

Buvette Gastrotheque

42 Grove St 10014-5310 · +12122553590 · Updated: Jan 14, 2026

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WAFFLES 18. 2

BELGIAN WAFFLE

Buttermilk waffle, berries & crème fraîche

WAFFLE SANDWICH

Buttermilk waffle, sunny-side egg, bacon & gruyère

LES CROQUES 17. 4

CRQ MONSIEUR

Classic ham & gruyère

CRQ MADAME

Classic ham, gruyère & sunny-side egg

CRQ FORESTIER

Roasted mushrooms & gruyère

CRQ FORESTIER MADAME

Roasted mushrooms & sunny-side egg

16. TOASTS 2

AVOCADO TOAST

Egg molette, smashed avocado & spiced yogurt

PAIN PERDU

Brioche bread with berries & crème anglaise

17. LES OEUFS 4

JAMBON CRU

Steamed eggs, prosciutto with shaved parmesan

SAUMON FUME

steamed eggs, smoked salmon with, crème fraîche

CHÈVRE

Steamed eggs, goat cheese & sun dried cherry tomatoes

OEUFS AMERICAINE

Two sunny-side eggs, bacon & toast

LES GAUFRES 18. 2

BELGIAN WAFFLE

Buttermilk waffle, berries & crème fraîche

WAFFLE SANDWICH

Buttermilk waffle, sunny-side egg, bacon, gruyère & maple syrup

TOASTS 16. 2

AVOCADO TOAST

Egg molette, smashed avocado & spiced yogurt

PAIN PERDU

Brioche bread with berries & crème anglaise

17. LES OEUFS VAPEURS 3

JAMBON CRU

Eggs & prosciutto with shaved parmesan

SAUMON FUMÉ

Eggs & smoked salmon with crème fraîche & capers

CHÈVRE

Steamed eggs, goat cheese & sun dried cherry tomatoes

15. LÉGUMES 3

CAROTTES RAPÉES

Julienned carrots, pistachios, cilantro & lemon

BETTERAVES

Roasted beets, shallots & horseradish crème fraîche

CHOUX de BRUXELLES

Brussels sprouts, parmesan, currants & walnuts

21. VIANDES 2

SALADE de POULET

Roasted chicken, haricots verts, potatoes, vinaigrette

STEAK TARTARE

Raw chopped beef with cornichons & capers

LÉGUMES 15. 3

CAROTTES RAPÉES

Julienned carrots with pistachios & lemon

BETTERAVES

Roasted beets, shallots & horseradish crème fraîche

CHOUX de BRUXELLES

Brussels sprouts, parmesan, currants & walnuts

POISSONS 20. 2

RILLETES de SAUMON

Potted salmon with butter lettuce & radishes

SALADE NIÇOISE

Tuna, anchovies, haricots verts, potatoes & mollet egg

VIANDES 21. 2

SALADE de POULET

Roasted chicken, haricots verts, mustard vinaigrette

STEAK TARTARE

Raw chopped beef with cornichons & capers

LES OEUFS VAPEURS 17. 3

JAMBON CRU

Eggs & prosciutto with shaved parmesan

SAUMON FUMÉ

Eggs & smoked salmon with crème fraîche & capers

CHÈVRE

Eggs, goat cheese, & sun dried cherry tomatoes

TARTINES 13. 4

RATATOUILLE

Chèvre & olive tapenade

ANCHOIADE

Salted butter, anchovies & capers

HACHÉE au JAMBON CRU

Pearls of prosciutto with comté & honey

PISTOU de NOIX

Walnut pesto with parmesan & thyme

FROMAGES 15. 4

GREAT HILL BLUE MA

Raw cows's milk blue, rich & creamy

NETTLE MEADOW NY

Goat's milk & a touch of jersey cow cream

FINGER LAKES GOLD NY

Goat's milk, earthy, firm

CALDERWOOD VT

Hay-ripened raw cow's milk, firm & nutty

CHARCUTERIE 18. 4

MOUSSE de FOIE

Chicken paté & onion confit

RILLETTES de CANARD

Potted duck confit with prunes

SAUCISSON SEC à l'huile

Cured pork sausage marinated in olive oil

TERRINE de CAMPAGNE

Homemade country pâté

LA COLOMBE 5

Americano	\$5.50
Cappuccino	\$6.50
Café au Lait	\$7.50
Café Miel	\$6.50
New Yorker	\$8.00

