne, *bérêche et fils* 160
nv champagne rosé, *paul bara, grand cru* 180
nv champagne, *bérêche et fils, reflet d'antan* 180
nv champagne, *pierre peters, cuvée reserve* 180
nv champagne, *ruinart, blanc de blancs* 240
nv champagne rosé, *ruinart* 244
2008 champagne, *veuve clicquot, la grande dame* 596

white

2017 albariño, *el jardín de lucía, rías baixas, es* 68
2020 chardonnay, *christophe et fils, chablis fr* 72
2018 sylvaner, *albert boxler, alsace fr* 96
2018 chardonnay, *thomas labille, mont de milieu 1er cru, chablis fr* 96
2019 chardonnay, *ojai, puerta del mar, santa barbara ca* 104
2019 chardonnay, *pierre girardin, éclat de calcaire, meursault fr* 213
2016 grenache+, *m. chapoutier, châteauneuf-du-pape* 200
2017 chardonnay, *mâcon-verzé, puligny Montrachet fr* 220
2018 chardonnay, *denis carre, les tillets, meursault fr* 240

rosé

2017 sciaccarellu+, *marquilliani, vin de corse, corsica fr* 92
2020 grenache+, *ott, château de selle, provence fr* 144

red

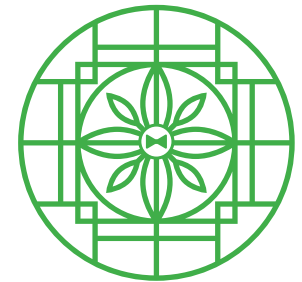
2014 malbec, *château vincens, "l'instant", cahors fr* 60
2020 pinot noir, *brick & mortar, anderson valley ca* 65
2017 tempranillo, *izadi, rioja es* 68
2013 sangiovese, *villa di geggiano, chianti classico* 84
2019 grenache+, *xavier vignon, gigondas fr* 100
2015 pinot noir, *trimbach, alsace fr* 112
2018 pinot noir, *philippe rossignol, côtes de nuits villages fr* 120
2011 malbec, merlot, *château tour bayard "l'angelot" montagne-saint-emilion fr* 120
2019 grenache+, *clos st. antonin, châteauneuf-du-pape, fr* 148
2014 mourvèdre+, *terrebrune, bandol fr* 128
2016 cabernet sauvignon, *heitz cellars, napa ca* 200
2018 cabernet sauvignon, *dominus napanook, napa ca* 230
2013 cabernet sauvignon, *the mascot, napa ca* 420
2008 cabernet sauvignon+, *château cos d'estournel, saint-estèphe fr* 634
2018 cabernet sauvignon+, *opus one, napa ca* 950

Inspired by Mr. French's travels
Throughout Indochina and the "The
Quartier Asiatique" in Paris, France.
Asiatique at Mister French is a modern
French dim sum and cocktail parlor.
Designed with a Chinoiserie flare,
Asiatique's cuisine and cocktails features
classic dim sum dishes and spirits with a
French twist!



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OPEN LATE!

Tuesday - Saturday
5pm - Until Late

dumplings

foie gras soup dumplings 24
soy yuzu, black truffle, vinaigrette

lobster dumplings 22
tomato miso, radish

blue crab crispy dumpling 20
fromage blanc, tamarind sweet and sour

satay

miso sea bass 16

chicken 14
roasted peanut, coconut, red curry

vadouvan cauliflower 12
cilantro curry, cardamon bbq

grilled prawn 21
masago-spicy mayo, garlic crisp

dim sum

tuna tartar crispy rice 18
whipped bone marrow, crispy shallot

shrimp crackers 8
spicy black vinegar and sweet chili

charred wagyu sirloin 28
soy honey roasted pineapple, scallion ponzu

bacon bao 14
masago-spicy mayo, sesame, lettuce crispy shallots

cocktails

arsene lupin 25
duck fat-washed remy xo & toki japanese whisky, sfumato orange & black pepper oleo tamarind & cranberry

where the sky meets the sea 20
botanist gin, citrus, jasmine tea
blue gatorade (clarified milk punch)

minatan 20
wild turkey 101 rye, japanese & italian vermouth, stone fruit, ango

jade necklace 18
tanqueray rangpur gin, ketel one cucumber-mint vodka, midori, blanc, lemon

krystal palace 20
patron silver tequila, lychee, raspberry liqueur
dry vermouth, lemon, orange bitters

cafe tranquille 18
tito's vodka, espresso, coffee liqueur, amaro madagascar vanilla, chocolate bitters

japonais monsieur 20
japanese cask dewar's, laird's "bib" applejack
amontillado, spiced, fig demerara, bitters

halcyon memory 20
bombay bramble gin, ume plum liquor
lemon, rosé

haechi's bell 18
appleton reserve rum, shochu,
cinnamon, orgeat, allspice dram, lime
pineapple

port st. lauren 18
don julio blanco, vida mezcal
cointreau, ginger, lime, vanilla, passion
fruit

vie de luxe 20
bombay sapphire east gin, grey goose
strawberry lemongrass, lillet blanc &
teapot bitters

toki mule 18
toki japanese whisky, drambuie
ginger beer

wine, sake, beer

sake

genshu, maneki wanko "lucky dog" juice box 12
junmai ginjo, wakatake "onikoroshi" 80

bubbles

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nv champagne, louis roederer, collection 242
28/112

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red

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réserve 18/72
2018 bordeaux blend, macari vineyards,
"bowtie", new york 18/72
2019 cabernet sauvignon, carl roy, east side
cuvée, napa 23/92

beer & cider

stella artois 10
brooklyn ipa 10
sapporo 10
aval rosé cider 10