

CAFE, LIQUEURS ET BIERES DE MARQUE

MEET IN  
**PARIS**

CUISINE TRADITIONNELLE FRANCAISE



*Tiny Tini 12*

A Petite Ketel One Martini, Up, Dirty  
& Bruised

RESTAURANT - BAR - LIVE JAZZ

Paris Rustic Baguette  
and Butter.....5.5

**- COCKTAILS MAISON-**

**La SuperModel 18**

Bandero Blue Weber Agave Blanco Tequila  
Soda Water, Fresh Squeezed Lime

**Cucumber Martini 18**

Vodka, Fresh Basil, Cucumber,  
Lemonade, Lime Juice

**French Seventy Five 18**

Gin, Prosecco, Lemon juice

**L'Expresso Martini 18**

Vodka, Bailey's, Espresso

**Paris Fashioned 18**

Bourbon, Simple Syrup, Angostura Bitters

**Le Lychee Martini 18**

Vodka, Lemon Juice, Lychee Syrup

**Meet in Paris Mule 18**

Whiskey, Ginger Beer, Agave,  
Fresh Lemon Juice

**- 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**

**6 OYSTERS, Mignonette**.....18

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

**LOBSTER BISQUE, Creme Fraiche**.....18

**ARTICHOKE GRILLE, Garlic Aioli**.....19

**GARLIC MEATBALLS, Hummus, Harissa**.....17

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

**AHI TUNA TARTARE, Crispy Chips**.....20

**BAKED CAMEMBERT, Figs, Honey, Garlic**....17

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

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

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

**CALAMARS FRITS, Marinara epicé**.....18

**PLATEAU DE CHARCUTERIES (3 Salamis)**..22

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

**SALADES**

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

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

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

**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 HANGER** .....37

**8 OZ. PRIME FILET MIGNON**.....48

**10 OZ. PRIME RIB EYE**.....43

**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**.....35

**SEARED SAUMON, Ratatouille**.....35

**TROUT MEUNIERE, Caper Beurre Blanc**.....34

**JUMBO SCALLOPS "St Jacques" Risotto**.....38

**SHORT RIBS PAPPARDELLE, Bordelaise**.....29

**PESTO FETTUCINE, Pistachio, Zucchini**....22

**SEAFOOD LINGUINI, Red or White sauce**...36

**SPICY PENNE RIGATE, Italian sausage**.....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**..28

**MARINARA, Garlic, Basil**.....28

**LOBSTER, Bisque, Brandy**.....28

**ESCARGOT, Butter, Garlic**.....28

**TRUFFLE, Mushroom, Cream**..28

**BLEU, St Agur Roquefort**.....28

**LES PIZZETTES**

**MARGUERITE 19**

*Fresh Mozzarella and Burrata,  
Tomato Sauce, Basil*

**TRUFFE 22**

*Mushroom, Prosciutto,  
Goat Cheese, Truffle*

**PATATE 20**

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

**4 FROMAGES 21**

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

**PEPPERONETTE 20**

*Pepperoni, Provolone,  
Hot Honey*