

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
scallops, 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
braised beef in red wine	

○ 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	4 oz U	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. H. Giraud - Dame Jane - Rosé		27
2021 Le Mauzac de Pierre - Cuvée Nature - Brut		16

BLANC

2019 Alsace Edelzwicker - A.Boxler	5 oz U	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
2018 Pessac-Léognan - Les Hauts de Smith		25
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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