



SPECIALTY COCKTAILS (\$16)

FRENCH 59

Rose Champagne, Combiar Framboise, Hibiscus Flower

BLOOD AND ROSES

*Vodka, Combiar Creme de Cassis, Black Currant Puree,
Dylan's Rose Pedal Liqueur, Rose Water*

BUMBLEBEE'S KNEES

Gin, Pavan Moscato Liqueur, Honey Water, Fresh Lemon Juice

THE GLACE

*Single Malt Whisky, Italicus Herbal Liqueur, Muddled Fresh Mint, Lemon,
Brown Sugar Simple Syrup, Earl Grey Ice Tea*

PEARis MULE

Rum, Ginger Liqueur, Berentzen Pear Liqueur, Pear Puree, Fresh Lemon Juice, Ginger Beer

ADAM'S APPLE

*Busnel VSOP Calvados, Berentzen Apple Liqueur, Apple Puree, Fresh Lime Juice,
Brown Sugar Simple Syrup*

SIDECAR

Pierre Ferrand 1840 Cognac, Orange Liqueur, Passion Fruit Puree, Brown Sugar

WAKE UP CALL

Tequila, Kahlua Coffee liqueur, Creme de Cacao, Shot of Espresso



COCKTAILS AND CHOCOLATE

SUMMER IN ST. GERMAIN

*paired with Dizzy with a Dame infused with Champagne, Strawberry,
St Germain Elderflower Liqueur*

THE SCEPTRE AND THE BALL

paired with Flapper infused with Chambord, Rose, Red and Blackberry Liqueur

SOUTH SIDE

paired with Capone infused with Vodka, Mint, Limoncello

PARDON MY FRENCH

paired with Bee's Knees infused with Gin, Aperol, Grapefruit

VIVA LA REVOLUTION

paired with Spicy Hooper infused with Mezcal, Ancho Rey's Chili Liqueur, Honey

FRANCOIS L'OLONNAIS

paired with The Charlie infused with Aged Rum, Almond Liqueur, Sea Salt

OLD FASHIONED

*paired with Old Fashioned infused with Bourbon, Sweet Vermouth, Cherry, Orange Zest,
Angostura Bitters*

DEUX

paired with Bird infused with Cognac, Coconut Caramel



TOAST

Croque Monsieur (\$14)

Smoked Ham

Croque Saumon (\$16)

Smoked Salmon, Horseradish Creme Fraiche

Sourdough Spinach, Tomato, Goat Cheese (\$12)

BOARD

Charcuterie Board (\$24)

Coppa, Rosetta de Lyon, Felino, Truffle Pate, Gherkins, Maple Mustard Seed

Cheese Board (\$19)

Brie, Gruyere, Crottin de Chavignol, Goat Cheese, Truffle Honey

CREPE

Monsieur Crepe (\$16)

Smoked Ham, Gruyere

Saumon Crepe (\$18)

Smoked Salmon, Cream Cheese, Capers

Chocanana Crepe (\$13)

Nutella, Banana

Pearis Crepe (\$16)

Pear, Brie, Sugar

DESSERT

Chocolate Fondant (\$12)

Chocolate, Salted Caramel

Royal Chocolate (\$13)

Crunchy Praline

Ispahan (\$12)

Raspberries, Lychee, Rose Cream

Coffee Eclair (\$8)

Mille Feuille (\$9)



SUNDAY BRUNCH

STARTER

Mini Croissant and Muffins

Peach Rosemary Jam, Chocolate, Honey, Butter

FIRST COURSE

Classic French Lyonnaise

Frisee, Poached Egg, Bacon

Petite Croque Madame

Smoked Ham, Gruyere, Quail Egg

SECOND COURSE

Red Caviar Crepes ^{*Black Caviar MP}

Sour Cream, Chives

Smoked Salmon Crepes

Cream Cheese, Capers

Belgium Waffles

Butter Rum

DESSERT

Chocolate Fondant

Chocolate, Salted Caramel

Royal Chocolate

Crunchy Praline

Ispahan

Raspberries, Lychee, Rose Cream

Coffee Eclair

Mille Feuille



SWEET DINNER PARTY

STARTERS

Charcuterie & Cheese Board

*Coppa, Rosetta de Lyon, Felino, Gherkins, Maple Mustard Seed, Brie, Gruyere,
Goat Cheese, Truffle Honey*

FIRST COURSE

Bistro Tuna Avocado Tartare

Classic French Lyonnaise

Frisee, Poached Egg, Bacon

Seasonal Garden Vegetable Quiche

SECOND COURSE

Red Caviar Crepes ^{**Black Caviar MP*}

Sour Cream, Chives

Chocolate & Banana Crepes

DESSERT

Chocolate Fondant

Chocolate, Salted Caramel

Royal Chocolate

Crunchy Praline

Ispahan

Raspberries, Lychee, Rose Cream

Coffee Eclair

Mille Feuille