

LE MENU DU GRAND SALON

TO SHARE

MIXED MARINATED OLIVES 15
Rosemary, Orange Zest

SPICY TUNA TARTARE 26
Wasabi Tobiko, Cucumber, Papadum

CROQUETTE 20
Celery Root, Black Truffle, Parmigiano

CRISPY BLUE SHRIMP LOLLIPOPS 26
Lemongrass-Ginger Sauce

BACCARAT GOUGÈRES 18
Aged Comté, Cheddar, Red Tobiko

**GABRIEL KREUTHER'S
ALSATIAN TARTE FLAMBÉE** 21
Applewood Smoked Bacon, Onion, Crème Fraîche

VEGETARIAN TARTE FLAMBÉE 21
Mushrooms, Onion, Crème Fraîche, Chives

TARTELETTES

6 pieces each

MUSHROOM Celery Root, Tarragon	SQUASH Pickled Mustard Seeds, Chives	CAVIAR Buttermilk Espuma	MAINE LOBSTER Fines Herbes
18	18	30	28

STEAK TARTARE

20
Pommes Gaufrettes, Horseradish, Ossau-Iraty

GRILLED CHEESE SANDWICH 28
Tomato Soup

CINCO JOTAS JAMÓN

42
30 grams Cinco Jotas is a jamón of true purebred pata negra from the Iberian Peninsula. Quality upheld since 1879

ARTISANAL CHEESE & CHARCUTERIE PLATE 38
Assorted Breads, Accoutrements



STARTER

SQUASH SOUP

22
Pumpkin Seed Whipped Cream, Wild Mushrooms

MAINE LOBSTER SALAD

52
Sunchoke Chips, Apple, Pickled Mustard Seeds, Red Currants

FOIE GRAS TERRINE

42
Ginger Bread Crumble, Crément Gelée, Cranberry

HARCOURT SALAD

28
Baby Kale, Parmesan Tuile, Avocado, Spiced Almonds, Pumpkin Seeds, Shaved Squash, Chestnut, Mustard Vinaigrette, Pomegranate

Add Chicken or Salmon 42 Lobster 54

FALL SALAD

28
Endive, Tardivo, Baby Gem, Apple, Walnuts, Rye Croutons, Clothbound Cheddar, Grapes, Cider Dressing

Add Chicken or Salmon 42 Lobster 54

SIDES

ROASTED SQUASH

Spiced Pumpkin Seeds
14

CRUSHED FINGERLING POTATOES

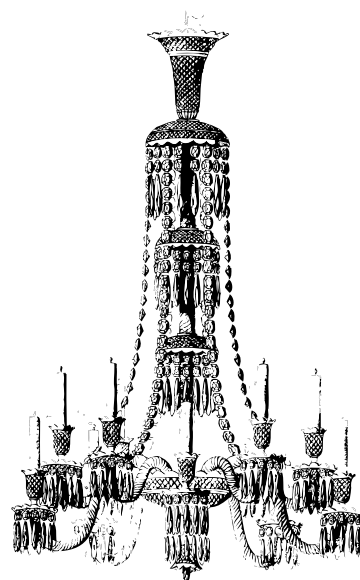
Chives
14

ROASTED BABY CARROTS

Honey, Labneh, Fennel
Pollen
14

FRENCH FRIES

Sumac Aioli 15
or
Black Truffle Aioli 27



BACCARAT HISTORICAL REGIONAL SPECIALTIES

PETIT PATE FEUILLETÉ BACCARAT

40
Duck, Guinea Hen, Foie Gras,
Veal, Green Salad

These savory pastry pies were referenced in the first French cookbook, written by Guillaume Tirel, famously known as Taillevent, in 1392. In the 19th century, these meat pies were savored by the crystallerie and industry workers as a late morning "casse-croûte".

