Baccarat
HOTEL
NEW YORK

IN-ROOM DINING

Welcome to the in-room dining experience at Baccarat Hotel New York, where French savoir-faire meets Manhattan's signature style.

Our culinary team has curated an inspired selection of menu items, from comfort food favorites to decadent indulgences.

Whether you're enjoying a quiet morning with house-made pastries and artisanal coffee, or an indulgent late-night supper paired with a glass of champagne, each dish reflects the refined glamour and attention to detail that make Baccarat Hotel New York a celebration of joie de vivre.

Dial '0' For Assistance

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BREAKFAST

7:00am - 11:00am

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness.
Please let us know if you have any food allergies and require further assistance with the menu. We will certainly do our best to accommodate your needs.
A mandatory service charge equal to 21% of the total cost of food, beverage & room rental (for hospitalities) will be added to your bill and will be fully distributed to your service staff. A separate $10 administrative fee will be added to your bill. The administrative fee is not a gratuity and is not distributed to your service staff; it is retained by the hotel to defray its administrative costs related to In-Room Dining. The administrative fee is subject to 8.875% New York sales tax.

BREAKFAST

CONTINENTAL BREAKFAST 43

Choice of Juice and Coffee or Tea
Seasonal Fresh Fruits
Mini Viennoiserie Selection (3) or
Organic Yogurt with Homemade Granola, Seasonal Compote

AMERICAN BREAKFAST 56

Choice of Juice and Coffee or Tea
Two Organic Eggs Prepared Any Style
Roasted Potatoes
Choice of Pork Sausage, Chicken Sausage, Turkey Bacon or Bacon
Choice of Toast

FIFTH AVENUE BREAKFAST 75

Choice of Juice and Coffee or Tea
Freshly Baked Croissant or Mini Viennoiserie Selection (3)
Baccarat Omelette
Choice of Pork Sausage, Chicken Sausage, Turkey Bacon or Bacon
Seasonal Fruits and Berries

WELLNESS BREAKFAST 59

Choice of Green Juice and Tender Coconut Water or Tea
High Fiber Chia Bowl
Coconut Yogurt, Fresh Fruits, Carrots, Compote
All-Bran Loaf Cake with Cranberries and Pumpkin Seeds

À LA CARTE

ORGANIC BERRIES 29
Mixed Berries, Whipped Cream

SEASONAL FRUIT PLATE 27
Chef's Selection of Fresh Fruits

FRENCH TOAST 32
Salted Butter Caramel, Mixed Berries, Bananas

RICOTTA & LIME PANCAKES 34
Savory Pancake, Fresh Ricotta, Lime Zest

SCOTTISH SALMON 39
Catsmo Artisan Smoked Salmon, Onions, Capers, Lemon, Choice of Toast

CROQUE MONSIEUR 34
Cooked Parisian Ham, Béchamel, Swiss, Gruyère

CROQUE MADAME 45
Cooked Parisian Ham, Béchamel, Swiss, Gruyère, One Egg

AVOCADO TOAST 30
Aged Balsamic di Modena, Espelette, Radish, Sourdough
Add Two Poached Organic Eggs +14

FROMAGE 42
Artisan Cheese Board, Upstate Honeycomb, Crackers

HIGH FIBER GRANOLA PARFAIT 28
Housemade Granola, Greek Yogurt,
Seasonal Compote, Fresh Berries

EGGS

TWO EGGS ANY STYLE 29
Roasted Potatoes, Choice of Toast
With Pork Sausage, Chicken Sausage, Turkey Bacon or Bacon +11

BACCARAT OMELETTE 32
Mushrooms, Onions, Aged Comté,
Fines Herbes, Tomato Marmalade

EGG WHITE OMELETTE 33
Mushrooms, Onions, Fines Herbes, Tomato Marmalade

EGGS BENEDICT 38
English Muffin, Two Poached Eggs,
Canadian Bacon, Hollandaise Sauce

LOBSTER BENEDICT 49
Butter-Poached Maine Lobster,
Two Poached Eggs, Chive, Hollandaise Sauce
Whole Lobster 72

EGGS NORWEGIAN 36
English Muffin, Two Poached Eggs,
Smoked Salmon, Hollandaise Sauce

