

# MEET IN PARIS

MOULES FRITES · FRENCH BISTRO



## COCKTAILS

### MOULIN ROUGE (SANGRIA)

Red Wine, triple sec, sweet and sour, seasonal fruits

11

### CANNEBERGE COSMO

Petrov Vodka, cranberry juice, triple sec

10

### PARISIAN SUNSET

Petrov Vodka, Triple Sec, Orange Juice

10

### MEET MARGARITA

Agave, triple sec, sweet n sour, salt

11

### BLOODY BONJOUR

Petrov Vodka, bloody mary mix

12

## Les Desserts

A la mode with vanilla ice cream add \$2

### ILE FLOTTANTE

Vanilla crème anglaise, white meringue, caramel, roasted almonds

9

### CRÈME BRULÉE

Vanilla bean, turbinado sugar

10

### CRUMBLE AUX FRUITS ROUGES

Homemade berry cobbler

10

### CAFÉ LIÉGEOIS

Two scoops of coffee ice cream, espresso shot, whipped cream and cocoa on top

10

### WHIPPED CREAM

### CREPE AU NUTELLA

Nutella, banana, chocolate sauce, whipped cream

10

### FONDANT AU CHOCOLAT

Warm melting dark chocolate fondant

11

### MÉNAGE A TROIS

Three profiteroles filled with vanilla ice cream topped with a dark chocolate sauce and roasted almonds

11

## Coffees & Teas

Illy Coffee	3
Illy Espresso	3.50
Double Illy Espresso	4
Illy Cappuccino, Latte or Macchiato	4.50
Caramel Macchiato	4
Hot Chocolate	4
Illy Mocha	4.5
Illy Iced Coffee	4.5
Art of Tea Hot tea	4.5

ASK YOUR SERVER

FOR OUR ART OF TEA SELECTION

## Wines

### RED WINES

House Bordeaux Superieur, France	10 <sup>oz</sup>	32 <sup>oz</sup>	44
Edna Valley Merlot, California	10	32	44
Beaujolais Villages, Joseph Drouhin	11	35	49
Parker Station Pinot Noir	11	35	49
Cristia Veilles Vignes, Grenache	11	35	49
Les Violettes, Cotes du Rhone	11	36	49
Leese Fitch, Cab. Sauvignon, California	12	38	53
Chateau Rouffiac Cahors Malbec	12	38	54
Chateau D' Eau Pinot Noir	12.5	41	56
Cordon Zinfandel, Paso Robles	13	43	59
Conciliation, Syrah	13	43	59
Educated guess, Cab, Napa Valley	14	45	66
*Chorey les Beaune Cotes de Beaune	14	45	66
*Lafitte Lajac, Medoc	.	.	68
*Pinot Noir Tradition, Burgundy	15	50	69
*Moillard Crozes Hermitage, France	.	.	71
*Dry Creek Cab Sauvignon, Sonoma	.	.	76
*Kimmel Merlot Estate, California	.	.	76
*Chateaufeuf du Pape Vieux Lazaret	.	.	79
*Carpe Diem, Cab sauvignon, Napa	.	.	81
*Moillard Gevery Chamberlain Beau Versant	.	.	85
*Pavillon de Chateau Leoville Poyferre St Julien	.	.	86
*Rocca Vespera Blend, Napa Valley	.	.	87
*Hoopes Cabernet Napa	.	.	88
*Chateau Tour Pibran, Pauillac	.	.	89
*Nuits St.Georges, Joseph Drouhin	.	.	92
*Pommard, 1er cru Les Epenots	.	.	96
*Neyers Ranch, Napa Valley, Cabernet	.	.	98
*Chateau Pavil de Luze, Margaux	.	.	99
*Chateau Mangot, Saint Emilion	.	.	111

### SPARKLING /WHITE WINES

House Chardonnay, France	10	31	49
Montmartre Brut N.V.	11	31	46
Impulse Riesling, Germany	11.5	40	50
Maso Canali Pinot Grigio, Italy	11	35	49
Brander Sauvignon Blanc, California	12	38	54
Chateau Des Laures Entre Deux Mers	12	38	54
Dry Creek Sauvignon Blanc, Sonoma	12.5	40	56
Moillard Burgundy Chardonnay	14	45	64
*Domaine Seguinot Bordet, Petit Chablis	13.5	44	60
*Macon Village, Domaine Fichet, Burgundy	.	.	61
*Hugel, Pinot Gris Classic	.	.	62
*Louis Latour, Pouilly Fuisse	14	45	66
*Groth, Sauvignon Blanc	.	.	68
*Nicholson Jones Sauvignon Blanc, California	.	.	71
*Moreux, Sancerre Beau Roy	.	.	71
*Lanson Black Label Brut, France	16	52	76
*Caillot Marguerite, Meursault	.	.	100
*Puligny Montrachet, 1er cru Champgrain	.	.	113

### ROSE WINES

*Montmartre Brut Rose N.V.	11	35	49
*Le Cenge, Cotes de Provence Rose	11,5	37	54
*Azur Rose, Napa	.	.	60

## Drinks

### BIERES BOUTEILLE

Anderson Valley Boont Amber, USA	8.5
Stella Artois, Belgium	8.5
Erdinger, non alcoholic	9
Bavik, Pilsner, Belgium	10
Allagash White, USA	10
Old NO. 38 Stout, California	10.5
Gavroche, France	12
Piraat, IPA, Belgium	12
Delirium Tremens, Pale Ale, Belgium	13
Chimay Red, Dubel, Belgium	13

### BIERES PRESSION (12oz.)

Unibroue, La Fin du Monde, Canada	9.50
Unibroue, Maudite, Canada	9.50
Unibroue Blanche de Chambly	9.50

### APERITIFS

Vermouth	7
Kir Chardonnay	12
Porto Ramos Pinto 10 Years	11
Porto Dow's Fine White	11
Mimosa	12
Kir Royal	13

### CHAMPAGNES

Lanson Black Label Brut, France	75
Veuve Cliquot Ponsardin, yellow label	95

CORKAGE FEE \$20

\*50% not available on Sunday night ·  
Some wines have limited availability  
Vintages available upon request and  
subject to changes without notice

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