

Hors d'oeuvres

Crudités black olive tapenade	7	Jambon persillé parsley ham, herb condiment	8
Socca tartar sauce	5	Pissaladière thin onion and sardine tart	7
Spicy oysters fresh mint	8	Truffle croque-monsieur	8

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
B Steamed leeks cacio e pepe sauce	23
B Fresh burrata assorted mushrooms	25

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

B Lobster spaghetti*	48
Pan-seared sea scallops* carrot reduction	42
Dover sole à la meunière grenobloise sauce	75
Quenelles de brochet Nantua sauce	39
Our traditional cassoulet	48
Veal blanquette	48
Roasted duck* beetroots & orange	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

Caramelized vegetables 12	Mixed green salad 8
honey & almonds	mustard vinaigrette
Pommes frites 12	Green beans & shallots 12

B
OUR CHEF ALBERTO MARCOLONGO'S FAVORITE DISHES
FROM HIS CHILDHOOD IN VENETO, ITALY

Fromages

Selection of mature cheeses	
for two pieces	17
for three pieces	23
for four pieces	28

Desserts

Our baba, rum & whipped cream	14
Crème caramel	12
Baked alaska	15
Mousse au chocolat	12
Kiwi & tarragon composition	14
Tarte Tatin crème fraîche	TO SHARE 24
Benoit profiteroles vanilla ice cream & warm chocolate sauce	FOR ONE 12 / FOR TWO 22
Ile flottante	14
Ice cream & sorbet selection vanilla, chocolate, coffee, lemon, coconut, mango & passion fruit, tarragon & kiwi	PER SCOOP 4

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

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. Gaston Collard - GC Brut Zéro	25
N.V. Moët & Chandon - Réserve Impériale - Brut	25
N.V. J. Blin - Le Champs de L'Epinette - 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

2018 Alsace Pinot Gris - Réserve - Trimbach	19
2022 Alsace Pinot Blanc - Vieilles Vignes - Meyer-Fonné	15
2023 Alsace Riesling - Hugel & fils	17
2023 Chablis - Les Deux Amis	22
2020 Meursault - Domaine Pierre Boisson	32
2019 Pouilly-Loché - J. Desjournays	24
2021 Willamette Valley - Basalt - Granville	22
2022 Sancerre - Sélection Benoit NY - X. Flouret	23
2022 Bordeaux - Côtes-de-Francis - Château Puyanché	17
2021 Friuli Isonzo - Dessimis - Vie di romans	21
2022 Abruzzo - Prope - Velenosi	16

ROSÉ

2023 Bandol - Domaine Tempier	25
2023 Val de Loire - Attitude - P. Jolivet	15

ROUGE

2022 Côte-de-Nuits - G. Julien	24
2021 Saint-Romain - Sous la Velle - F. Cholet	23
2022 Pommard - Arnaud Baillet	32
2022 Russian River Pinot Noir - Little Boat	22
2020 Saumur - Clos du Tue Loup - Monopole - A. Lambert	21
2022 Morgon - Côte de Py - J. Foillard	23
2017 Puisseguin Saint-Emilion - Château des Laurets	24
2016 Saint-Estèphe - Les Pèlerins de Lafon Rochet	23
2022 Alexander Valley Cabernet Sauvignon - Set In Stone	22
2022 Hermitage - Colysée - Domaine Garon	32
2022 Côtes du Rhône - Ventoux - Domaine de la Combe au Mas	17
2020 Châteauneuf-du-Pape - Domaine Brun Avril	30
2021 Bandol - Domaine Tempier	32
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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