

# 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

<b>MUSHROOM</b> Celery Root, Tarragon	<b>SQUASH</b> Pickled Mustard Seeds, Chives	<b>CAVIAR</b> Buttermilk Espuma	<b>MAINE LOBSTER</b> 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

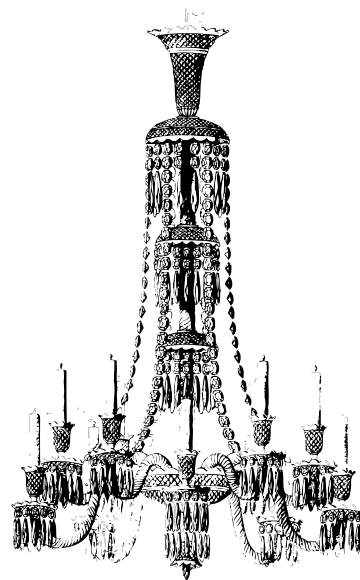
## SIDES

**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

**FOIE GRAS TERRINE** 42  
Ginger Bread Crumble, Crément Gêlée, 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  
CHOOSE 1 STARTER, 1 MAIN  
& 1 DESSERT**

95

## 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

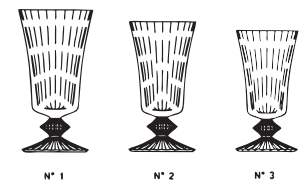
**ORA KING SALMON** 35  
Savoy Cabbage, Squash, Champagne Sauce

**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 kougelhoph 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

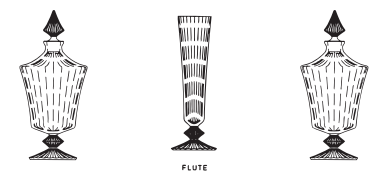
**BLACK AND WHITE MILLE FEUILLE** 22  
Chocolate Trilogi, Creme Legere, Dark Chocolate Ice Cream

**APPLE STRUDEL** 22  
Maple Ice Cream, Candied Pecans

**CHOCOLATES & MACARONS** 22

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

**SORBET SELECTION**  
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.

# LE MENU DU GRAND SALON

## SIGNATURE TOUCH

29

### JOLIE EN ROSE

Haku Vodka, Combier Rose Liqueur, Cocchi Americano Rosa, Lillet Rose, Yuzu, Rhubarb and Wild Strawberry Bitters

### L'AVANT GARDE

Viva XXXII Joven Tequila, Chartreuse, Cappelletti, Orange Bitters, Activated Coconut Charcoal

### EAGLE EYE

Kaffir Lime Leaf-Infused Bertoux American Brandy, Passion Fruit, Campari, Velvet Falernum, Banana Liqueur, Lime

### JADE MOON

Kaffir Lime Leaf-Infused Bertoux American Brandy, Passion Fruit, Campari, Velvet Falernum, Banana Liqueur, Lime

### FIVE FOR FIVE

Volcan Blanco Tequila, Marie Brizard Yuzu Liqueur, Chai Honey, Ginger, Lemon

### PETITE MARIE

Brooklyn Gin, Yellow Chartreuse, Rosemary, Fresh Lemon, Rhubarb Bitters, Egg White

### OPUS

Bird Eye Chili-Infused Illegal Joven Mezcal, Cointreau, Prickly Pear, Lime, Agave, Himalayan Pink Salt Rim

### LE SAVANT

Hennessy XO Cognac, Grand Brulot Café Liqueur, Punt e Mes Vermouth, Demerara Syrup, Habanero and Orange Bitters, Cacao Nib

### DAME DE COEUR

Dalmore 12yr, Cappelletti, Montanaro Rosso Vermouth, Angostura & Orange Bitters, Touch of Laphroaig 10yr

\*\*

*All of our syrups and tinctures are housemade*

## INSPIRED CLASSICS

### PAPER PLANE

Michter's Bourbon, Smoked Rhubarb Amaro, Aperol, Lemon, Rhubarb Bitters  
26

### CORPSE REVIVER #2

Monkey 47 Gin, Cocchi Americano, Dry Curacao, Lemon, Absinthe  
26

### BACCARAT G AND T

Bombay Sapphire East Gin, Q-Grapefruit Soda, Baccarat Custom Bittercube  
Tonic: Grapefruit / Ginger / Bergamot / Fennel

### BACCARAT OLD FASHIONED

Hibiki Harmony Japanese Whisky, Angostura Cotton Candy, Orange Bitters

## PREMIUM

### BACCARAT ROUGE

Clase Azul Plata Tequila, Passionfruit, Allspice Dram, Cardamaro, Lime, Baccarat Blend Tea & Hibiscus Ice Cube  
42

### L'ABRICOT SOUR

Remy Martin XO Cognac, L'abricot du Roulot Apricot Liqueur, Lemon, Angostura and Peychaud's Bitters

Paired With: Apricot / Saffron Macaron, Cognac Truffle, White Chocolate & Pistachio-Dipped Apricot

## ULTRA-PREMIUM

### 100YR NEGRONI

Nolet Silver Gin, PIO x Gonzalez Byass Sherry 1903 Campari, Orange Cream Bitters

### ZODIAC

Whistlepig Rye, Gonzalez Byass Palo Cortado 1987 Sherry, Christian Drouin Calvados, Nux Alpina Walnut Liqueur, Benedictine

Choice of:

