

# BARDOT

BRASSERIE

## BRUNCH

### PETITES PLATES

**ESCARGOT**  
classically prepared  
absinthe butter, garlic, baguette

**PASTRY BASKET**  
chocolate croissant, canelé  
nutella brioche, kouign-amann

**CAVIAR DEVILED EGGS\***  
petrossian caviar, chives

**FRUIT PLATE**  
market fruit, crème fraîche  
honey, vanilla bean

### Fruits de Mer

#### SHELLFISH\*

PETITE

GRANDE

#### PETROSSIAN CAVIAR SERVICE\*

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

**MAINE LOBSTER**  
espelette dijonnaise

**SHRIMP COCKTAIL**  
sauce marie rose, horseradish

**BLUE CRAB**  
rémoulade, celery root

**OYSTERS\***  
champagne mignonette

### STARTERS

**AVOCADO CROISSANT**  
radish, frisée, citronette  
add maine lobster

**CHILLED OVERNIGHT OATS**  
banana-blueberry infused oat milk  
caramelized bananas, dates

**CROISSANT & LOX SANDWICH**  
smoked salmon, shallots, cornichons, tomatoes  
arugula, dill crème fraîche, everything croissant

**GRAPEFRUIT BRÛLÉE**  
vanilla sugar, citrus, toasted pistachio

**STEAK TARTARE\***  
filet, egg yolk, sauce verte

**FRENCH ONION SOUP**  
classic beef broth, levain crouton, gruyère  
add black truffle

### SALADS

**CRAB & ENDIVE**  
caper aioli, garlic streusel  
parmigiano-reggiano

**HEIRLOOM TOMATO & TUNA SALAD**  
olive oil poached tuna niçoise  
red wine vinaigrette, shallots, butter lettuce

**ROASTED BEETS & GOAT CHEESE FONDUE**  
arugula, toasted hazelnuts cassis  
vinaigrette

**GARDEN SALAD**  
butter lettuce, shallots, radish  
creamy fines herbes dressing

### ENTRÉES

**FRENCH OMELETTE\***  
gruyère cheese, hash browns, green salad  
deluxe – petrossian daurenki caviar

**AMERICAN IN PARIS\***  
two eggs, bacon, hash browns, grilled country bread  
8 oz. flat iron steak add on

**CRÊPE MADAME\***  
paris ham, sauce mornay, fromage blanc  
sunny side egg, hash browns

**DUCK WAFFLE\***  
orange-glazed duck confit, belgian waffle  
sunny side eggs

**THE BREAKFAST SANDWICH\***  
english muffin, organic egg, breakfast sausage  
paris ham, bacon, muenster cheese  
garlic aioli, hash browns

**QUICHE**  
paris mushrooms, goat cheese, kale, green salad

**CROISSANT BENEDICTS\***  
served with poached eggs, spinach  
sauce béarnaise, hash browns

**PARIS HAM  
SMOKED SALMON  
BLUE CRAB  
AVOCADO**

**STEAK FRITES\***  
all served with duck fat fries, maître d' butter, garlic aioli

8 oz. FILET  
8 oz. FLAT IRON  
add two eggs on the side\*

**BOUILLABAISSE**  
daily fish, shrimp, mussels, saffron-tomato broth  
add alaskan king crab leg

**ROYALE WITH CHEESE\***  
steak burger, crispy pork belly  
raclette cheese, caramelized onions  
dijonnaise, frisée, pickles, duck fat fries  
add an egg

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

### For Two

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

### SIDES

HASH BROWNS  
CANDIED BACON

MACARONI GRATINÉE  
HOUSE MADE SAUSAGE

DUCK FAT FRIES  
GREEN SALAD

### FRESH SQUEEZED

ORANGE

GRAPEFRUIT

PINEAPPLE

GREEN GARDEN

WATERMELON

\*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.