A limited number of these pies will be available daily from 4pm

Paired with

Pauillac du Château Latour - Red Bordeaux Wine 50

GABRIEL KREUTHER'S COUNTRY PATÉ

29
Cornichon, Grain Mustard, Grilled Baguette

ALSATIAN SPAETZLE

29
Hen Of The Wood Mushrooms, Braised Cabbage, Aged Comté

QUAIL TERRINE

36
Petite Salad

FOIE GRAS TERRINE

42
Ginger Bread Crumble, Crément Gêlee, Cranberry

GABRIEL KREUTHER'S ALSATIAN TARTE FLAMBÉE

21
Applewood Smoked Bacon, Onion, Crème Fraîche

BACCARAT SIGNATURE THREE TIER

Steak Tartare
Crispy Shrimp Lollipops
Gougeres
Croquette
Chef's Choice
90

CAVIAR THREE TIER

Traditional Service
Chives, Crème Fraîche,
Shallots, Egg White,
Egg Yolks, Blinis
30 grams

Kaluga 250
Golden Ossetra 295
Royal Ossetra 325

TASTING TRIO

Kaluga 10 grams
Golden Ossetra 10 grams
Royal Ossetra 10 grams
300

THREE COURSE PRIX-FIXE MENU

140

MAIN

GRILLED ORGANIC CHICKEN SANDWICH 29
Avocado, Bacon, Harissa Aioli, Multigrain Bread

BLACK ANGUS BURGER 35
Black Angus Beef, Pickled Red Onion, Gruyère,
With Bacon 39

ALSATIAN SPAËTZLE 29
Hen Of The Wood Mushrooms, Braised Cabbage, Aged Comté

BLACK BASS 35
Roasted Carrot, Saffron Broth, Tarragon

ORA KING SALMON 35
Savoy Cabbage, Squash, Champagne Sauce

DUCK LEG CONFIT 32
Salsify, Roasted Cauliflower, Wheat Berries

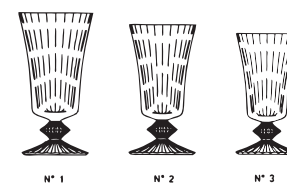
**GABRIEL KREUTHER'S
ALSATIAN COUNTRY SAUSAGE** 32
Artisanal Sauerkraut, Violet Mustard

MAINE LOBSTER CAVATELLI 38
Saffron Butter, Kale, Chestnut

AMERICAN WAGYU BEEF COULOTTE 54

"AU POIVRE"

Crushed Fingerling Potatoes,



DESSERT

THE REAL BABA FOR TWO

Aged Rum, Whipped Vanilla Mascarpone, Gold Leaf
38

Louis XIII
240

Hennessy Paradis Imperial
230

Our classic baba served tableside with your choice of spirit. The baba has been attributed to the Alsace-Lorraine region, near to the home of Baccarat, where lore tells of traditional kougelhof cake first being soaked in wine. It was frequently served as one of the favorite desserts in Versailles.

PUMPKIN SUNDAE

22
Pumpkin Ice Cream, Tahitian Vanilla Bean Ice Cream, Bourbon Chantilly, Ginger Bread Crumble

BLACK AND WHITE MILLE FEUILLE

22
Chocolate Trilogi, Crème Legere, Dark Chocolate Ice Cream

APPLE STRUDEL

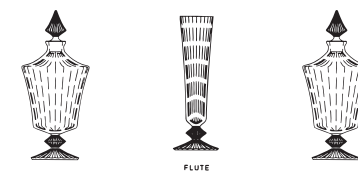
22
Maple Ice Cream, Candied Pecans

CHOCOLATES & MACARONS

22
ICE CREAM SELECTION
Tahitian Vanilla Bean, Chocolate, Pumpkin
7 / SCOOP

SORBET SELECTION

22
Pear, Spiced Apple, Ginger-Pomegranate
7 / SCOOP



We serve our guests using Baccarat Crystal Stemware exclusively. Please enjoy with care. A breakage fee will be applied.

As a courtesy to all guests, mobile phones and laptops are not permitted in the Grand Salon. To best accommodate your needs, we invite you to visit the Spacious workspace adjacent to the hotel's entrance.

To allow all guest to enjoy The Grand Salon, tables may be reserved up to two hours for dining and entertainment *Minimum per table spend of \$75 applies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. Please let us know if you have any food allergies and require menu information or other assistance. We will certainly do our best to accommodate your needs.