

THE
PARIS

RESTAURANT & LOUNGE

"COOKING IS THE ULTIMATE GIVING"

- JAMIE OLIVIER -

DINNER

BITES

- 1/2 FRENCH BAGUETTE & BUTTER | 3.
- CARAMELIZED ONION SOUP - GRUYERE | 13.
- DUCK CONFIT TACOS - CHIPOTLE | 14.
- GRILLED ARTICHOKE - SRIRACHA AIOLI | 14.
- TOMATO TARTE TATIN - PESTO & BLUE CHEESE | 14.
- HALF DOZEN ESCARGOTS - GARLIC BUTTER | 16.

SEAFOOD

- SEABASS TACOS - SESAME AIOLI | 14.
- LOBSTER RAVIOLIS - SHAVED GRUYERE | 21.
- GRILLED SALMON - CAPER BEURRE BLANC | 26.
- SEARED BASS - OLIVE TAPENADE | 25.
- JUMBO SCALLOPS - SAFFRON RISOTTO | 28.
- CRAB CAKES - TARTARE DIP | 16.
- BLACKENED SHRIMP TACOS - CILANTRO & LIME | 14.
- CALAMARS FRITS - WASABI AIOLI | 15.

VEGGIES

- RATATOUILLE MAISON | 12.
- CHARRED BRUSSELS | 12.
- BISTRO CEASAR SALAD | 15.
- ENDIVE & WALNUT SALAD | 16.
- BEEF & GOAT CHEESE SALAD | 17.
- CRAB & MANGO STACK - GINGER LIME | 19.

SHARE

- GOAT CHEESE & PESTO FLATBREAD | 16.
- TRUFFLE MUSHROOMS FLATBREAD - PROSCIUTTO | 16.
- CHARCUTERIE BOARD | 16.
- CHEESE BOARD | 18.
- CHARCUTERIE AND CHEESE | 26.
- DUCK MOUSSE - CORNICHONS & MOUTARDE | 15.

MEAT

- DUCK LEG CONFIT - DEMI GLAZE | 26.
- CRISPY CHICKEN SANDWICH - SPICY REMOULADE | 19.
- BOEUF BOURGUIGNON | 26.
- STEAK FRITES - HANGER STEAK GARLIC BUTTER | 29.
- STEAK AU POIVRE - FILET MIGNON PEPPERCORN | 42.
- LOUNGE ROQUEFORT BURGER | 18.
- CHICKEN DIJONNAISE | 24.
- PRIME STEAK TARTARE - MESCLUN | 18.

MUSSELS ALL 22.

- MARINIERE
- PASTIS PROVENCE
- LOBSTER BISQUE
- TRUFFLE & MUSHROOM
- CURRY THAI
- GARLIC ESCARGOT

LIBATIONS

MOSCOW MULE
13.

COSMOPOLITAN
12.

MOJITO
12.

FRENCH 75
13.

APERITIVO SPRITZ
RED OR WHITE
13.

BLOODY MARY
13.

PINK MARGARITA
13.

PALOMA
13.

LOLEA SANGRIA
RED OR WHITE
12.

ESPRESSO MARTINI
13.

DESSERTS

- CREME BRULEE | 10.
- BERRY COBBLER | 10.
- NUTELLA CREPE TACOS | 9.
- CHOCOLATE FONDANT | 10.
- PROFITEROLLES | 11.
- CHOCOLATE SUNDAE | 11.