EGGS FLORENTINE 32
English Muffin, Two Poached Eggs,
Spinach, Hollandaise Sauce

STEAK & EGGS 64
6oz Filet Mignon,
Organic Eggs Any Style, Roasted Potatoes

EGGS & CAVIAR 275
Soft-Boiled, 30g Royal Oscietra Caviar

EGGS & TRUFFLE 79
Scrambled Eggs or Baccarat Omelette with Black Truffle

SIDES

ONE ORGANIC EGG 9

BACON, TURKEY BACON, CHICKEN SAUSAGE, OR PORK SAUSAGE 16

SLICED AVOCADO 10

SMOKED SALMON 24

GREEK OR VEGAN YOGURT 16

CHOICE OF TOAST 10
White | Multigrain | Rye | Gluten-Free | Baguette

VIENNOISERIE

LA PETITE SELECTION 26
Petit Croissant, Petit Pain au Chocolat, Petit Apple Danish

CROISSANT 14

PAIN AU CHOCOLAT | ALMOND CROISSANT 16

MUFFIN OF THE DAY 18
Please Check With Your Server For Daily Selection

LE PETIT DÉJEUNER

Children's Menu

CEREAL 19
Frosted Flakes | Rice Krispies | Raisin Bran Crunch | Corn Flakes

EGG SANDWICH 26
Bacon, Organic Egg, Cheese

IN BETWEEN MENU

11:00AM - 12:00PM

SCOTTISH SALMON 39
Catsmo Artisan Smoked Salmon, Onions, Capers, Lemon, Choice of Toast

TWO EGGS ANY STYLE 29
Roasted Potatoes, Choice of Toast
Add Bacon, Turkey Bacon, Pork Sausage, or Chicken Sausage +11

EGGS BENEDICT 38
English Muffin, Two Poached Eggs,
Canadian Bacon, Hollandaise Sauce

LOBSTER BENEDICT 49
Butter-Poached Maine Lobster,
Two Poached Eggs, Chive, Hollandaise Sauce
Whole Lobster 72

EGGS NORWEGIAN 36
English Muffin, Two Poached Eggs,
Smoked Salmon, Hollandaise Sauce

CROQUE MONSIEUR 34
Cooked Parisian Ham, Béchamel, Swiss, Gruyère

CROQUE MADAME 45
Cooked Parisian Ham, Béchamel, Swiss, Gruyère, One Egg

AVOCADO TOAST 30
Aged Balsamic di Modena, Espelette, Radish, Sourdough
Add Two Poached Organic Eggs +14

FROMAGE 42
Artisan Cheese Board, Upstate Honeycomb, Crackers

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ALL DAY MENU

12:00pm - 10:30pm

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SOUPS

ROASTED LEEK & CELERY SOUP 26
White Asparagus, Morel Mushrooms, and Chive Oil

ROASTED TOMATO SOUP 22
Fresh Basil, Extra Virgin Olive Oil, Toasted Baguette

SALADS

CAESAR SALAD 27
Little Gem Lettuce, White Anchovies, Aged Parmesan, Sourdough Croutons

HARCOURT SALAD 26
Arugula, Mixed Greens, Shaved Fennel, Baby Carrots, Radishes,
Pomegranate, Sunflower Seeds, Ricotta Salata, Sherry Vinaigrette

SPRING SALAD OF FRISÉE & WATERCRESS 32
Shaved Fennel, Pencil Asparagus, Radishes, Rhubarb,
Snap Peas, Feta Cheese, and Sauternes Dressing

Add
Burrata Cheese +14
Grilled Chicken +14
Smoked Salmon +18
Roasted Salmon +35
Lemon Shrimp +29
Half Maine Lobster +39

HOUSE SPECIALTIES

BACCARAT SIGNATURE THREE-TIER 95
Grilled Cheese, Miniature Lobster Roll
Tuna Tartare
Add Caviar +45

TRADITIONAL CAVIAR SERVICE
Sustainable Royal Oscietra Caviar 295
Sustainable Beluga 'X' Caviar 425
Served with Classic Accoutrements
Homemade Blinis

SMALL PLATES

RADISHES AND BUTTER 32
Upstate New York Spring Radishes,
Échiré Butter, Herb Dressing

