

Hors d'oeuvres

Pork rillettes	5	Rabbit & foie gras pâté horseradish	10
Our egg mayo	5		

Pour commencer

Tarte flambée Alsatian thin crust, onions & bacon	24
Onion soup gratinée	18
Charcuterie & pâtés selection cornichons	27
Duck foie gras terrine seasonal chutney, toasted brioche	27
Pâté en croûte Lucien Tendret's recipe since 1892	29
Escargots garlic & parsley butter	HALF DOZEN 16 / DOZEN 30
Selection of mature cheeses for two pieces	17
for three pieces	23
for four pieces	28

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Confit cod corn & basil condiment	40
Dover sole à la meunière grenobloise sauce	75
Quenelles de brochet Nantua sauce	39
○ Roasted duck* japanese eggplant & mustard	42
○ Filet mignon aux poivres* peppercorn sauce	55
○ Poulet rôti* cooking jus	FOR ONE 38 / FOR TWO 75
○ Hand-chopped beef tartare* mixed green salad	33
○ Chicken Caesar salad*	31

Garnitures

Ratatouille	12	Mixed green salad	8
Pommes frites	12	Green beans & shallots	12

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

Alberto's Italian favorites

Tomato carpaccio taggiasca olives & herbs	22
Fresh burrata zucchini & red onions	26
Paccheri* octopus & cherry tomatoes	36
Ravioli ricotta & spinaci	34
Risotto* gamberoni & bell pepper	38
○ Beef tagliata* arugula condiment & aceto balsamico	42

○ ALL OUR MEATS ARE ANTIBIOTIC-FREE AND FROM COMMITTED FARMERS

Remontée de cave

CHAMPAGNE / SPARKLING

N.V. Barons de Rothschild - Blanc de Blancs	27
N.V. Perseval-Farge - C. de reserve - Brut	23
N.V. Moët & Chandon - Réserve Impériale Brut	25
N.V. J. Blin - Le Champs de L'Épinette - Blanc de Noirs	27
N.V. Krug	55
N.V. Barons de Rothschild - Rosé	26
N.V. Ruinart - Rosé	32
2021 Le Mauzac de Pierre - Cuvée Nature - Brut	16

BLANC

2019 Alsace Edelzwicker - A.Boxler	19
2022 Alsace Pinot Blanc - Vieilles Vignes - Meyer-Fonné	15
2022 Riesling - Hugel & fils	17
2023 Chablis - Les Deux Amis	22
2022 Meursault - Les Clous - R. Dupont-Fahn	32
2022 Mâcon - La Roche Vineuse - Domaine O. Merlin	21
2021 Willamette Valley - Basalt - Granville	22
2022 Sancerre - Sélection Benoit NY - X. Flouret	23
2022 Bordeaux - Le Merle blanc de Château Clarke	28
2021 Friuli Isonzo - Dessimis - Vie di romans	21
2022 Abruzzo - Prope - Velenosi	16

ROSÉ

2020 Côtes de Provence - AIX	19
2023 Val de Loire - Attitude - P. Jolivet	15

ROUGE

2019 Hte-Côtes-de-Nuits - Dames Huguettes - Dom. Dufouleur	24
2017 Savigny-Lès-Beaune - Les Lavières - L. Jadot	32
2021 Russian River Pinot Noir - Little Boat	22
2021 Saumur - Clos du Tue Loup - Monopole - A. Lambert	21
2023 Beaujolais Villages - Domaine Chapel	19
2017 Puisseguin Saint-Emilion - Château des Laurets	24
2016 Pessac-Léognan - Esprit de Chevalier	25
2016 Saint-Estèphe - Les Pelerins de Lafon-Rochet	23
2021 Napa Valley - Fortune 1621	21
2020 Cornas - Vieilles Vignes - A. Voge	30
2022 Côtes du Rhône - Ventoux - Domaine de la Combe au Mas	17
2019 Châteauneuf-du-Pape - Domaine Brun Avril	30
2021 Vernatsch Alte Reben - Sonntaler - Kellerei Kurtatsch	17
2021 Rosso Di Montalcino - La Torre	23

Cocktails

CREATIONS

Le Barthelemy 18

French whiskey, pineapple juice, lime, triple sec

Le Jardin 18

Cucumber infused vodka, lemon, edelflower

Imbroglia 20

Champagne Barons de Rothschild, lillet blanc, suze

A berry good drink! 20

Tequila, strawberry, lemon, vanilla

Dirty salsa 20

Vodka, watermelon, poblano liquor, basil

Around the Clock 19

Red chilli pepper infused mezcal, grapefruit, lime, egg white

Le fizz de la passion 20

Gin, passion fruit, coconut, lemon

COCKTAILS BY CAMPARI

Pimiento 18

Fire roasted mezcal, Campari, lime

Toasted Hay Negroni 18

Toasted hay gin, Campari, Vermouth

Americano 16

Campari, Vermouth, soda

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