

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

Grilled striped bass mediterranean artichokes	42
Dover sole à la meunière grenobloise sauce	75
Quenelles de brochet Nantua sauce	39
○ Our traditional cassoulet	48
○ Roasted duck* morels & spring onions	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

Bone marrow mashed potatoes	14	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

Vitello tonnato*	27
Fresh burrata green peas & mint	26
Spaghetti spicy clams	38
Ravioli ricotta & spinach	34
Green asparagus risotto creamy asiago	34
○ Orecchia di elefante*	FOR TWO 100

○ 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. Dremont - Ephemere 010 - Blanc de noir Extra Brut	26
N.V. Moët & Chandon - Réserve Impériale Brut	25
2013 Dom Pérignon	55
N.V. Barons de Rothschild - Rosé	26
N.V. Ruinart - Rosé	32
2018 Le Mauzac de Pierre - Cuvée Nature - Brut	16

BLANC

2019 Alsace Edelzwicker - A.Boxler	19
2021 Alsace Riesling - Hugel	16
2022 Alsace Pinot Blanc - Vieilles Vignes - Meyer-Fonné	15
2022 Chablis - Saint-Martin - Domaine Laroche	22
2020 Meursault - Les Tillets - Dom. Jobard-Morey	32
2020 Bourgogne blanc - J. J. Vincent	18
2021 Willamette Valley - Basalt - Granville	22
2021 Vouvray - M. Bredif	17
2022 Sancerre - Sélection Benoit NY - X. Flouret	23
2022 Bordeaux - Le Merle blanc de Château Clarke	28
2021 VDF Collines du Larzac - Unau- Pierre & Antonin	15

ROSÉ

2020 Côtes de Provence - AIX	19
2022 VDF - Souleil - Vin de Bonté	14

ROUGE

2018 Marsannay - Clos du Roy - R. Bouvier	22
2019 Côte de Nuits Villages - Cuvée Armand - G. Julien & Fils	24
2017 Savigny-Lès-Beaune - Les Lavières - L. Jadot	32
2021 Sonoma County Pinot Noir - Little Boat	22
2019 Saumur - Clos du Tue Loup - Monopole - A. Lambert	21
2020 Beaujolais - J. Desjourney	20
2017 Puisseguin Saint-Emilion - Château des Laurets	24
2016 Castillon Côtes de Bordeaux - Domaine de l'A	25
2016 Margaux - Blason D'Issan	23
2021 Napa Valley - Emblem - Michael Mondavi Family	21
2020 Cornas - Vieilles Vignes - A. Vogé	30
2021 Côtes du Rhône - Domaine de Courtedune	17
2019 Terrasses du Larzac - Les Vignes Oubliées	22
2019 Châteauneuf-du-Pape - Dom. Bosquet des papes	30

Cocktails

CREATIONS

Once in Pearis 18

Vodka, lemon, pear, vanilla, milk punch

Fireside 18

Mezcal, French whiskey, orange, soba, fernet

Tallyman 18

Vanilla infused rum, banana liquor, maple, Trinidadian spice mix

Cran-Cran 18

Gin, grand marnier, genepy, cranberry, lemon

Momiji 18

Sesame infused French whiskey, maple, walnut liquor

El niño 18

Tequila, pomegranate, lime, honey, ginger, soda

Imbroglia 20

Champagne Barons de Rothschild, lillet blanc, suze

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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