

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

BREAKFAST

Fridays, Saturdays
and Sundays

- SPRITZ COCKTAILS -

Aperol 16

Sparkling Brut, Aperol
Aperitivo, Club Soda

Limoncello 16

Limoncello, Sparkling Brut,
Club Soda

Paloma Rose 16

Tequila, Grapefruit,
Elderflower

Belle Berry 16

Vodka, Berries, Hibiscus

L'Orange 16

Amaro, Orange, Passion Fruit

- DESSERTS -

Creme Brulée Vanille.....13

Profiterolles, Sauce Chocolat.....12

Crepe Nutella Cone, Bananas.....11

Apple Tarte Tatin.....13

Soufflé au Chocolat (20 mn).....14

Cobbler, Berries du jour.....12

Le Sundae Caramel, Chantilly....12

HORS D'OEUVRES

SOUPE A L'OIGNON, Gruyere Gratiné.....16

LOBSTER BISQUE, Creme Fraiche.....16

ARTICHOKE GRILLE, Garlic Aioli.....18

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

PLATEAU DE CHARCUTERIES (3 Salamis)...21

PLATEAU DE FROMAGES (3 Cheeses).....21

SALADES

SALADE NICOISE, Tuna & Black Olives.....21

SALADE D'ENDIVES, Au Roquefort.....20

DUCK SALADE, Lardons & Poached Egg.....24

BEET & GOAT SALADE, Pistachios.....23

BISTRO CEASAR, Garlic Croutons.....18

SALMON SALADE, Feta, Quinoa, Olives.....23

PLATS PRINCIPAUX

QUICHE DU JOUR, Mesclun.....16

STEAK TARTARE, Mesclun & Baguette.....23

MOULES MARINIERE, Parsley, Garlic.....24

STEAK FRITES, 6 oz Hanger, Garlic Butter...29

SEARED SAUMON, Ratatouille.....28

TROUT MEUNIERE, Caper Beurre Blanc.....26

PARIS OMELETTE, Goat Cheese, Spinach.....18

LOBSTER OMELETTE, Bisque Sauce.....21

PESTO FETTUCCINE, Pistachio, Zucchini.....18

SANDWICHES

Pommes Frites Or Mixed Greens

CROQUE MONSIEUR, Ham, Bechamel.....18

CROQUE MADAME, Ham, Egg, Bechamel....19

CHICKEN PAILLARD, Arugula, Tomato.....21

BISTRO BURGER, Raclette, Bordelaise.....21

PANINI CHICKEN, Pesto, Bell Pepper.....17

PANINI SAUMON, Brie, Red Onion, Aioli.....18

CLUB TURKEY, Oven Roasted, Bacon.....17

AHI TUNA TARTINE, Parmesan, Pesto.....18

LES CREPES

Served with Mixed Greens

Ham, Gruyere.....16

Ham, Gruyere, Egg Sunny Side Up.....17

Mushroom, Gruyere, Scrambled Eggs.....16

Smoked Salmon, Dill Sour Cream.....18

Chicken, Spinach, Onion, Bell Pepper.....19

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

GRANOLA MAISON 14
Greek Yogurt, Seasonal Fruits

LE BOWL 16

Quinoa, Poached Egg, Sprouts,
Asparagus, Tomato Comfit

EGG Mc PARIS 17

English Muffin, Fried Egg,
Ham, Cheddar, Bearnaise

EVERYTHING BAGEL

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

BELGIAN WAFFLE

With Berries and Syrup 16
With Fried Chicken Paillard 21

FRENCH TOAST 17

Nutella and Strawberry

LES PANCAKES 15

Blueberry, Ricotta

BENEDICTINE 20

Ham or Smoked Salmon or
Spinach Avocado

CROISSAND'WICH 17

Prosciutto, Egg, Raclette

SMOKED SALMON TOAST 18

Capers, Red Onion, Dill cream