



À MANGER

PAIN ET BEURRE 6

baguette with Bordier salted butter

OLIVES ET NOIX GOURMANDES 16

warm marinated olives, spiced nuts

HUÎTRES DE LA CÔTE EST 30

half dozen east coast oysters,
lemon rye toast, French seaweed
butter from maison Bordier

ANCHOIS DE CANTABRIE ET

BEURRE VANILLÉ 19

Don Bocarte Cantabric anchovies,
homemade vanilla butter, baguette
vanilla butter, sourdough toasts

ASSIETTE DE CHARCUTERIE 28

selection of house-made and cured meats

ASSIETTE DE FROMAGE 26

selection of french and american cheeses

SALADE VERTE AUX FINES HERBES 19

artisan lettuce, radish, cucumber,
fines herbes dressing

AVOCAT-CREVETTES 26

New Caledonia shrimp, grapefruit,
avocado, French cocktail, orange
blossom vinaigrette

CRÊPE COMPLÈTE 29

buckwheat crêpe, egg sunny side up,
Paris style ham, Comté, crème fraîche

COCKTAILS

PETIT PARIS aperol, sparkling wine, grapefruit 19

FAR EAST SIDE vodka, yuzu, curacao, cucumber, mint 19

CLUB FRAISE gin, strawberry, lemon, pastis 19

BLANK CHECK blanco tequila, ginger, maraschino, angostura, soda 20

FLIGHT PATH Michter's Bourbon, pineapple, aperitifs, , 20
lemon, amaro, cinnamon

FRESH CUT cilantro infused mezcal, blanc vermouth, ancho verde, 21
aveze, falernum

SANS ALCOOL

SPICY BRUNO elderflower, verjus, ginger, soda 15

SEASONAL SODA house soda with seasonal ingredients 15

FRENCH BLOOM 'LE BLANC' 21

FRENCH BLOOM 'LE ROSÉ' 21

ST. AGRESTIS 'PHONY NEGRONI' 18

WINE

PÉTILLANT BY THE GLASS

ALAIN ROBERT Vouvray Brut 'Troglodyte' NV 18

LANGLOIS Cremant De Loire Brut Rose 18

DELAMOTTE Brut NV 35

VEUVE CLICQUOT Champagne Brut Rosé NV 34

KRUG Grande Cuvée 171st Edition' Brut, NV 60

BLANC BY THE GLASS

PINOT GRIS Albert Mann 2024, Alsace 20

SAVENNIÈRES Domaine Aux Moines 'Le Berceau Des Fees' 2023 23

SANCERRE Domaine Michel Girard et Fils 2023 25

GRENACHE BLANC Rotem & Mounir 'Inopia' 2021 25

BOURGOGNE BLANC Olivier Leflaive 'Les Setilles' 2022 28

CHABLIS Agnes Dauvisat " le petit chablis" 2023 20

ORANGE BY THE GLASS

CHENIN BLANC Jacky Preys 'Vieille Vignes Nature' 2022 24

ROSÉ BY THE GLASS

PROVENCE Peyrassol 'La Croix' 2023 16

BANDOL Domaine Le Glantin'La Croix' 2024 19

PROVENCE Château De La Clapière Cru Classe 2024 25

ROUGE BY THE GLASS

COTE DU RHONE Domaine du Garrigon 2022 18

SAINT-JULIEN Ducru Beaucaillou "Le Petit Caillon" 2016 26

SAUMUR ROUGE Brendan Stater-West, 2021 20

CÔTE DE NUITS Pierre Mayeul Côte de Nuits 2017 26

BOURGOGNE ROUGE Fontaine Gagnard 2023 30

CHAMPAGNE BY THE BOTTLE

KRUG 'GRAND CUVÉE-169TH EDITION' Brut NV 285

VOUETTE & SORBÉE 'BLANC D'ARGILE' Extra Brut NV 225

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SERVED
M-F
3PM

5PM

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

JULY 7, 2025