

CAFE, LIQUEURS ET BIERES DE MARQUE

MEET IN  
**PARIS**

CUISINE TRADITIONNELLE FRANCAISE



*Bottomless Mimosa Flight 23*

Fridays Thru Sundays, Last Call 3pm  
(House Rules Apply - Not Valid on Holidays)

RESTAURANT - BAR - LIVE JAZZ

Paris Rustic Baguette  
and Butter.....5.5

**BREAKFAST**

Fridays, Saturdays  
and Sundays Only

**- SPRITZ COCKTAILS -**

**Aperol 17**

Sparkling Brut, Aperol  
Aperitivo, Club Soda

**Limoncello 17**

Limoncello, Sparkling Brut,  
Club Soda

**Paloma Rose 17**

Tequila, Grapefruit,  
Elderflower

**Belle Berry 17**

Vodka, Berries, Hibiscus

**L'Orange 17**

Amaro, Orange, Passion Fruit

**- DESSERTS -**

Creme Brulée Vanille.....13

Profiterolles, Sauce Chocolat.....13

Crepe Nutella, Bananas.....13

Apple Tarte Tatin.....14

Soufflé au Chocolat (20 mn).....14

Cobbler, Berries du jour.....13

Le Sundae Caramel, Chantilly....13

**HORS D'OEUVRES**

SOUPE A L'OIGNON, Gruyere Gratiné.....17

LOBSTER BISQUE, Creme Fraiche.....18

ARTICHOKE GRILLE, Garlic Aioli.....19

ESCARGOTS, Garlic and Parsley butter.....19

PLATEAU DE CHARCUTERIES (3 Salamis)..22

PLATEAU DE FROMAGES (3 Cheeses).....22

**SALADES**

SALADE NICOISE, Tuna & Black Olives.....22

SALADE D'ENDIVES, Au Roquefort.....21

DUCK SALADE, Lardons & Poached Egg.....25

BEET & GOAT, Honey Champagne.....23

BISTRO CEASAR, Garlic Croutons.....18

SALMON SALADE, Feta, Quinoa, Olives.....24

**PLATS PRINCIPAUX**

QUICHE DU JOUR, Mesclun.....17

STEAK TARTARE, Mesclun & Baguette.....24

MOULES MARINIERE, Parsley, Garlic.....28

STEAK FRITES, 6 oz Hanger, Garlic Butter...34

SEARED SAUMON, Ratatouille.....29

TROUT MEUNIERE, Caper Beurre Blanc.....28

PARIS OMELETTE, Goat Cheese, Spinach....19

LOBSTER OMELETTE, Bisque Sauce.....22

PESTO FETTUCINE, Pistachio, Zucchini.....19

**SANDWICHES**

Pommes Frites Or Mixed Greens

CROQUE MONSIEUR, Ham, Bechamel.....19

CROQUE MADAME, Ham, Egg, Bechamel....20

SPICY FRIED CHICKEN, Arugula, Tomato...22

BISTRO BURGER, Tomato, Aioli, Gruyere....22

PANINI CHICKEN, Pesto, Bell Pepper.....18

PANINI SAUMON, Brie, Red Onion, Aioli.....19

CLUB TURKEY, Oven Roasted, Bacon.....19

VEGGIE BURGER, Housemade Patty.....18

**LES CREPES**

Served with Mixed Greens

Ham, Gruyere.....18

Ham, Gruyere, Egg Sunny Side Up.....19

Mushroom, Gruyere, Scrambled Eggs.....18

Smoked Salmon, Dill Sour Cream.....20

Chicken, Spinach, Onion, Bell Pepper.....20

**FRENCH BENTO BOX**

Week Days Only

Starter + Main Course + Side + Dessert

Ask Your Server For Daily Selection

26

Consuming Raw or Undercooked Meat,  
Poultry, Seafood, Shellfish, Eggs or  
Unpasteurized Milk May increase your  
risk of Food Born Illness

**VIENNOISERIES 6 each**  
Croissant, Pain au Chocolat

**LE BOWL 16**

Quinoa, Poached Egg, Sprouts,  
Asparagus, Tomato Comfit

**EGG Mc PARIS 19**

English Muffin, Fried Egg,  
Ham, Cheddar, Bearnaise

**EVERYTHING BAGEL 18**

Bacon, Egg, Tomato, Arugula,  
Red Onion, Cream Cheese

**BELGIAN WAFFLE**

With Berries and Syrup 17  
With Fried Chicken 24

**FRENCH TOAST 18**

Nutella and Strawberry

**LES PANCAKES 17**

Blueberry, Ricotta

**BENEDICTINE 22**

Ham or Smoked Salmon or  
Spinach Avocado

**CALI BURRITO 18**

Eggs, Enchilada Sauce,  
Melted Cheddar Cheese,  
White Beans, Bacon

**SMOKED SALMON TOAST 19**

Capers, Red Onion, Dill cream