

BARDOT

BRASSERIE

BRUNCH

PETITES PLATES

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

CAVIAR DEVILED EGGS*
petrossian caviar
chives

TARTE FLAMBÉE
bacon lardons, sweet onions
fromage blanc

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

Fruits de Mer

SHELLFISH TOWERS*

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
remoulade, celery root, espelette

SMOKED SALMON*
dill crème fraîche, cornichons, brioche

OYSTERS*
champagne mignonette
6 or 12

STARTERS

AVOCADO CROISSANT
everything seasoning, french breakfast radish, citronette
add maine lobster

OVERNIGHT OATS
cinnamon infused milk, caramelized bananas, golden raisins

GRAPEFRUIT BRÛLÉE
vanilla sugar, winter citrus, toasted pistachio

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

FRENCH ONION SOUP
classic beef broth, levain crouton, cave-aged gruyère
add black truffle

SALADS

CRAB & ENDIVE
caper aioli, garlic streusel
parmigiano-reggiano

FRISÉE AUX* LARDONS
poached farm egg
brioche crouton, dijon vinaigrette

ROASTED BEETS CARMELIZED GOAT CHEESE
wild arugula, toasted hazelnuts
cassis vinaigrette

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

ENTRÉES

FRENCH OMELETTE*
gruyère cheese, hashbrown, green salad
deluxe – petrossian daurenki caviar

AMERICAN IN PARIS*
two eggs, bacon, hash brown, grilled country bread
4 oz. filet add on

CRÊPE MADAME*
paris ham, sauce mornay, fromage blanc, sunny side egg
choice of hash browns or green salad

SHORT RIB HASH*
potato waffle, sunny side egg, sauce bordelaise

THE BREAKFAST SANDWICH*
english muffin, cage-free egg, breakfast sausage paris
ham, bacon, muenster cheese, garlic aioli
choice of hash browns or green salad

QUICHE*
paris mushrooms, goat cheese, kale
choice of hash browns or green salad

CROISSANT BENEDICTS*
served with poached eggs, spinach, sauce béarnaise
choice of hash browns or green salad

**PARIS HAM
SMOKED SALMON
BLUE CRAB**

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

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

**6 oz. USDA Prime FILET
8 oz. USDA Prime NY STRIP
add two eggs on the side***

STEAMED MUSSELS & FRITES
white wine, melted leeks, mustard butter

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

For Two

BEEF WELLINGTON*

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

SIDES

**CRISPY HERBED HASH BROWNS
4-SPICE CANDIED BACON**

**MACARONI GRATINÉE
HOUSE MADE SAUSAGE**

**DUCK FAT FRITES
GREEN SALAD**

BARDOT

BRASSERIE

DINNER

PETITES PLATES

TARTE FLAMBÉE
bacon, sweet onions, fromage blanc

CAVIAR DEVILED EGGS*
petrossian caviar, chervil

SHRIMP COCKTAIL
sauce marie rose, horseradish

OYSTERS ROCKEFELLER
bèarnaise, spinach

Fruits de Mer

SHELLFISH TOWERS*

PETITE

GRANDE

PETROSSIAN CAVIAR SERVICE*

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

MAINE LOBSTER
espelette dijonnaise

BLUE CRAB SALAD
remoulade, celery root

OYSTERS*
champagne mignonette
6 or 12

STARTERS

SMOKED SALMON CARPACCIO*
dill crème fraîche, cornichons, brioche

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

FRENCH ONION SOUP
classic beef broth, levain crouton, cave-aged gruyère
add black truffle

FOIE GRAS PARFAIT
cherry reduction, pistachio, gingerbread

ESCARGOT
classically prepared, absinthe butter, garlic, baguette

CHEESE & CHARCUTERIE PLATE
chef selection of cured meats and artisanal cheeses
served with seasonal fruits, preserves and pickles

SALADS

CRAB & ENDIVE
caper aioli, garlic streusel
parmigiano-reggiano

FRISÉE AUX LARDONS
poached farm egg
brioche crouton, dijon vinaigrette

**ROASTED BEETS
CAMELIZED GOAT CHEESE**
wild arugula, toasted hazelnuts
cassis vinaigrette

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

ENTRÉES

ROASTED CHICKEN
mushroom bread pudding, haricot verts, sauce vin jaune

BIG EYE TUNA AU POIVRE*
bloomsdale spinach, foraged mushrooms

CHICKEN & FOIE GRAS SAUSAGE
potato purée, sweet & sour cabbage, mustard jus

BOURSIN AGNOLOTTI
english peas, wild chanterelle, mimolette
meyer lemon beurre blanc

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

DOUBLE CUT PORK CHOP*
tokyo turnip, grilled apricot, apricot mustard, natural jus

STEAMED MUSSELS & FRIES
dill cream, melted leeks, mustard butter

GRILLED RACK OF LAMB*
petite root vegetable, tomato lamb jus

Steak Frites

8oz FILET*

14oz USDA PRIME NY*

16 oz BONE-IN RIB EYE*

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

ROYALE WITH CHEESE*
steak burger, crispy pork belly, raclette
cheese caramelized onions, dijonnaise
duck fat fries

*add egg
add foie gras*

For Two

SEA BASS PROVENÇAL*

braised fennel, tomato confit, mediterranean olive

BARDOT WELLINGTON*

12oz USDA prime filet mignon*, bayonne ham, puff pastry
mushroom duxelles, black truffle pomme purée
sauce au poivre

SIDES

GREEN BEANS & ALMONDS
DUCK FAT FRIES

MACARONI GRATINÉE

ASPARAGUS
ROASTED FINGERLING POTATOES

*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.