

BARDOT
BRASSERIE
LE HAPPY HOUR

DAILY FROM 5PM - 7PM



QUEFS MIMOSA 8
four deviled eggs

OYSTERS ON THE HALF SHELL* 3 ea
traditional accoutrement

STEAK TARTARE TARTINE* 13
toasted brioche, sauce verte, fines herbs

SMOKED SALMON RILLETES 13
toasted brioche, dill fleurette, everything spice

HASS AVOCADO TARTINE 12
grilled levain, citrus vinaigrette, radishes, fennel pollen

PETIT CROQUE MADAME* 7
paris ham, toasted brioche, muenster cheese, sunny egg

HERITAGE PÂTÉ MELT 8
toasted brioche, heritage pork, caramelized onions, gruyere

LE STEAK BURGER 24
dry-aged, caramelized onions, muenster cheese, aioli

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

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BEER

KRONENBOURG 1664
GOLDEN ROAD BLONDE
SPACE DUST IPA

7

Cocktails

GARDNER

hendricks gin, lemon, basil

LA PÊCHE MODE 2.0

grey goose vodka, ceme de peach,

lemon, seltzer

FIRST TIME IN PARIS

lillet blanc, aperol, st. germaine, lemon

SMOKEY OLD FASHIONED vida

mezcal, amarena cherry hopped

grapefruit and orange bitters

14

WINE

sparkling 12, white 14, red 16

sommelier selection