MCNULTY'S 5

Menthe Poivrée

Thé Vert

Golden Assam

Chamomile

Ginger Tea \$10.00

FRESH SQUEEZED 11. 5

MORNING ELIXIR

Pressed vegetables, fruits

ORANGE JUICE

Oranges & oranges

LEMONADE

Lemons & lemons

LEMONICE

Lemons, bitters & seltzer

GINGER SODA

Ginger honey, lemon & seltzer

BOUTEILLE ¹

Kronenbourg, 1664

Alsace, FR

PRESSION ⁴

Well Earned Pilsner

The Bronx Brewery, NY

World Gone Hazy

The Bronx Brewery, NY

Black Duck Porter

Green Point Harbor Brewing Co., NY

CIDRE NATURALE 9. ¹

Phonograph

Harvest Cider, NY

VIN MOUSSEUX ³

Fabrice Gasnier

'La Cravantine' Brut Rosé, Loire '19

AVAILABLE OPTIONS

G: \$15.00

B: \$66.00

Ponson

1Er Cru Brut, Champagne (nv)

AVAILABLE OPTIONS

G: \$25.00

B: \$110.00

Albert Mann

Crémant d'Alsace '19

AVAILABLE OPTIONS

G: \$18.00

B: \$79.00

VIN BLANC 5

Blard et Fils

Jacquère 'Cuvée Thomas' Apremont, Savoie '21

AVAILABLE OPTIONS

G: \$16.00

B: \$70.00

Guilleraut-Fargette

Sauvignon Blanc 'Les Panseillots' Sancerre, Loire 21

AVAILABLE OPTIONS

G: \$20.00

B: \$88.00

Goisot

Aligoté, Bourgogne '21

AVAILABLE OPTIONS

G: \$15.00

B: \$66.00

Cornu-Camus

Chardonnay, Hautes-Côtes-de-Nuits, Bourgogne '21

AVAILABLE OPTIONS

G: \$19.00

B: \$84.00

Mirabel Charmis

Marsanne, Ardèche, Rhône '20

AVAILABLE OPTIONS

G: \$17.00

B: \$75.00

VIN ORANGE 1

Mooa

Clairette & Trebbiano 'Rockfish' Provence '21

AVAILABLE OPTIONS

G: \$16.00

B: \$70.00

VIN ROUGE 7

David Moreau

Pinot Noir, Bourgogne '18

AVAILABLE OPTIONS

G: \$19.00

B: \$84.00

Grosse Pierre

Gamay 'Aux Craz' Chiroubles, Beaujolais '20

AVAILABLE OPTIONS

G: \$17.00

B: \$75.00

Maxime Graillet ~ Equis

Syrah Lises' Crozes-Hermitage, Rhône '21

AVAILABLE OPTIONS

G: \$21.00

B: \$92.00

Gramenon

Poignées de Raisins' Côtes-du-Rhône '21

AVAILABLE OPTIONS

G: \$20.00

B: \$88.00

Combe Au Mas

Grenache blend 'Rico Ventoux, Rhône '21

AVAILABLE OPTIONS

G: \$15.00

B: \$66.00

Massereau

Cabernet Sauvignon blend 'Cuvée K' Bordeaux Supérieur '10

AVAILABLE OPTIONS

G: \$22.00

B: \$97.00

Pavie

Merlot blend 'Esprit de Pavie' Bordeaux '16

AVAILABLE OPTIONS

G: \$18.00

B: \$79.00

CHAMPAGNE 4**Agrapart**

'7 Crus' Brut (nv)

\$140.00**Agrapart**

'Terroirs' Blanc de Blancs. Extra Brut Grand Cru (nv)

\$182.00**Billecart-Salmon**

Blanc de Blancs, Grand Cru (nv)

\$198.00**Bérèche et Fils**

Brut Réserve (nv)

\$134.00**CHAMPAGNE (CONT'D)** 4**Alexandre Filaine**

'Cuvée Spéciale' Brut (nv)

