

The Paris Cafe

119 South St 10038-2014 · +16468466270 · Updated: Jan 14, 2026

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LE COMPTOIR DE LA MER 5

Huître	AVAILABLE OPTIONS
Selection of the day, served with Housemade Mignonette	6: \$26.00
	12: \$45.00
	Caviar, per oyster: \$20.00

Little Neck Clams	AVAILABLE OPTIONS
Served with Housemade Cocktail Sauce	6: \$24.00
	12: \$40.00

Shrimp Cocktail	\$30.00
6 Shrimp served with Housemade Cocktail Sauce	

Yellow Fin Tuna Crudo A La Niçoise	AVAILABLE OPTIONS
Green Beans, Olives, Potatoes, Niçoise Vinaigrette	\$32.00
	Add on Caviar: \$20.00

Diver Scallop Crudo	AVAILABLE OPTIONS
Served with Meyer Lemon, Fleur De Sel, & Chives	\$32.00
	Add on Caviar: \$20.00

PARIS CAFE PLATEAUX 3

La Mer	\$75.00
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L'Ocean	AVAILABLE OPTIONS
	\$120.00
	Add Whole Lobster: \$35.00

Osetra Caviar	AVAILABLE OPTIONS
	1 oz: \$170.00
	2 oz: \$280.00

ENTRE AMIS 10

Gougere à La Folie	\$55.00
Housemade Cheese Puff, Creme Fraiche, and Caviar	

Foie Gras Terrine	\$32.00
Served with Housemade Brioche and Terrine	

Pissaladière Provençal	\$24.00
Anchovy, Caramelized Onion, Puff Pastry	
Escargot de Bourgogne	\$28.00
Served with Green Garlic Butter, Grilled Bread	
Moule Marseillaise & Frites	\$26.00
Mussels, Pernod, Garlic, Tarragon, Espelette	
St. Jacques à la Paris Café	AVAILABLE OPTIONS
Roasted Diver Scallop, Caper Butter, Crispy Shallot Breadcrumbs	
	\$30.00
	Add on Caviar: \$20.00
Steak Tartare	\$29.00
Served with Egg Yolk, Cornichons, Black Pepper, & Housemade Brioche	
Plateau De Fermier	\$28.00
Chef's Selection of Charcuterie	
Plateau Du Fromager	\$28.00
Chef's Selection of Cheese	
Paris Cafe Artisans Selection	\$45.00
Chef's Selection of Cheese & Charcuterie	

CHAUD ET FROID DU JARDIN 4

Soup à L'Ognion	\$22.00
French onion soup, Gruyere cheese, Baguette	
Endive Salade	\$26.00
Candied Walnuts, Roquefort, Dijon Sorrel Vinaigrette	
Salade Du Sud	\$22.00
Fennel, Dill, Lemon, Radish	
Frisée Foire Fouille	\$26.00
Lardon, Olives, Comte, Boiled Egg, Toasted Pumpkin Seeds	

PLATS PRINCIPAUX 4

Steak Frites Aux Poivre	\$65.00
Prime Filet Mignon, Pepper Sauce, French Fries	
Poulet Fermier Entier	\$75.00
Whole Roasted Heritage Chicken, Pommes Purée Maison	
Paris Cafe Burger & Frites	\$38.00
Grass-fed Ground Beef, Red Rock Cheese, Caramelized Onion, Pickles	
Loup de Mer en Papillote	\$55.00
Branzino cooked in parchment with Tomato, Lemon, Fennel, Olives with Pernod French Anise-Flavored Liquor	

LES ACCOTÉS 5

Frites	\$14.00
Pommes Purée	\$14.00
Panier de Gougeres	\$14.00
Légume Rôti du Jour	\$14.00
Bibb Lettuce & Vinaigrette à l'échalote	\$14.00

