



COCKTAILS

PETIT PARIS aperol, sparkling wine, grapefruit	19
LA HASE carrot, white rum, aged rum, lemon, allspice	19
MONDE AMER sage infused gin, china-china, cinnamon, lemon	18
LA VOLÉE vodka, pear, ginger, lime	18
VAVAVOUM coffee infused mal bien mezcal, china china, suze	19

ZERO-PROOF

'53' pomegranate, lime, honey, decaf earl grey tea	15
SPICY BRUNO elderflower, verjus, ginger, soda	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

SAUMUR BLANC Isabelle Suire 2022	20
SANCERRE Domaine Michel Girard et Fils 2023	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
PAULLIAC Château Haut-Batailley 'Verso' 2019	26
CHEVERNY 'LES CLOS DES CARTERIES' Christian Venier 2022	18
SANCERRE 'LES GRANDS MONTS' Isabelle Garrault 2022	26
CADILLAC 'FELIX DE BIAC' Château Biac 2019 3L	30

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 fraiche
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
HÛÎTRES DE LA CÔTE EST 30 half dozen east coast oysters, lemon rye toast, French seaweed butter from maison Bordier	SALADE VERTE AUX FINES HERBES 19 artisan lettuce, radish, cucumber, fines herbes dressing
ANCHOIS DE CANTABRIE ET BEURRE VANILLÉ 19 Don Bocarte Cantabric anchovies, homemade vanilla butter, baguette toasts vanilla butter, sourdough toasts	AVOCAT-CREVETTES 26 Montauk shrimp, grapefruit, avocado, French cocktail, orange blossom vinaigrette
	CRÊPE COMPLÈTE 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.

OCTOBER 11, 2024