

CAFE, LIQUEURS ET BIERES DE MARQUE

MEET IN
PARIS

CUISINE TRADITIONNELLE FRANCAISE



Tiny Tini 11
A Petite Ketel One Martini, Up, Dirty
& Bruised

RESTAURANT - BAR - LIVE JAZZ

Paris Rustic Baguette
and Butter.....5

- COCKTAILS MAISON-

Boulevardier 17

Bourbon, Sweet Vermouth, Campari,
Orange Twist

Cucumber Martini 17

Vodka, Fresh Basil, Cucumber,
Lemonade, Lime Juice

French Seventy Five 17

Gin, Prosecco, Lemon juice

L'Expresso Martini 17

Vodka, Bailey's, Espresso

Paris Fashioned 17

Bourbon, Simple Syrup, Angostura Bitters

Angélique 17

Tequila, Creme de Cassis,
Lime Juice, Ginger Beer

Le Lychee Martini 17

Vodka, Lemon Juice, Lychee Syrup

- 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

6 OYSTERS, Mignonette.....15

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

LOBSTER BISQUE, Creme Fraiche.....16

ARTICHOKE GRILLE, Garlic Aioli.....18

GARLIC MEATBALLS, Hummus, Harissa....15

DUCK TACOS, Spicy Aioli, House Slaw.....18

AHI TUNA TARTARE, Crispy Chips.....19

BAKED CAMEMBERT, Figs, Honey, Garlic...15

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

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

CRAB CAKES, French Pickle Tartare.....19

CALAMARS FRITS, Marinara epicé.....18

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

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

STEAKS FRITES

Sauce au choix :

Garlic Butter, Peppercorn, Bearnaise

8 OZ. PRIME HANGER36

8 OZ. PRIME FILET MIGNON.....46

10 OZ. PRIME RIB EYE.....42

PLATS PRINCIPAUX

BOEUF BOURGUIGNON, Pommes purée.....29

PARIS BURGER, Raclette, Bordelaise.....22

CHICKEN PAILLARD, Arugula, Parmesan....24

DUCK CONFIT Casserole, Lardons Bacon....29

COQ AU VIN, Pearl Onion, Glazed Carrots...29

BOUILLABAISSE, Saffron Fish Stew.....34

SEARED SAUMON, Ratatouille.....34

TROUT MEUNIERE, Caper Beurre Blanc.....33

JUMBO SCALLOPS "St Jacques" Risotto.....37

SHORT RIBS PAPPARDELLE, Bordelaise.....29

PESTO FETTUCCINE, Pistachio, Zucchini....22

SEAFOOD LINGUINI, Red or White sauce...36

RIGATONI BEEF RAGOUT, Sauce Tomate....24

GARNITURES

Pommes Frites.....10 **Truffle Frites**.....12

Garlic Mashed Potato.....13

Ratatouille Provencale.....15

Charred Brussel Sprouts.....16

Garlic Haricots Vert.....14

MOULES FRITES

MARINIERE, Parsley, Chablis..27

MARINARA, Garlic, Basil.....27

LOBSTER, Bisque, Brandy.....27

ESCARGOT, Butter, Garlic.....27

TRUFFLE, Mushroom, Cream..27

BLEU, St Agur Roquefort.....27

LES PIZZETTES

MARGUERITE 17

*Fresh Mozzarella and Burrata,
Tomato Sauce, Basil*

TRUFFE 18

*Mushroom, Prosciutto,
Goat Cheese, Truffle*

PATATE 18

*Raclette Cheese, Thin Potato,
White Sauce, Thyme, Rosemary*

4 FROMAGES 18

*Gruyere, Comte, Epoisses,
Saint Agur Blue Cheese*

PEPPERONETTE 17

*Pepperoni, Provolone,
Hot Honey*