

BARDOT

BRASSERIE

BRUNCH

PETITES PLATES

GRAPEFRUIT BRÛLÉE

vanilla sugar
citrus, toasted pistachios

14

PASTRY BASKET

chocolate croissant, canelé
nutella brioche, kouign-amann

14

CAVIAR DEVILED EGGS*

petrossian caviar
chives

24

Fruits de Mer

SHELLFISH TOWER*

PETITE
89

GRANDE
190

PETROSSIAN CAVIAR SERVICE*

imperial daurenki 95 - or - golden ossetra 197
chives, shallots, egg mimosa
dill crème fraîche, crispy potato cakes

MAINE LOBSTER 36
espelette dijonnaise

SHRIMP COCKTAIL 27
remoulade, celery root

BLUE CRAB SALAD 24
remoulade, celery root, espelette

OYSTERS*
champagne mignonette
6 for 32 12 for 54

STARTERS

AVOCADO CROISSANT 23

everything seasoning, french breakfast radish, citronette
add maine lobster +36

OVERNIGHT OATS 18

cinnamon infused milk, caramelized bananas, golden raisins

CROISSANT & LOX SANDWICH 32

smoked salmon, shallots, cornichons, tomatoes
arugula, dill crème fraîche, everything croissant

ESCARGOTS 29

classically prepared, absinthe butter

STEAK TARTARE* 28

usda prime filet, egg yolk, sauce verte

FRUIT PLATE 21

market fruit, crème fraîche
buckwheat honey, vanilla bean

SALADS & SOUP

CRAB & ENDIVE

capér aioli, garlic streusel
parmigiano-reggiano

29

ROASTED BEETS & GOAT CHEESE FONDUE

wild arugula, toasted hazelnuts
cassis vinaigrette

24

FRENCH ONION SOUP 24

classic beef broth, sourdough crouton
cave-aged gruyère

add black truffle +9

add braised short rib +14

SALAD VERTE

chicories, shallots, radish
creamy fines herbes dressing

19

ENTRÉES

FRENCH OMELETTE* 27

gruyère cheese, hash brown, green salad
deluxe – petrossian daurenki caviar +22

AMERICAN IN PARIS* 29

two eggs, bacon, hash brown, grilled country bread
4 oz. filet add on +19

CRÊPE MADAME* 27

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

SHORT RIB "HASH"* 35

potato waffle, sauce bordelaise
sunny side eggs

THE BREAKFAST SANDWICH* 29

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

QUICHE* 29

paris mushrooms, goat cheese, kale, green salad

CROISSANT BENEDICT*

served with poached eggs, spinach
sauce béarnaise, hash browns

PARIS HAM 28

SMOKED SALMON 29

BLUE CRAB 36

AVOCADO 24

STEAK FRITES*

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

8 oz. FILET 74

10 oz. NEW YORK 59

add two eggs on the side* +9

STEAMED MUSSELS & FRIES 45

anise cream, melted leeks, mustard butter

ROYALE WITH CHEESE* 39

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

FRENCH TOAST 28

vanilla mascarpone, almond brittle, orgeat syrup or
chef's seasonal preparation

add foie gras* +19

For Two

BEEF WELLINGTON* 189

12 oz. USDA prime filet mignon*, bayonne ham, puff pastry
mushroom duxelle, black truffle fries
sauce au poivre

SIDES

HASH BROWNS 21

CANDIED BACON 21

MACARONI GRATINÉE 22

HOUSE MADE SAUSAGE 17

DUCK FAT FRIES 18

GREEN SALAD 11

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.