

BARDOT

BRASSERIE

DINNER

HORS D'OEUVRES

STEAK TARTARE* 20

usda prime filet*, egg yolk, sauce verte, potato chips

OEUF MIMOSA 21

four caviar deviled eggs

HEIRLOOM TOMATOES & FOURME D'AMBERT 24

australian winter truffles, fines herbes, fennel pollen, extra virgin olive oil

SMOKED SALMON RILLETTES 23

lemon aioli, buttermilk, fine herbes, caraway seed, pumpernickel toast

ESCARGOTS DE BOURGOGNE 25

classically prepared, absinthe butter, garlic, baguette

PAN-ROASTED FOIE GRAS 32

celeriac, pineapple, tawny port, macadamia nuts, grilled levain

TARTE FLAMBÉE 23

alsatian-style tart, smokey bacon, caramelized onion, fromage blanc

Charcuterie

JAMBON DE PARIS 11

parker house rolls, ramp remoulade, pickle chips, cultured butter

PÂTÉ GRAND-MÈRE 12

grandmother-style pate, blueberry mostarda, toasted baguette

FROMAGE DE TÊTE 12

heritage pork terrine, cocktail onions, espelette aioli, grilled levain

tasting of all three 29

Le Fromage

seasonal fruit, housemade jam & candied hazelnuts

COURONNE DE FONTENAY* goat EPOISSES BERTHAUT* cow

ROQUEFORT AOP* raw sheep blue TÊTE DE MOINE* raw cow

MIMOLETTE VIEILLE* cow READING RACLETTE* raw cow

selection of three 24 | enjoy all six 41

Fruits de Mer

WEST COAST OYSTERS* SIX FOR 25 | TWELVE FOR 43

SHRIMP COCKTAIL 22

CLAMS ON THE HALF SHELL 18

CAVIAR SERVICE

imperial baika 96 / 30g

royal ossetra 196 / 30g

imperial kaluga MINA reserve 296 / 30g

GRAND CAVIAR TASTING MP

SOUPES & SALAD

ONION SOUP GRATINÉE 19

classic beef broth, levain croutons, cave-aged gruyère

MARINATED GLOBE ARTICHOKE 26

caper aioli, niçoise olives, shaved bottarga, garlic streusel

ROASTED BEETS & CARAMELIZED GOAT CHEESE 21

caña de cabra, wild arugula, almond praline, cassis vinaigrette

LEEK VINAIGRETTE 19

marinated leeks, roasted garlic vinaigrette, toasted hazelnut, poached hen egg

SALADE VERTE 16

butter lettuce, fines herbes, easter egg radish, dijon vinaigrette

Le Fête Royale

daily curated, four-course chef's experience

a combination of the finest classic and seasonal fare, served family-style

entire table participation is asked

115 per person

Plats Principaux

large format entrées, serves two

WHOLE STUFFED LOUP DE MER 132

grilled, three-pound mediterranean sea bass
cherry tomatoes, chantrelle mushrooms, basil pistou

WHOLE ROASTED DUCK 138

amaretto cherries, rutabaga soubise, braised chicories
roasted breast, crispy confit leg, garlic & white wine sausage

BARDOT WELLINGTON 175

12oz prime filet mignon, bayonne ham, duxelles black truffle
pommes purée, sauce perigourdine

ENTRÉES

BLACK COD BOUILLABAISSE 58

lobster-saffron broth, grilled langoustine
steamed mussels, sauce rouille

HERITAGE CHICKEN RÔTI 37

½ free-range chicken from bobo farms
broccoli rabe, sauce vin jaune

TOURNEDOS ROSSINI 76

petit filet mignon, seared foie gras, sauce perigourdine

HAND-ROLLED GNOCCHETTI 36

manila clams, broccoli soffrito, lovage, pecorino romano

TRIO OF BABY LAMB* 58

haricots coco, vadouvan curry, golden raisins
marcona almonds, roasted loin, braised neck, grilled merguez

STEAK FRITES 98

peppercorn crust, sauce au poivre, pommes frites
24 oz. prime bone-in ny strip, 48 day dry-aged