SIGNATURE GRILLED CHEESE 29
Chef's Cheese Selection, Truffle Aioli, Tomato Soup

TUNA NIÇOISE CRUDO 34
Kalamata Olives, Quail Eggs, Haricots Verts, Anchovy
Dressing

SPICY LOBSTER ROLL 42
Toasted Brioche, Amber Spice Aioli, Dill Pickle Chips
Add Caviar +45

SHRIMP COCKTAIL 39
Poached in a Pickling Liqueur,
Lemon, Horseradish Remoulade, Cocktail Sauce

COQUILLES SAINT-JACQUES 35 | 49
Sorrel Sauce, Preserved Lemon, Morel Mushrooms,
Gruyère Crumbs

EAST COAST OYSTERS
Champagne Mignonette
Homemade Cocktail Sauce
½ Dozen 36 | Dozen 68

CHARCUTERIE 44
Selection of Cured Meats,
Marinated Olives, Whole Grain Mustard

FROMAGE 42
Artisan Cheese Board, Upstate Honeycomb, Crackers

LARGE PLATES

GARGANELLI PASTA WITH HERB PISTOU 36
Arugula, Fava Beans, Cherry Tomatoes, Aged Parmesan

LONG ISLAND BLACK SEA BASS 49
Roasted Fennel Purée, Saffron Bouillabaisse Nage,
Fennel Pollen

DOVER SOLE GRENOBLOISE 95
Peewee Potatoes, Spinach

MALABAR SHRIMP CURRY 45
Jumbo Shrimp Poached in a Curry of Coconut, Turmeric,
Curry Leaves, and Tamarind, with Basmati Rice and
Papadums

SPRING CHICKEN 49
Murray's All-Natural Spring Chicken, White Wine,
Thumbelina Carrots, Mushrooms, Onions

RIGATONI BOLOGNESE 39
Grass-Fed Beef, Plum Tomatoes, Oregano,
Shaved Parmesan Cheese

GRASS-FED LAMB CHOPS 64
Creamy Polenta, Sumac, Navarin Spring Vegetables,
Rosemary, Lamb Jus

CRISPY CHICKEN SANDWICH 36
Buttermilk Fried Chicken Breast, Lettuce, Pickles
Harissa Aioli, French Fries

BACCARAT BURGER 46
9oz Prime Burger on Brioche, Remoulade
Gruyère Cheese, Beefsteak Tomatoes
Watercress, House-Made Pickles
French Fries

Add
Maple-Glazed Bacon 12
Turkey Bacon 9

SIDES

ASPARAGUS PARMESAN 32
Sauce Gribiche, Piment d'Espelette

SUGAR SNAP PEAS 29
Lettuce, Mint, Red Pepper,
Preserved Lemon Dressing

WILD MUSHROOMS 29
Miso, Tarragon, Garlic

MASHED POTATOES 18

POMMES FRITES 18
Sumac Aioli, Sel Gris

TRUFFLE FRIES 29
Aged Parmesan Cheese

DESSERTS

BABA AU RHUM FOR TWO 55
Suzette Sauce, Vanilla Bean Ice Cream

CLASSIC CHEESECAKE 29
Gooseberry Ginger Compote, Crème Chantilly

HONEYCOMB BLANC-MANGER 29
Yuzu Orange Curd, Lime Sorbet, Citrus Feuilletine

GUANAJA CHOCOLATE CAKE 33
Coffee Ice Cream, Double Chocolate Fudge

LE GRAND DESSERT 60
Assortment of Petit Fours, Mignardises,
Macarons, Chocolate

ICE CREAM & SORBET 9

CHILDREN'S MENU

GRILLED CHEESE 21

RIGATONI OR SPAGHETTI 26
Tomato Sauce or Plain with Butter and Parmesan Cheese

GRILLED SALMON 40
Seasonal Vegetables

CHICKEN FINGERS 34
French Fries and a Small Fruit Bowl or Yogurt

KIDS' BURGER 32
4oz Wagyu Smash Burger
French Fries or Crudités

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LATE NIGHT DINING

10:30pm - 7:00am

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ROASTED TOMATO SOUP 22
Fresh Basil, Extra Virgin Olive Oil, Toasted Baguette

CAESAR SALAD 27
Little Gem Lettuce, White Anchovies
Aged Parmesan, Sourdough Croutons