Whistlepig  
Old World  
56

Whistlepig  
15yr  
74

Whistlepig  
Boss Hog V Spirit  
of Mauve  
250

### SIDECAR ROYAL

Louis XIII Cognac, Grand Marnier Quintessence, Lemon, Gold Leaf  
450

### L'IMPERIAL

Nolet Reserve Gin, Green Chartreuse Circa 1921-1926, Cherrywood-Aged Maraschino Liqueur, Clarified Lime Juice, Gold Cherry, Tsar Glass  
5000

## CHAMPAGNE COCKTAILS

### THE NEW ME

L'abricot du Roulot Apricot Liqueur, Allspice Dram, Burlesque Bitters, Ruinart Rosé  
36

### CHÂTEAU DE CRISTAL

Grey Goose VX Vodka, Grand Marnier 100, Yellow Chartreuse VEP, Louis Roderer Cristal  
2007  
98

### KIR ROYAL DE MOUTON ROTHSCHILD

Liqueur de Cassis de Mouton Rothschild, Piper Heidsieck Cuvée Rare 2002  
150



FLUTE



FLUTE



FLUTE

## CHAMPAGNE BRUT

### CRISTAL, LOUIS ROEDERER

Reims, France, 2007  
90 | 450

### LOUIS DE SACY, BRUT ORIGINEL

Verzy, France, NV  
32 | 160

### DOM PÉRIGNON, PLÉNITUDE 2

Épernay, France, 2000  
130 | 650

### BILLECART SALMON, BRUT RÉSERVE

Mareuil-sur-Ay, France, NV  
38 | 190 | 380

### BOLLINGER, LA GRANDE ANNÉE

Ay, France, 2008  
65 | 325

### VEUVE CLICQUOT, LA GRANDE DAME

Reims, France, 2006  
80 | 400

### CUVÉE RARE

Reims, France, 2002  
80 | 400

### KRUG, GRANDE CUVÉE

Reims, France, NV  
195 half bottle

## BLANC DE BLANCS

### RUINART, BLANC DE BLANCS

Reims, France, NV

## CHAMPAGNE ROSÉ

### RUINART ROSÉ

Reims, France, NV  
50 | 250 | 450

### CUVÉE RARE ROSÉ

Épernay, France, 2006  
180 | 900

### KRUG ROSÉ

Reims, France, NV  
400 half bottle

### DOM RUINART, BLANC DE BLANCS

Reims, France, 2007

## BEER

### STELLA ARTOIS

Euro Pale Lager, Belgium, 5%  
14

### KRONENBOURG 1664 BLANC

Strasbourg, France, 5%  
14

### ORVAL

Trappist Ale, Belgium, 6.2%  
16

### LAGUNITAS IPA

Petaluma, California, 6.2%  
14

### OMMEGANG PALE SOUR ALE

Cooperstown, New York, 6.9%  
14

### LION BREWERY

Lion Stout, Sri Lanka, 8.8%  
14

### DELIRIUM

"Tremens" Belgium Ale, Belgium, 8.5%  
18

### LA BIRRA DI MENI

Bordeaux, France, 2015 Siriviela Helles Bock, Italy, 7.4%  
14

### MONOPOLIO

Lager Negra, Mexico, 5.5%  
14

## WHITE WINE

### SANCERRE, TOURNEBRIDE, DOMAINE VINCENT GAUDRY

Loire Valley, France 2017  
32 | 128 | 256

### VOUVRAY, TUFFO, DAMIEN PINON

Loire Valley, France, 2017  
22 | 88

### BOURGOGNE CHARDONNAY, ARNAUD BAILLOT

Burgundy, France, 2018  
24 | - | 192

### PULIGNY-MONTRACHET, DOMAINE BACHEY-LEGROS

Burgundy, France, 2017  
36 | 144

### CHABLIS GRAND CRU, CHÂTEAU GRENOUILLES LA CHABLISIENNE

Burgundy, France, 2014  
48 | 192

### SAUVIGNON BLANC, CHÂTEAU MARJOSSE BY PIERRE LURTON

Bordeaux, France 2016  
25 | 100

### PINOT GRIGIO, ELENA WALCH, VIGNA CASTEL RINGBERG

Alto Adige, Italy, 2017  
22 | 88

### CHARDONNAY, NAVARRO VINEYARDS

Anderson Valley, California, 2016  
26 | 104

*\*Please ask your server for our extensive wine list*

## RED WINE

### GEVREY CHAMBERTIN, VIEILLES VIGNES, DOMAINE TORTOCHOT

Burgundy, France, 2017  
30 | 120

### VOLNAY, DOMAINE GLANTENAY

Burgundy, France, 2014  
34 | 136

### MERLOT, CHÂTEAU PABUS

Bordeaux, France, 2015  
30 | 120

### DOMAINE LARRIVET HAUT-BRION, PESSAC-LEOGNAN

Bordeaux, France, 2012  
35 | 140

### PAULLAC DU CHÂTEAU LATOUR

Bordeaux, France, 2013  
70 | 280

### CHÂTEAU RAUZAN-SÉGLA

Margaux, Bordeaux, France, 2008  
225 half btl

### PINOT NOIR, DUSOIL

Willamette Valley, Oregon, 2018  
28 | 112

### MALBEC, HENRY LAGARDE, ZONA ALTA DE RIO

Mendoza, Argentina, 2017  
22 | 88

### CABERNET SAUVIGNON, WHITEHALL LANE

Napa Valley, California, 2015  
38 | 152

### OVERTURE BY OPUS ONE

Napa Valley, California, NV  
75 | 300

### OPUS ONE

Napa Valley, California, 2015  
450 half bottle

## ROSÉ WINE

### CHÂTEAU LA GORDONNE, LA CHAPELLE

Côtes de Provence, France 2018  
24 | 96

