PARIS
BISTRO & JAZZ CAFÉ

WINE BY THE GLASS

RED
Domaine Brunet Pinot Noir, Languedoc
7/28
Vidal Fleury Côtes-du-Rhône Rouge
7/28
Domaine de Petit Paris Bergerac Rouge
7.5/30

WHITE
Domaine de Petit Paris Bergerac Blanc
7.5/30
Chateau Les Fromenteaux Muscadet
7.5/30
Roncier Bourgogne Chardonnay
7/28

ROSE
Sacha Lichine Le Pousin Rosé
6.5/26

SPARKLING & CHAMPAGNE
Comte de Bucques Brut
9 / glass
Nicholas Feuillatte Champagne Brut
22 / glass

BEER by the BOTTLE

Orval	8	Allagash Black	6
Jenlain Ambree	6	Victory Helios	7
Saison Dupont	8	Victory Prima Pils	4
Allagash White	6	Goose Island Sofie	5

BISTRO COCKTAILS
all syrups are made fresh in house

ST GERMAIN 75 10
Gin, elderflower liqueur, dry sparkling wine

ROSEMARY OLD-FASHIONED 10
Bourbon, rosemary simple syrup, bitters

VIOLETTE FEMME 10
Dry Gin, Crème de Violette, Lillet blond

CALVADOS COSMO 12
Hard cider, pomegranate-ginger syrup

LE GRAND SURPRISE 10
Rye, cucumber, coriander, juniper berry

COUPE DE GRACE 12
Pear brandy, Lillet, spiced honey syrup, dry sparkling wine

Non Alcoholic

Evian	6	Coca-Cola	3
Perrier	5	Diet Coke	3
Orangina	3	Ginger Ale	3.5
Sparkling Elderflower	3.5		

Oysters & Shellfish

Oyster of the Day *citrus mignonette* ..... *MP*
Jumbo Lump Crab & Avocado Cocktail *15*
Chilled Shrimp with Cocktail Sauce *12*

ICE BAR
.....29.....
with various sauces
oysters ~ shrimp
crab & avocado

APPETIZERS

Escargot & Pernod Butter *with brioche crowns* *12*
Tartare of Salmon *chopped eggs, capers, red onion, triple creme* *11*
Truffled Chicken Liver Pâté *cornichon, mustard, toasts* *9*
Black Mussels Mariniere *white wine, herbs, concasse'* *10*
Cauliflower & Comte Custard *sweet pea & caramelized onions* *8*

SOUPS

French Onion Soup Gratin *toasted brioche, gruyere* *8*
Lobster Bisque *fresh lobster, chive cream* *12*

Salads

Green Market Salad *dijon red wine vinaigrette, tomato, carrot* *7*
Salad Lyonnaise *friseé, bacon lardon, fried egg, dijon vinaigrette* *9*
Roast Beet & Mache Salad *goat cheese, candied walnuts, chive vinaigrette* *10*
Warm Duck Confit & Spinach Salad *sun-dried cranberries, lentils* *11*
Salad Niçoise *roast tuna, olives, green beans, potato, hard boiled egg* *12*

CHEF/PROPRIETOR *Albert Paris*
PROPRIETORS *Robert Bynum & Benjamin Bynum*

LUNCH 12PM-3PM ~ DINNER 5PM-10PM
BRUNCH SATURDAY & SUNDAY ~ CLOSED MONDAYS

PLEASE VISIT OUR
LOWER LEVEL JAZZ CAFE' THURSDAY THRU SUNDAY

MP = MARKET PRICE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MAIN COURSES

Rotisserie Chicken *free range, chard, sweet potato, natural jus* *16*
Chef's Jumbo Lump Crabcakes *bistro sauce, spinach salad or frites* *22*
Spice Grilled Salmon *quatre epice, potato, stewed sweet peppers* *19*
Trout with Haricot Vert & Almonds *lemon brown butter, capers* *18*
Cassoulet *Hudson Valley duck, garlic sausage, pork belly, white beans* *19*
PARIS BISTRO Burger *brioche, sweet pepper relish, brie, frites* *15*
Rabbit Fricassé *herbs, mustard cream, egg noodles* *21*
Steak Frites Maison *truffle parsley butter, potato frites* *19*
Seared Sea Scallop *parsnip potato puree, red wine endive* *22*
Crêpe Du Jour *In the Mood of the Day* ..... *MP*
Short Rib Beef Bourguignon *butternut raviolis, baby farm carrots* *21*

SIDES
5

Sautéed Mushrooms & Herbs
Sautéed Spinach with Currants
Macaroni Gratin
Haricot Vert with Almonds
Cauliflower Gratin
Fresh Potato Frites

Ask our courteous staff for their recommendations.
We would love to host your special occasion or business function.
Please contact our manager.

SHOW YOUR FRENCH CITIZENSHIP FOR A WELCOME CHAMPAGNE COCKTAIL

8229 GERMANTOWN AVENUE, PHILADELPHIA, PENNSYLVANIA 19118
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Dinner

DAILY CLASSICS

TUESDAY
Crispy Fried Frog Legs 16
watercress~sweet pepper salad

WEDNESDAY
Coq Au Vin 17
Burgundy braised chicken

THURSDAY
Roast Leg of Lamb 21
haricot vert~honey-thyme sauce

FRIDAY
Marseille Bouillabaisse 28
monkfish~scallops~shrimp~mussels
crab~saffron~fennel~tomato broth

SATURDAY
Côte de Boeuf 26
Grilled Rib Eye Steak Roquefort
port reduction~potato gratin

SUNDAY
Roast Heritage Pork Chop 18
potato salad~dijon vinaigrette

DESSERTS
6

Chocolate Grand Marnier
mousse, chantilly cream

Warm Almond Cake
apple, strawberry compote

Profiteroles
vanilla bean ice cream, chocolate sauce

Lemon Raspberry Crêpe
curd, fresh berries, coulis

Vanilla-Ginger Creme Brulee
classic burnt sugar crust

Fresh Fruit & Sorbet
tulip cookie

DAILY SELECTION OF CHEESE

3 cheeses $11 | 5 cheeses $15
MORBIER · BRIE · ROQUEFORT
COMTE · BUCHERON

12014