



COCKTAILS

PETIT PARIS aperol, sparkling wine, grapefruit	19
BON VOYAGE Neversink gin, celery cordial, lime	17
L'ANGELOT vodka, elderflower, cucumber, salers, lemon	18
LA FOLLE AVENTURE white rum, maraschino, benedictine, lemon	17
VAVAVOUM mal bien mezcal, china china, suze	19

NON-ALCOHOLIC

'53' pomegranate, lime, honey	15
ROSE EXOTIQUE pineapple cordial, ginger, lime, mint	15
FRANÇOISE seasonal shrub, lemon, soda	15
ERIC BORDELET 'POMME PERLANT' Normandie, France 2022	15
NOUGHTY SPARKLING CHARDONNAY	15

WINE

BY THE GLASS

PÉTILLANT BY THE GLASS

VOUVRAY BRUT 'TROGLODYTE' Alain Robert NV	18
ROSÉ PETILLANT NATUREL 'ÉXILÉ' Lise & Bertrand Jousset 2023	20
CHAMPAGNE BRUT 'SELECTION BELLES ANNEÉS' Pierre Gimonet NV	32
CHAMPAGNE 'BRUT ROSÉ' Veuve Clicquot NV	34

BLANC BY THE GLASS

MUSCADET 'ORTHOGNEISS' Domaine de l'Ecu 2021	18
SANCERRE Joel et Jean Luc Raimbault 2022	25
BORDEAUX BLANC 'RESERVE' Michel Lynch 2022	20
CHABLIS Patrick Piuze 'Terroir de Fye' 2023	27

ORANGE BY THE GLASS

VIN DE FRANCE 'SGU CONTACT' Vivanterre 2021	24
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ROSÉ BY THE GLASS

CÔTES-DE-PROVENCE 'LES CROIX' Château Peyrassol 2023	22
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ROUGE BY THE GLASS

CROZES-HERMITAGE 'CERTITUDE' Domaine Francois Villard 2021	23
MONTAGNE SAINT ÉMILION Vieux Château Saint André 2019	23
CHEVERNY 'LES CLOS DES CARTERIES' Christian Venier 2022	18
SANCERRE 'LES GRANDS MONTS' Isabelle Garrault 2022	26

CHAMPAGNE

PIERRE MONCUIT 'HUGUES DE COULMET' Brut Blanc de Blancs NV	130
KRUG 'GRAND CUVÉE-169TH EDITION' Brut NV	285
GEORGES LAVAL 'CUMIÈRES' Extra Brut NV	175
VOUETTE & SORBÉE 'BLANC D'ARGILE' Extra Brut NV	225

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SERVED
M-F
3PM
5PM

À MANGER

PAIN ET BEURRE 6 baguette with Bordier salted butter	BETTERAVES VINAIGRÉES 14 citrus pickled beets, trout roe, smoked Kendall farm crème fraîche
OLIVES ET NOIX GOURMANDES 16 warm marinated olives and spiced nuts	ASSIETTE DE CHARCUTERIE 28 selection of house-made and cured meats
CAVIAR KRISTAL 70 buckwheat blinis, perilla oil, koji cream, lime	ASSIETTE DE FROMAGE 26 selection of french and american cheeses
LES CRUDITÉS 22 market vegetables, creme fraîche, herb oil	SALADE VERTE AUX FINES HERBES 19 artisan lettuce, radish, cucumber, fines herbes dressing add Roquefort cheese +4 add avocado +4
HUÎTRES DE LA CÔTE EST 30 half dozen east coast oysters, lemon rye toast, French seaweed butter from maison Bordier	AVOCAT-CREVETTES 26 Montauk shrimp, grapefruit, avocado, French cocktail, orange blossom vinaigrette
ANCHOIS DE CANTABRIE ET BEURRE VANILLÉ 19 Don Bocarte Cantabric anchovies, homemade vanilla butter, baguette toasts vanilla butter, sourdough toasts	CRÊPE COMPLÈTE 29 buckwheat crêpe, egg sunny side up, Paris style ham, Comté, crème fraîche

LES DESSERTS

FRAISES À LA CHANTILLY 32 organic strawberries, Tonjes farm whipped cream	MILLE-FEUILLE À LA NOISETTE 16 homemade puff pastry, hazelnut and vanilla mousseline add organic strawberries +8
PROFITEROLES AU CHOCOLAT 17 hot chocolate sauce	SORBET DU JOUR 6 seasonal sorbet

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

JULY 31, 2024