



COCKTAILS

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

SANS ALCOOL

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

WINE

PÉTILLANT BY THE GLASS

ALAIN ROBERT <i>Vouvray Brut 'Troglodyte' NV</i>	18
LISE & BERTRAND JOUSSET <i>Vouvray Brut 'Troglodyte' NV</i>	20
PIERRE GIMMONET <i>Champagne Brut Blanc De Blancs 'Sélection Belles Années' NV</i>	32
VEUVE CLICQUOT <i>Champagne Brut Rosé NV</i>	34
VEUVE CLICQUOT <i>'La Grande Dame' Brut 2015</i>	48

BLANC BY THE GLASS

SAUMUR BLANC <i>Isabelle Suire 2022</i>	20
SANCERRE <i>Domaine Michel Girard et Fils 2023</i>	25
BORDEAUX BLANC 'RESERVE' <i>Michel Lynch 2022</i>	20
BOURGOGNE BLANC <i>Olivier Leflaive 'Les Setilles' 2022</i>	28

ORANGE BY THE GLASS

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

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

CROZES-HERMITAGE 'CERTITUDE' <i>Domaine Francois Villard 2021</i>	23
PAUILLAC <i>Château Haut-Batailley 'Verso' 2019</i>	26
BROUILLY <i>Jean-Claude Lapalu 'Vieilles Vignes' 2023</i>	22
SANCERRE 'LES GRANDS MONTS' <i>Isabelle Garrault 2022</i>	26

CHAMPAGNE

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

UN EXCEPTIONNEL UNDER CORAVIN

PINOT GRIS <i>Albert Mann 'Hengst' Grand Cru 2020</i>	30
MEURSAULT <i>Olivier Leflaive 2022</i>	3.5 oz 30 5 oz 70
VOLNAY <i>Domaine Vincent Bouzerau 2022</i>	54

À MANGER

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

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

JANUARY 17, 2025

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3PM

5PM