

BARDOT

BRASSERIE

DINNER

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

BLUE CRAB SALAD 24
remoulade, celery root

ICE-COLD OYSTERS*
champagne mignonette
6 for 32 | 12 for 54

OYSTERS ROCKEFELLER*
béarnaise, spinach
4 for 23

SHRIMP COCKTAIL
sauce marie rose, horseradish
27

STARTERS

STEAK TARTARE* 28
usda prime filet, egg yolk, sauce verte

SALMON CARPACCIO* 21
dill crème fraîche, trout roe, chives, croutons

FOIE GRAS PARFAIT* 30
fig-port gelée, hazelnut, country bread

ESCARGOTS 29
classically prepared, absinthe butter

STEAMED MUSSELS & FRIES
small 26 | large 45
anise cream, melted leeks, mustard butter
grilled sourdough, duck fat fries

CHEESE & CHARCUTERIE PLATE 28
chef's selection of cured meats, artisanal cheeses
preserves & pickles

SALADS & SOUP

CRAB & ENDIVE
caper 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

ROASTED CHICKEN 48
mushroom bread pudding, haricots verts, sauce vin jaune

JOHN DORY* 60
nori beurre blanc, asparagus

ROYALE WITH CHEESE* 39
steak burger, crispy pork belly, raclette cheese
caramelized onions, dijonnaise
frisée, pickles, duck fat fries
add an egg +5

BLACK TRUFFLE CAVATELLI 52
fall squash filling, caramelized cipollini onions
brown butter, sage, pecorino

FLOUNDER & PEARLS* 62
croissant-crusted flounder, parsnip purée
champagne-caviar beurre blanc

DOUBLE CUT PORK CHOP* 54
roasted apple, lardon, normandy cider sauce

BEEF SHORT RIB BOURGUIGNON 56
port wine jus, petite root vegetables, pommes purée

Steak Frites

8 oz. FILET* 74

14 oz. NEW YORK* 79

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

add seared foie gras +32

add maine lobster tail +36

add jumbo shrimp +27

add black truffle +22

For Two

SEA BASS PROVENÇAL* 98
braised fennel, tomato confit, mediterranean olive

BARDOT WELLINGTON* 189
12 oz filet mignon, bayonne ham, puff pastry*
mushroom duxelle, black truffle whipped potatoes
sauce au poivre

SIDES

GREEN BEANS & ALMONDS 16
RATATOUILLE 21

MACARONI GRATINÉE 22

DUCK FAT FRIES 18
ROASTED FINGERLING POTATOES 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.