



## COCKTAILS

<b>PETIT PARIS</b> aperol, sparkling wine, grapefruit	19
<b>PALACE RUE MONTMARTRE</b> vodka, rosemary, ginger, aperitif, tonic	19
<b>SOUS L'OLIVIER</b> olive oil-washed gin, forthave red, carpano antica, forthave marseille	21
<b>DIMANCHE AU SOLEIL</b> reposado tequila, oro blanco, quinquina, aveze	18
<b>BRÛLANT</b> habanero-infused mezcal, mango, lime, hibiscus, genepy	19
<b>COCON DE VELOURS</b> michter's bourbon, apricot, lemon, honey	20

### SANS ALCOOL

'53' pomegranate, lime, honey, decaf earl grey tea	15
<b>SPICY BRUNO</b> elderflower, verjus, ginger, soda	15
<b>FRANÇOISE</b> seasonal shrub, lemon, soda	15
<b>NOUGHTY SPARKLING CHARDONNAY</b>	15
<b>FRENCH BLOOM 'LE BLANC'</b>	21
<b>FRENCH BLOOM 'LE ROSÉ'</b>	21
<b>ST. AGRESTIS 'PHONY NEGRONI'</b>	18

## WINE

### PÉTILLANT BY THE GLASS

<b>ALAIN ROBERT</b> Vouvray Brut 'Troglodyte' NV	18
<b>LISE &amp; BERTRAND JOUSSET</b> Vouvray Brut 'Troglodyte' NV	20
<b>DELAMOTTE</b> Brut NV	35
<b>VEUVE CLICQUOT</b> Champagne Brut Rosé NV	34
<b>KRUG</b> Grande Cuvée 171st Edition' Brut, NV	60

### BLANC BY THE GLASS

<b>SAVENNIÈRES</b> Domaine Aux Moines 'Le Berceau Des Fees' 2023	23
<b>SANCERRE</b> Domaine Michel Girard et Fils 2023	25
<b>GRENACHE BLANC</b> Rotem & Mounir 'Inopia' 2021	25
<b>BOURGOGNE BLANC</b> Olivier Leflaive 'Les Setilles' 2022	28

### ORANGE BY THE GLASS

<b>VIN DE FRANCE 'SGU CONTACT'</b> Vivanterre 2021	24
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### ROSÉ BY THE GLASS

<b>CÔTES-DE-PROVENCE 'LES CROIX'</b> Château Peyrassol 2023	22
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### ROUGE BY THE GLASS

<b>SAINT JOSEPH</b> Jean-François Malsert 'Lou Taïssou' 2022	26
<b>PAULLAC</b> Château Haut-Batailley 'Verso' 2019	26
<b>SAUMUR ROUGE</b> Brendan Stater-West, 2021	20
<b>SANCERRE 'LES GRANDS MONTS'</b> Isabelle Garrault 2022	26

### CHAMPAGNE

<b>PIERRE MONCUIT 'HUGUES DE COULMET'</b> Brut Blanc de Blancs NV	130
<b>KRUG 'GRAND CUVÉE-169TH EDITION'</b> Brut NV	285
<b>VOUETTE &amp; SORBÉE 'BLANC D'ARGILE'</b> Extra Brut NV	225

### UN EXCEPTIONNEL UNDER CORAVIN

<b>PINOT GRIS</b> Albert Mann 'Furstentum' Grand Cru 2019	30
<b>MEURSAULT</b> Domaine Tessier 2022	3.5 oz 32 5 oz 65
<b>VOLNAY</b> Domaine Vincent Bouzerau 2022	54

## À MANGER

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

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

APRIL 7, 2025

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3PM  
5PM