IDAHO TROUT AMANDINE 37

passion fruit beurre-noisette, haricots verts
marcona almonds

16 oz. HERB-ROASTED PRIME RIB* 64

pommes aligot, creamy spinach, rosemary jus

GLAZED BEEF SHORT RIB 56

pommes purée, peas française, sauce bordelaise

SPRING RABBIT BOUDIN BLANC 38

rabbit & foie gras sausage, le puy lentils
green garlic broth

CÔTE DE PORC* 44

24 oz. pork chop, cognac glaze, braised radicchio
stone fruits, mustard jus

ACCOMPANIMENTS

add to any entrée

SEARED FOIE GRAS 29 | MAINE LOBSTER 30 | SIX OAK-GRILLED SHRIMP 22

FRESH BLACK TRUFFLE 48 | ROASTED BONE MARROW 19 | BROILED LANGOUSTINES 27

ACCOUTREMENTS

BLACK TRUFFLE FRIES 14

PORK BELLY CASSOULET 18

MACARONI &
MIMOLETTE GRATINÉE 19

CREAMY SPINACH 19

MADEIRA-GLAZED
MUSHROOMS 18

POMMES PURÉE 17

*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions. V = Vegan

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Cocktails

- TO CATCH A THIEF 16**
grey goose vodka, elderflower, lemon
passion fruit spice de vanille, seltzer
- LE PECHE MODE 16**
d'ussé cognac, crème de pêche
lemon, ginger, mint
- SAZERAC DU FRENCH QUARTER 16**
old forester whiskey, cognac, sugar
absinthe, peychaud's
- SMOKEY OLD FASHIONED 17**
montelobos mezcal, amarena cherry
hopped grapefruit and orange bitters
- BLOODY MARY 16**
diane mina's bloody mary mix
tito's, traditional garnish
- TANGO & FLAMENCO 16**
montelobos mezcal, french rouge vermouth
campari, strawberry
- FRENCH 75 16**
hendrick's gin or d'ussé cognac, lemon
sparkling wine, sugar
- BAR AMERICAIN 16**
russell's reserve bourbon, cointreau, lemon
pomegranate, angostura
- SIDECAR 16**
d'ussé cognac, cointreau, lemon



Spirits

Spirits under \$25 served on the rocks or neat are subject to a \$4 upcharge.

SCOTCH

BLEND

- Chivas Regal 15
- Johnnie Walker Black 16
- Johnnie Walker Blue 78
- Monkey Shoulder 14

SPEYSIDE

- Balvenie Doublewood 12-Year 18
- Glenlivet 12-Year 15
- Glenlivet 21-Year 68
- Glenlivet 23-Year 79

HIGHLAND

- Dalmore 12-Year 18
- Glenmorangie 10-Year 16
- Macallan 12-Year 18

ISLAY

- Laphroaig 10-Year 18
- Lagavulin 16-Year 25

WHISK(E)Y

BOURBON

- Basil Hayden's 16
- Buffalo Trace 20
- Bulleit 15
- Four Roses Single Barrel 16
- Knob Creek 15
- Maker's Mark 15
- Wild Turkey 81 16
- Woodford Reserve 15
- Russell's Reserve 16
- High West 16
- Old Forester Rye 16

AMERICAN

- Gentleman Jack 16
- Templeton Rye 16
- WhistlePig Rye 10-Year 26

COGNAC

- Hennessy VS 16
- Hennessy Paradis 175
- Hennessy Paradis Imperial 400
- Rémy Martin VSOP 20
- Rémy Martin XO 50
- Rémy Martin Louis XIII 312

RUM

- El Dorado 12-Year 16
- El Dorado 21-Year 35
- Ron Zacapa 23-Year 15
- Havana Club 15
- Santa Teresa 15

TEQUILA

- Casamigos Reposado 18
- Clase Azul Platino 22
- Don Julio Blanco 16
- Fortaleza Blanco 16
- Patrón Silver 16
- Patrón Reposado 17
- Roca Patrón Reposado 20
- Espolòn Blanco 14
- Casa Dragones Blanco 25
- Casa Dragones Joven 90

Beer

CHIMAY CINQ CENTS • BELGIAN TRIPEL 20

bières de chimay 8%, chimay, belgium

SPACE DUST • IPA 13

elysian brewing co. 8.2%, seattle, washington

KRONENBOURG 1664 • LAGER 11

kronenbourg 5.5%, strasbourg, france

DELIRIUM TREMENS 22

huyghe belgium 8.5%

BLOND ALE 11

golden road brewing, 4.8%, los angeles, california

ETIENNE DUPONT • CIDER BOUCHE 20

domaine etienne dupont, 5.5%, basse-normandie, france