HARCOURT SALAD 26
Arugula, Mixed Greens, Shaved Fennel, Baby Carrots,
Radishes, Pomegranate, Sunflower Seeds,
Ricotta Salata, Sherry Vinaigrette
Add
Avocado +10 | Grilled Chicken +14
Smoked Salmon +18 | Lemon Shrimp +29 | Half Maine Lobster +39

SIGNATURE GRILLED CHEESE 29
Chef's Cheese Selection, Truffle Aioli, Tomato Soup

CHARCUTERIE 44
Selection of Cured Meats, Marinated Olives, Whole Grain Mustard

TWO EGGS ANY STYLE 29
Roasted Potatoes, Choice of Toast
With Pork Sausage, Chicken Sausage, Turkey Bacon or Bacon +11

SPAGHETTI PRIMAVERA 36
Spring Vegetables, Tomato Sauce, Parmesan Cheese

KING SALMON 56
Market Vegetables

RIGATONI BOLOGNESE 39
Grass-Fed Beef, Plum Tomatoes, Oregano, Shaved Parmesan Cheese

CRISPY CHICKEN SANDWICH 36
Buttermilk Fried Chicken Breast, Lettuce, Pickles
Harissa Aioli, French Fries

BACCARAT BURGER 46
9oz Prime Burger on Brioche, Remoulade
Gruyère Cheese, Beefsteak Tomatoes
Watercress, House-Made Pickles
French Fries

