

Hors d'oeuvres

Pork rillettes	5	«Brandade» croquettes	10
		tartar sauce	
Our egg mayo	5		

Pour commencer

Tarte flambée	24
Alsatian thin crust, onions & bacon	
Onion soup gratinée	18
Charcuterie & pâtés selection	27
cornichons	
Duck foie gras terrine	27
seasonal chutney, toasted brioche	
Pâté en croûte	29
Lucien Tendret's recipe since 1892	
Escargots	HALF DOZEN 16 / DOZEN 30
garlic & parsley butter	
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 halibut	42
broccoli & pomegranate	
Mussels	26
herbs condiment	
Dover sole à la meunière	75
grenobloise sauce	
Quenelles de brochet	39
Nantua sauce	
Our traditional cassoulet	48
Roasted duck*	42
salsify & chicory	
Filet mignon aux poivres*	55
peppercorn sauce	
Poulet rôti*	FOR ONE 38 / FOR TWO 75
cooking jus	
Hand-chopped beef tartare*	33
mixed green salad	
Chicken Caesar salad*	31

Garnitures

Roasted cauliflower, beets jus	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

Carpaccio di capesante*	27
hazelnut & roasted celeriac	
Fresh burrata	27
sunchoke & black truffle	
Octopus paccheri*	36
Ravioli	34
genovese ragù	
Risotto	32
mushroom & tarragon	
Brasato al vino rosso	42

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

Remontée de cave

CHAMPAGNE / SPARKLING

N.V. Pierre Peters - C. de reserve - GC 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
2022 Pommard - Arnaud Baillet	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
2005 Margaux - Blason D'Issan	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

Once in Pearis 18

Vodka, pear gastrique, Rockey's milk punch, lemon

Luchardo Verde 20

Mezcal, tomatillo, parsley, Ancho Reyes, Suze, lemon

Straight Outta 55th 19

Brown butter bourbon, walnut, maple, Xocolatl bitters

Keep Da Beet* 19

Gin, juniper & earl grey tea, lemon, beet, egg white

Headless Horseman 21

Rum, coconut, pumpkin spice, honey, lime

Purple Rain* 18

Cognac, sherry, lime, crème de violette, egg white

Falling Spice 20

Dark rum, amaro, spiced honey, lemon, bitters

High Up 19

French whiskey, sherry, apple liquor, sparkling cider, lemon

Wannabe a Spritz (N/A) 14

Phony Negroni, sparkling earl grey tea

Apple Arise (N/A) 10

Aplós Arise, lemon

Not So Gin But Tonic (N/A) 13

Aplós Ease, juniper, ceylon tea, tonic, lime

COCKTAILS BY CAMPARI

Pimiento 18

Fire roasted mezcal, Campari, lime

Toasted Hay Negroni 19

Toasted hay gin, Campari, Vermouth

Americano 16

Campari, Vermouth, soda

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