

# BARDOT

BRASSERIE

## BRUNCH

### PETITES PLATES

#### CAVIAR DEVILED EGGS\*

petrossian caviar, chives

23

#### PASTRY BASKET

chocolate croissant, canelé  
nutella brioche, kouign-amann

13

#### FRUIT PLATE

market fruit, crème fraîche  
honey, vanilla bean

18

### Fruits de Mer

#### SHELLFISH\*

PETITE  
80

GRANDE  
179

#### PETROSSIAN CAVIAR SERVICE\*

imperial daurenki 88 - or - golden ossetra 197  
*chives, shallots, egg mimosa, dill crème fraîche, crispy potato cakes*

MAINE LOBSTER 33  
*espelette dijonnaise*

SHRIMP COCKTAIL 25  
*sauce marie rose, horseradish*

BLUE CRAB 23  
*rémoulade, celery root, espelette*

SMOKED SALMON\* 22  
*dill crème fraîche, cornichons, brioche*

#### OYSTERS\*

*champagne mignonette*

6 for 29 12 for 50

### STARTERS

#### AVOCADO CROISSANT 20

radish, frisèe, citronette  
*add maine lobster +33*

#### OVERNIGHT OATS 17

banana-blueberry infused oat milk  
caramelized bananas, dates

#### GRAPEFRUIT BRÛLÉE 14

vanilla sugar, citrus, toasted pistachio

#### STEAK TARTARE\* 26

filet, egg yolk, sauce verte

#### FRENCH ONION SOUP 22

classic beef broth, levain crouton, gruyère  
*add black truffle +12*

### SALADS

#### CRAB & ENDIVE

caper aioli, garlic streusel  
parmigiano-reggiano

28

#### HEIRLOOM TOMATO

sherry vinegar, olive oil  
shallots, basil, oregano

23

#### ROASTED BEETS

goat cheese fondue, arugula  
toasted hazelnuts, cassis vinaigrette

23

#### SALADE VERTE

butter lettuce, shallots, radish  
creamy fines herbes dressing

18

### ENTRÉES

#### FRENCH OMELETTE\* 25

gruyère cheese, hash browns, green salad  
*deluxe - petrossian daurenki caviar +22*

#### AMERICAN IN PARIS\* 27

two eggs, bacon, hash browns, grilled country bread  
*8 oz. flat iron steak add on +17*

#### CRÊPE MADAME\* 25

paris ham, sauce mornay, fromage blanc  
sunny side egg, hash browns

#### SHORT RIB HASH\* 35

potato waffle, sunny side egg, sauce bordelaise

#### THE BREAKFAST SANDWICH\* 29

english muffin, organic egg, breakfast sausage  
paris ham, bacon, muenster cheese  
garlic aioli, hash browns

#### QUICHE 26

paris mushrooms, goat cheese, kale, green salad

#### CROISSANT BENEICTS\*

served with poached eggs, spinach  
sauce béarnaise, hash browns

PARIS HAM 26

SMOKED SALMON 27

BLUE CRAB 33

#### STEAK FRITES\*

all served with duck fat fries, maître d' butter, garlic aioli

8 oz. FILET 69

8 oz. FLAT IRON 42

*add two eggs on the side\* +10*

#### BOUILLABAISSE 48

daily fish, shrimp, mussels, saffron-tomato broth  
*add an alaskan king crab leg +21*

#### ROYALE WITH CHEESE\* 37

steak burger, crispy pork belly  
raclette cheese, caramelized onions  
dijonnaise, frisèe, pickles, duck fat fries  
*add an egg +5*

#### FRENCH TOAST 27

vanilla mascarpone, almond brittle, orgeat syrup or  
chef's seasonal preparation  
*add foie gras +19*

### For Two

#### BEEF WELLINGTON\* 180

12 oz. filet mignon\*, prosciutto, puff pastry  
mushroom duxelles, black truffle fries,  
sauce au poivre

### SIDES

HASH BROWNS 10

CANDIED BACON 16

MACARONI GRATINÉE 20

HOUSE MADE SAUSAGE 15

DUCK FAT FRIES 17

GREEN SALAD 10

### FRESH SQUEEZED

ORANGE 9

GRAPEFRUIT 9

PINEAPPLE 9

GARDEN GREEN 9

WATERMELON 9

\*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.