

LE PARISIEN

Fine Cuisine Française

NOTHING IS BETTER THAN ENJOYING THE MOMENT

Bread Service - 9

Warm French bread, Butter Isigny Sainte-Mère demi-sel

SOUPS

Duck French Onion Soup - 13

Duck broth, caramelized onions, melted Gruyère

Crab Bisque - 14

Silky and rich

SALAD

Goat cheese and Fuji Apple - 16

Honey white balsamic, candied walnuts

Endive Salad - 18

Roquefort, candied walnuts, raspberry vinaigrette, poached pear

HORS D'OEUVRES

Poireaux Vinaigrette - 19

Leeks, shallot vinaigrette, fines herbes, egg mimosa, hazelnut

Tartiflette - 22

Brie, crème fraîche, yukon gold, lardons, onions, baked

Shrimp à la Provençale - 22

White wine, garlic, tomato, olive oil, herbs

Scallop on the Shell* - 26

U/10, tartar beurre blanc

Smoked Salmon Mousseline - 26

Coated, silky smoked salmon mousseline, fresh herbs

Foie Gras Torchon* - 32

Brioche, fig compote
(Free-range ducks, naturally fed)

MAIN- VIANDES

Wild Morel Cordon Bleu - 36

Smoked Jambon de Paris, Comté AOP, morel mushroom velouté, yukon gold purée

Duck Confit Risotto - 39

Arborio rice, duck confit, portobello mushrooms, truffle essence

Lamb Chop à la Menthe* - 46

Mint demi-glace, gratin dauphinois, haricots verts

Steak Cognac et Poivre*

Prime Coulotte* - 52

Prime Ribeye* - 68

Cognac green peppercorn sauce, duck-fat frites, herbes de provence, fleur de sel

Tournedos Rossini* - 88

Prime filet mignon, seared foie gras, madeira black truffle jus, yukon gold purée



MAIN- POISSONS

Salmon Pavé with Roasted Beets & Goat Cheese Crème* (vegetarian on request) - 35

Roquette, balsamic glaze, Crème fraîche, pistachio, orange segments

Trout à la Parisienne - 37

Shallot crème fraîche beurre blanc, basmati, glazed vegetables

Lobster, Scallops & Seafood Raviolo - 37 (vegetarian on request - Wild Mushroom Raviolo)

Saffron-smoked tomato bisque, basil oil

Chilean Sea Bass Wellington - 53

Spinach, leek, scallop mousse, mustard velouté

Dover Sole Meunière (Market Price) 98 -107

Hand-selected from Brittany, brown butter, capers, lemon, parsley, (Limited daily availability)

 Vegetarian

* ITEMS MARKED WITH AN ASTERISK* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. FOOD IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: SHELLFISH, MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS. IF YOU HAVE FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.

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Desserts

Gâteau au Fromage -12

Classic French-Style cheesecake, light and creamy

Crème Brûlée French Toast - 14

Brioche pain perdu, vanilla custard, caramelized sugar

Grand Marnier Chocolate Mousse - 16

Dark chocolate mousse, poached pear.

Desserts *Wine*

Kopke 10 year Tawny Porto- 10

Douro Valley, Portugal

Quinta doNovel Black Port (3 oz /750ml) - 11 /77

Porto, Portugal

Dueban Muscat de Beaumes de Venise 2025 (3 oz /375ml) - 12/42

Rhone Vally, France

Roumieu-Lacoste Sauternes (3 oz /375ml) - 21/77

Bordeaux, France

Mancino Sakura Vermouth - 20

Rhone Vally, France