

PARIS

BISTRO LOUNGE

"COOKING IS THE ULTIMATE GIVING"
- JAMIE OLIVIER -

FRENCH TAPAS

VEGGIES

- RATATOUILLE MAISON | 10.
- CHARRED BRUSSELS | 9.
- SHOESTRING FRIES | 7.
- TRUFFLE FRIES | 9.
- BISTRO CEASAR SALAD | 13.
- ENDIVE & WALNUT SALADE | 15.
- BEET & GOAT CHEESE SALAD | 16.
- CRAB & MANGO STACK - GINGER LIME | 17.

SEAFOOD

- SEABASS TACOS - SESAME AIOLI | 13.
- LOBSTER RAVIOLIS | 17.
- GRILLED SALMON - LEMON BUTTER | 18.
- SAFFRON BOUILLABAISSE | 19.
- SEARED BASS - OLIVE TAPENADE | 17.
- JUMBO SCALLOPS RISOTTO | 18.
- CRAB CAKES - TARTARE DIP | 14.
- BLACKENED SHRIMP TACOS - CILANTRO & LIME | 13
- CALAMARS FRITS - WASABI AIOLI | 13.

SHARE

- GOAT CHEESE & PESTO FLATBREAD | 15.
- BACON AND ONION FLATBREAD | 15.
- CHARCUTERIE BOARD | 14.
- CHEESE BOARD | 16.
- CHARCUTERIE AND CHEESE | 23.

BITES

- 1/2 FRENCH BAGUETTE & BUTTER | 2.
- CARAMELIZED ONION SOUP | 10.
- DUCK CONFIT TACOS - CHIPOTLE | 13.
- GRILLED ARTICHOKE - SRIRACHA AIOLI | 14.
- BLUE CHEESE PUFF PASTRY TART | 13.
- HALF DOZEN ESCARGOTS - GARLIC BUTTER | 14.
- DUCK MOUSSE | 14.

MEAT

- DUCK LEG CONFIT - DEMI GLAZE | 18.
- CRISPY CHICKEN SANDWICH - SPICY REMOULADE | 17.
- PETITE FILET AU POIVRE 4OZ. | 18.
- MAIN FILET AU POIVRE 8OZ. | 36.
- BOEUF BOURGUIGNON | 19.
- LOUNGE ROQUEFORT BURGER | 17.
- CHICKEN DIJONNAISE | 18.
- PRIME STEAK TARTARE | 15.

MUSSELS

- PASTIS PROVENCE | 17.
- LOBSTER BISQUE | 19.
- TRUFFLE & MUSHROOM | 18.
- TOMATO & CHORIZO | 17.
- DIJONNAISE | 17.
- WHOLEGRAIN MOUTARDE | 17.
- BLUE ROQUEFORT | 17.
- CREAMY SMOKED SALMON | 18.
- CURRY THAI | 17.
- GARLIC ESCARGOT | 17.

LIBATIONS

MOSCOW MULE
13.

MOJITO
12.

COSMOPOLITAN
12.

FRENCH 75
13.

MANHATTAN
13.

APERITIVO SPRITZ
RED OR WHITE
12.

BLOODY MARY
12.

PINK MARGARITA
13.

PALOMA
13.

LOLEA SANGRIA
RED OR WHITE
12.

OLD FASHIONED
13.

ESPRESSO MARTINI
12.

DESSERTS

- CREME BRULEE | 10.
- BERRY COBBLER | 10.
- NUTELLA CREPE TACOS | 9.
- CHOCOLATE FONDANT | 10.
- PROFITEROLLES | 10.
- CHOCOLATE SUNDAE | 11.
- STRAWBERRY SUNDAE | 11.