\$185.00**Herbert Beaufort**

'Les Facettes' Bouzy 1er Cru Réserve (nv)

\$95.00**Benoit Marguet**

'Shaman 18' Extra Brut Rosé Grand Cru (nv)

\$150.00**Pierre Gerbais**

'Grains de Celles' Extra Brut Rosé (nv)

\$142.00**VINTAGE CHAMPAGNE** 5**Grongnet**

'Special Club' Brut '15

\$162.00**Pol Roger**

'Sir Winston Churchill' Brut '13

\$480.00**Tarlant**

'Lutétienne' Brut Nature '05

\$290.00**Tarlant**

'Cuvée Louis Tarlant Brut Nature '04

\$355.00

Tarlant

\$374.00

L'Étincelante Brut' Nature '02

VIN ROSÉ 1

Tempier

\$116.00

Bandol 20

LES SPRITZ 16. 3

MACVIN SPRITZ

Vin mousseux, macvin du jura & lemon

CLASSIQUE

Vin mousseux, sugar & bitters

LA ROSETTE

Vin mousseux & cherries

APÉRITIFS 16. 3

PASTIS

Anise flavored liquer

ST. GERMAIN

Sweet & floral sambucus nigra grapes

SUZE

Bitter gentian liquer

LES KIRS 4

KIR BRETON

\$16.00

Cidre

KIR MAISON

\$16.00

Aligoté

COMMUNARD

\$16.00

Pinot noir

KIR ROYALE

\$20.00

Vin mousseux

TCHIN TCHIN 16. 3

GINGER SMASH

Fresh ginger, lemon, lime, dark rhum float

TAMARIND SING

Tamarind, fresh orange, a splash of sparkling wine

CUCUMBER PATCH

Cucumber, mint, lime & white rum

HAIR OF THE DOG 16. 1

BLOODY MARY

Vodka, horseradish & tomato juice

COCKTAILS 18. 3

BUVETTE MANHATTAN

Burlesque bitters, housemade picon, carpano antica, mckenzie rye

PARIS MANHATTAN

Burlesque bitters, housemade picon, carpano antica, cognac

TOKYO MANHATTAN

Burlesque bitters, housemade picon, carpano antica, japanese whisky

COCKTAIL 18. 5

Vesper

Ketel One, Plymouth, Lillet Blanc

Martinez

Old Tom Gin, Carapano Antica, Maraschino, orange

Tuxedo N. 2

Plymouth Gin, dry vermouth, Maraschino, absinthe

L'Encore

Yellow Chartreuse, Maraschino, Rye whiskey

Mont Blanc

Plymouth Gin, Yellow Chartreuse, orange bitters

COCKTAILS 20 2

ABSINTHE FRAPPE

Orange bitters, raw sugar, Pernod Absinthe, club soda

ESPRESSO COCKTAIL

Vodka or Reposado Tequila, Vicario Coffee liqueur, Espresso

WHISKEY & SCOTCH 6

Whistle Pig 10 yr	\$22.00
100 proof, straight rye, Vermont	
Whistle Pig 12 yr	\$38.00
86 proof, old world cask finish, Vermont	
Whistle Pig 15 yr	\$64.00
92 proof, estate aged rye, Vermont	
Nikka Coffey Grain	\$18.00
Coffey still, Miyagikyo, Japan	
Redbreast 12 yr	\$21.00
Single pot still, Ireland	
Oban 18 yr	\$21.00
Single Malt Scotch	

COGNAC 6

Fins Bois	\$18.00
Février 'Saveurs	
Bois Ordinaires	\$20.00
Augier, L'oceanique	
Borderies	\$22.00
Grateaud, Bouquet de Borderies'	
Borderies	\$55.00
Park, Mizunara Oak Cask,	
Petit Champagne	\$45.00
Fanny Fougerat, LeLaurier D'Apollon	
Grande Champagne	AVAILABLE OPTIONS
Jean-Luc Pasquet L'Organic	4 Yr: \$24.00
	10 Yr: \$62.00

ARMAGNAC 3

St.-Vivant	\$18.00
Jean Cave VSOP	\$22.00
Chateau de Briat	\$42.00
'Hors d'age 'bas-armagnac	