

WINES

GLASSES

with bubbles

Brut | Billecart-Salmon, Reserve, Champagne, France NV 35.

Brut | Krug, Grande Cuvée,
Champagne, France NV *Half Bottle* 150.

sans skins

Sauvignon Blanc | Domaine Pellé,
Menetou-Salon, Loire, France 2022 23.

with skins

Cabernet Franc | Sébastien David, Herluberlu,
Loire Valley, France 2023 *Chilled* 17.

Red Currant & Cassis | Muri, Fade to Black,
Copenhagen, DK2023 *Chilled Alt-Wine <0.5% ABV* 16.

CHAMPAGNE BOTTLES

GIRARD-BONNET EXTRA BRUT Blanc de Blancs,
Au Bout du Chemin 99.

CHRISTOPHE MIGNON BRUT NATURE
Blanc de Noirs, ADN de Meunier NV 115.

ERIC RODEZ EXTRA BRUT Ambonnay,
Cuvée des Crayères 150.

BILLECART-SALMON BRUT Rosé 175.

RUINART BRUT Blanc de Blancs 195.

ADRIEN RENOIR EXTRA BRUT Le Terroir *Magnum* 250.

KRUG BRUT Grande Cuvée 171ème Édition 495.

SNACKS + APPS

CRISPY CHICKPEAS 9.

Za'atar & Feta

GRILLED GORDAL OLIVES 9.

Smoked Olive Oil & Orange

GOUGÈRES Au Poivre 13.

Bordier Butter (The Best French Butter)

FRITES 15.

Pepper Brine Aioli & Smoked Whisky Ketchup

SCALLOP CRUDO 22.

Chili Lemon Vinaigrette & Persimmon Relish

WAGYU BOLOGNA SANDO 22.

Reading Raclette & Dill Dijonnaise

FROG "WINGS" 24.

Garlic Parsley Rub & Crème Fraîche

SKEWERS

MAITAKE 14.

Tomatillo & Black Garlic

GRILLED PRAWN 17.

Miso Sabayon & Burnt Orange

PORK BELLY 18.

Rosemary Maple Glaze & Pear

A5 MIYAZAKI WAGYU BEEF 40.

Shiso Salsa Verde

COCKTAILS



SOIL TO SIP *New York Bartender Week* 21.

Isolation Proof Orchard Gin, Methode Sweet Vermouth, Maitake, King Bolete, Tonka, House Leather Bitter



THE ALSACIEN 18.

Gewurztraminer, Verjus, Chamomile, Honey, Bee Pollen



MEZCAL Y SODA 21.

Mezcal, Mango, Habanero, Lime, Citrus Salt



INTRUSION 21.

Blanche d'Armagnac, Pandan, Cider Cordial



TARTE TATIN 22.

Calvados, Oloroso Sherry, Caramel, Brown Butter, Rectified Apple Juice



ANSE CÉRON 22.

Rhum Arrangé, Coconut Oil, Banana, Lime, Absinthe



CROISSANT KIR ROYAL 25.

Croissant Liqueur, Champagne



ISPAHAN 23.

Tequila, Mezcal, Sweet Vermouth, Campari, Lychee, Raspberry, Rose



THE PEA AND THE ELEVATOR 25.

Salers, Rye Whiskey, Petis Pois, Rhubarb, Sparkling Wine

COCKTAILS



KOTA TERNATE 22.

Rum Blend, Cachaça, Ceylon Tea, Coconut, Pineapple, Lemon, Mix of Spices & Milk



ST. GERMAIN DES PRÉS 21.

Gin, Elderflower, Cucumber, Thai Chili, Lime, Egg White



THE EASY ALSACIEN 17.

Slightly Fizzy N/A Wine, Verjus, Chamomile, Honey, Bee Pollen



MAH-NÁ-MAH-NA 17.

Oleo Lime Banana, Spices, Lime, Soda

CIDER BEER

MONOPOLIO CLARA* 8.

Dressed "ECC Style" w/ Chef Eric's Salsa Verde & Salted Lime Wedge

**Non-Alc Option available upon request*

AVAL ROSÉ 8.

Bretagne, France

password: 2F*ckSpiders!

Wifi Network: WEARENOTHER