LES INCONTOURNABLES 14

Le Panier Du Matin	\$22.00
Brioche, croissant, pain au raisin, pain au chocolat	
Crepe Douceur	\$26.00
Sweet fromage blanc, strawberry jam, maple syrup, fresh strawberries	
Quiche Lorraine	\$25.00
Green Salad	
Croque Monsieur	\$24.00
Brioche, Bechemel, Ham. With Duck Fat Roasted Potatoes	
Croque Madame	\$27.00
Brioche, Bechemel, Ham and a Sunny Side Up Egg With Duck Fat Roasted Potatoes	
American in Paris	\$28.00
Roasted duck fat potatoes, two eggs, toast, bacon or sausage	
French Omelette	AVAILABLE OPTIONS
Roasted duck fat potatoes, green salad	
\$22.00	
Add caviar + creme fraiche:	
\$30.00	
L'Assiette Fumé	\$32.00
Smoked Trout, Smoked Sable, Whipped Espelette Creme Fraiche, Brioche Toast	
Endive Salade	\$26.00
Candied Walnuts, Roquefort , Dijon Sorrel Vinaigrette	
Escargot de Bourgogne	\$28.00
Green Garlic Butter, Grilled Bread	
Paris Cafe Burger & Frites	\$38.00
Grass-fed Ground Beef, Red Rock Cheese, Caramelized Onion, Pickles	
Dirty French	\$34.00
Merguez, french fries, harissa, mayo on a baguette	

Le Parisian	\$24.00
Ham, French Butter, Cornichon, Mustard and Emmental Cheese on a Baugette, served with Bibb lettuce Salad	

Plateau De Frite	\$18.00
Sauce Au Poivre, Tarragon Aioli, Harissa Ketchup	

A PARTAGER 3

Plateau Du Fermier	\$28.00
Chef's Selection of Charcuterie	

Plateau Du Fromager	\$28.00
Chef's Selection of Cheese	

Paris Cafe Artisans Selection	\$45.00
Chef's Selection of Cheese and Charcuterie	

LES DOUCEURS DU DIMANCHE 4

Mille Crêpes	\$16.00
Chocolate Ganache, Vanilla Creme Diplomat	

Crème Brûlée	\$16.00
Strawberries, Petit Palmiers	

Mousse au Chocolat	\$16.00
Dark Chocolate, Creme Chantilly	

La Révolution	\$45.00
A Towering Selection of Chef's Boutique Pastries, serves 2-4	

LES DOUCEURS DE LA MAISON 5

Crème Brûlée	\$16.00
Strawberries, Petit Palmiers	

Mousse au Chocolat	\$16.00
Dark Chocolate, Creme Chantilly	

Mille Crêpes	\$16.00
Chocolate Ganache, Vanilla Creme Diplomat	

Clafoutis Nectarine	\$16.00
Cognac Crème Anglaise	

La Révolution	\$45.00
A Towering Selection of Chef's Boutique Pastries, serves 2-4	

SIGNATURE COCKTAILS 8

Paris Café Martini	\$22.00
Premium vodka, provençal vermouth, maldon, EVOO	
L’etranger	\$22.00
Desolas mezcal, vin rouge, guava, seasonal fruit, yuzu soda	
Jacques	\$22.00
Tequila, Ancho Reyes, Green Chartreuse, Vin Rouge float	
Soleil Spritz	\$22.00
Prosecco, watermelon, Cap Corse, Lavender cordial	
La Marsillaise	\$22.00
Vodka, cucumber water, Citral, celery shrub, Ricard, ginger beer	
Champs-Elysees	\$22.00
Remy-Martin 1738, bourbon, demerara, walnut, Cap Rouge, bitters	
St. Germain Des Pres	\$22.00
Gin, Strawberry, St Germain, cucumber tonic	
Negroni Blanc	\$22.00
Citadelle gin, Pineapple rum, Ume, Dolin Blanc, Suze, Salers	

LES CLASSIC FRENCHIE 2

Kir Royal	\$30.00
Champagne Lallier with Crème de cassis	
Kir	\$30.00
Jadot Chablie Cellier du Valvan and Crème de cassis	

PETANQUE SPECIAL 3

Moresque	\$20.00
Ricard with Orgeat syrup with Mineral water	
Peroquet	\$20.00
Ricard with Mint syrup with Mineral water	
Tomate	\$20.00
Ricard with Grenadine syrup with Mineral water	