

BARDOT

BRASSERIE

DINNER

PETITES PLATES

CAVIAR DEVILED EGGS*

petrossian caviar, chives

23

SHRIMP COCKTAIL

sauce marie rose, horseradish

25

OYSTERS ROCKEFELLER

bèarnaise, spinach

21

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

BLUE CRAB SALAD 23
rémoulade, celery root, espelette

OYSTERS*

champagne mignonette

6 for 29 12 for 50

STARTERS

ESCARGOT 27

classically prepared, absinthe butter, garlic, baguette

STEAK TARTARE* 26

filet, egg yolk, sauce verte

FRENCH ONION SOUP 22

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

FOIE GRAS PARFAIT 30

fig-port gelée, hazelnut, country bread

SMOKED SALMON CARPACCIO* 22

dill crème fraîche, sesame, cornichons, brioche bits

CHEESE & CHARCUTERIE PLATE 31

chef selection of cured meats, artisanal cheeses
preserves and pickles

SALADS

CRAB & ENDIVE

capér 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

ROASTED CHICKEN 45

mushroom bread pudding, haricots verts
sauce vin jaune

BIG EYE TUNA AU POIVRE* 60

spinach, foraged mushrooms

ROYALE WITH CHEESE* 37

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

BOURSIN AGNOLOTTI 47

english peas, wild chanterelle, asparagus
mimolette, meyer lemon beurre blanc

FLOUNDER & PEARLS* 60

croissant-crusted flounder, parsnip purée
champagne-caviar beurre blanc

DOUBLE CUT PORK CHOP* 50

tokyo turnip, peach, apricot mustard, natural jus

BOUILLABAISSE 74

alaskan king crab legs, shrimp, daily fish
mussels, saffron-tomato broth

GRILLED RACK OF LAMB* 60

ratatouille, tomato-red pepper jus

Steak Frites

8oz FILET* 69

14oz NEW YORK* 78

16 oz BONE-IN RIB EYE* 83

add alaskan king crab legs +40

add half a maine lobster +33

add jumbo shrimp +25

all served with duck fat fries
maitre d' butter and garlic aioli

For Two

SEA BASS PROVENÇAL* 96

braised fennel, tomato confit, mediterranean olives

BEEF WELLINGTON* 180

12oz filet mignon*, prosciutto, puff pastry
mushroom duxelles, black truffle pomme purée
sauce au poivre

SIDES

GREEN BEANS & ALMONDS 15

DUCK FAT FRIES 17

MACARONI GRATINÉE 20

ASPARAGUS 19

BLACK TRUFFLE POMME PURÉE 19

*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.