Add
Maple-Glazed Bacon 12 | Turkey Bacon 9 | Fried Egg 9

GUANAJA CHOCOLATE CAKE 33
Coffee Ice Cream, Double Chocolate Fudge

ICE CREAM & SORBET 9
Homemade Seasonal Selection

SEASONAL FRUIT & BERRIES 27

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BEVERAGE

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JUICE/SMOOTHIE

SMOOTHIE 16
Mixed Berries | Banana | Mango Lassi

FRESHLY SQUEEZED JUICE 19
Orange | Grapefruit

GREEN JUICE 19
Cucumber, Green Apple
Celery, Spinach, Lime

RADIANCE 19
Carrot, Turmeric, Apple, Ginger

JUICE 14
Orange
Apple
Grapefruit
Pineapple
Cranberry
Tomato
Carrot

SODA

COCA-COLA 9
Coke
Diet Coke
Sprite

FEVER-TREE 9
Club Soda
Tonic Water
Ginger Ale
Ginger Beer

WATER

EVIAN 14
750ml

EVIAN SPARKLING 14
750ml

COFFEE

COFFEE | AMERICANO | ESPRESSO | DECAF 12

LATTE 14

CAPPUCCINO 14

HOT CHOCOLATE 15

GOLDEN LATTE 16

TEA

22

HERBAL
Chamomile
Lemon Verbena
Menthe
Golden Glow

GREEN
Jade Spring
Jasmine Pearl

BLACK
The Queen's Guard
Lapsang Souchong
Earl Grey
Assam, Chota Tingrai Estate

WHITE
Silver Needle

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WINE & CHAMPAGNE

Please Scan the QR Code for the Full Wine List

CHAMPAGNE

BTG | BTB

LOUIS ROEDERER, CRISTAL
Reims, 2016
269 | 900

TELMONT, ‘BLANC DE NOIRS MILLÉSIME’
Damery, France 2014
140 | 550

DOM PÉRIGNON
Épernay 2017
130 | 600

RUINART
Blanc de Blancs, Reims NV
70 | 350

FLEUR DE MIRAVAL 'PETITE FLEUR' ROSÉ
Côte des Blancs NV
60 | 290

LOUIS ROEDERER
‘COLLECTION 246’ BRUT
Reims
54 | 270

LAURENT-PERRIER, ROSÉ
Tours-sur-Marne NV
50 | 250

LALLIER, R. 018, 1.5L
Aÿ
48 | 460

PERRIER-JOUËT GRAND BRUT
Épernay NV
45 | 220

VALENTIN LEFLAIVE, CV|19|30
Blanc de Blancs, Oger
45 | 230

TELMONT, ‘RÉSERVE ROSÉ’ BRUT
Damery, France NV
40 | 200

HALF BOTTLES

RUINART, ROSÉ
Reims, NV
210

VIN BLANC

CHABLIS 1ER CRU, LES BEAUROY, DOM. LAROCHE
Burgundy, France 2022
46 | 220

FAR MOUNTAIN, CHARDONNAY
Sonoma Valley, California 2020
40 | 200

POUILLY-FUISSÉ, MARIE ANTOINETTE, F. VINCENT
Burgundy, France 2022
40 | 200

SANCERRE, ANTOINE DE LA FARGE
Loire Valley, France 2025
31 | 150

GIROLAMO RUSSO, NERINA
Etna Bianco, Sicily, Italy 2022
28 | 140

CASTEL RINGBERG, ELENA WALCH, PINOT GRIGIO
Alto Adige, Italy 2023
27 | 130

VIN ROSÉ

CHÂTEAU D'ESCLANS, GARRUS
Côtes de Provence, France, 2022
52 | 260

CHÂTEAU MINUTY, PRESTIGE
Côtes de Provence, France, 2025
30 | 150

CHÂTEAU MIRAVAL
Côtes de Provence, France, 2024
27 | 130

VIN ROUGE

INSIGNIA, JOSEPH PHELPS, CABERNET SAUVIGNON
Napa Valley, California 2021
72 | 360

BAROLO, MARCHESI DI BAROLO
Piedmont, Italy 2016
55 | 275

CHÂTEAU GLORIA
Saint-Julien, Bordeaux, France 2012
44 | 220

SINEGAL ESTATE, CABERNET SAUVIGNON
Napa Valley, California 2022
40 | 200

FLOWERS, PINOT NOIR
Sonoma Coast, California 2023
35 | 165

FAIVELEY, PINOT NOIR ‘VV’
Mercurey, Burgundy, France 2023
35 | 175

CASTELLO DI AMA, CHIANTI CLASSICO “MONTEBUONI”
Tuscany, Italy 2020
32 | 160

HALF BOTTLES

OPUS ONE
Napa Valley, California 2021
800 Half Bottle

CHÂTEAU CANTEMERLE 'LES ALLÉES DE CANTEMERLE'
Haut-Médoc, France
150 Half Bottle

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COCKTAILS BEER & SPIRITS

BACCARAT SIGNATURE

THE FOUNDER'S FIRE 40

Rémy Martin VSOP Cognac, Agua Mágica Capón Mezcal, Ancho Reyes, Blood Orange, Ginger, Chili, Blood Orange & Aperol Foam

MAHARAJA'S GIFT 36

Diplomático Rum, Italicus Bergamot Liqueur, Averna Amaro, Spiced Sweet Potato Purée, Lemon, Torched Marshmallow

THE SERPENT'S FANG 38

Patrón Reposado Tequila, Del Maguey Vida Mezcal, Yellow Chartreuse, Cucumber Cordial, Melon Bitters, Smoked Salt

AMETHYST BLOOM 33

Butterfly Pea–Infused Monkey 47 Gin, Ume Plum Liqueur, Cointreau, Lime, Cinnamon, Cardamom Bitters, Rose Ice Sphere

POMME ROYALE 36

Graham Cracker–Vanilla Infused Ketel One Vodka, Pear Eau-de-Vie, Baked Apple, Lemon, Champagne

CHANDELIER 34

Hendrick's Gin, Lemon, Lavender, Absinthe, Red Burgundy

BACCARAT ROUGE 54

Patrón Cristalino Tequila, Passionfruit
St. Elizabeth's Allspice Dram, Cardamaro, Lime, Baccarat Blend Tea, Hibiscus Ice Cube

DUST TO DUST 38

Brown Butter-Washed Jefferson's Ocean Bourbon,
Giffard Banane du Brésil
Faccia Brutto Nocino Walnut, Cedar Smoke

BACCARAT OLD FASHIONED 55

Baccarat Select Maker's Mark Master Blend, Angostura Cotton Candy, Orange Bitters

CLASSICS

BACCARAT FRENCH 75 | 45
The Botanist Gin, Lemon, Sugar
Louis Roederer “Collection 246” Brut

KIR ROYAL DE MOUTON ROTHSCHILD 150
Cassis de Mouton Rothschild, Ruinart Blanc de Blancs

THE LAST WORD 34
Monkey 47 Gin, Green Chartreuse, Luxardo Maraschino, Lime

FRENCH MARTINI 32
Grey Goose Vodka, Chambord, Organic Pineapple Juice

VESPER 50
Bombay Sapphire 1er Cru, Grey Goose, Lillet Blanc, Tempus Fugit
Spirits Kina L'Aéro d'Or

LE SAZERAC 60
Brother’s Bond Rye, Martell Blue Swift Cognac, Sugar
Peychaud’s Bitters, Angostura Bitters, Lemon Essence
Absinthe Rinse

ESPRESSO MARTINI 37
Belvedere Organic Vodka, Fair Café, Espresso

HERITAGE & VERMILLION

BOULEVARDIER 36
Russell’s Reserve Bourbon, Campari Bourbon Cask Tales
Carpano Antica Sweet Vermouth, Lemon Essence

OAXACAN NEGRONI 40
Montelobos Tobalá Mezcal, Campari Tequila Cask Tales
Amontillado Sherry, Flamed Orange Peel

KINGSTON NEGRONI 55
Appleton Hearts 2002, Campari Rum Cask Tales
Del Professore Sweet Vermouth, Lime

BEER

BITBURGER 18
Pilsner, Germany, 4.8%

STONE BREWING IPA 18
Escondido, California, 6.9%

DUVEL STRONG BELGIAN ALE 18
Strong Ale, Belgium, 8.5%

KRONENBOURG 1664 18
Strasbourg, France, 5%

NON-ALCOHOLIC

EINBECKER 12
Non-Alcoholic, Germany

ZERO PROOF

MAGENTA REVERIE 22
French Bloom, Lemon, Hibiscus, Sage

EVERGREEN 22
Seedlip Garden, Cucumber Juice,
Mint, Yuzu

SUNSHINE BLISS 22
Seedlip Grove, Passionfruit, Lime Juice, Tajín

FRENCH BLOOM, LE BLANC 22
Chardonnay, France

LYRE'S AMALFI SPRITZ 22

VODKA

GREY GOOSE 1L | 420

KETEL ONE 1L | 395

GIN

THE BOTANIST 1L | 395

MONKEY 47 1L | 495

BOURBON, SCOTCH & WHISKY

BULLEIT BOURBON 750ML | 350

ANGEL'S ENVY 750ML | 425

WHISTLEPIG RYE 10YR 750ML | 525

SINGLE MALTS

BALVENIE DOUBLEWOOD 12YR 750ML | 425

MACALLAN 12YR 750ML | 550

GLENMORANGIE 18YR 750ML | 795

RUM

MOUNT GAY 750ML | 375

RON ZACAPA 23YR 750ML | 425

TEQUILA

CLASE AZUL PLATA 750ML | 495

CLASE AZUL REPOSADO 750ML | 900

COGNAC

LOUIS XIII DE RÉMY MARTIN 50ML | 1,500

SUSTAINABILITY PARTNERS

WE THANK OUR SUSTAINABLE PARTNERS FOR THEIR COMMITMENT, WHICH ALLOWS US TO DELIVER AN EXCEPTIONAL AND MEMORABLE DINING EXPERIENCE.

NORWICH MEADOWS FARM, NORWICH, NY

UPSTATE FARMS, FARMER COOPERATIVE, UPSTATE, NY

KOPPERT CRESS, CUTCHOGUE, NY

RI MUSHROOM CO., SOUTH KINGSTOWN, RI

LANCASTER FARM, LANCASTER COUNTY, PA

BALDOR PEAK SEASON / LOCAL PROGRAM

CATSMO SMOKEHOUSE, CATSKILLS, NY

HUDSON VALLEY FISHERIES, HUDSON, NY

THE MAINE LOBSTER MARKETING COLLABORATIVE, PORTLAND, ME

MURRAY'S ALL-NATURAL CHICKEN, CATSKILLS, NY

BILLION OYSTER PROJECT, NY

THE CHEF'S GARDEN, HURON, OH

FOODPRINT GROUP ZERO WASTE SYSTEMS

COPIA FOOD RESCUE SOLUTIONS

YANIV GLASS RESTORATION SERVICES, NEW YORK, NY

OUR KITCHEN IS PROUDLY SEED OIL-FREE ACROSS ALL FRYING AND HIGH-HEAT APPLICATIONS.
CONSCIOUSLY SOURCED FROM ZERO ACRE FARMS

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