

— WINE BY THE GLASS —

SPARKLING

Charles Lafitte, Brut, N.V. 12/48

ROSÉ

Chateau Montaud, Cotes de Provence, 2020 14/56

ORANGE

Ugni Blanc, L'Orangé, Famille Sumeire, Provence,
France, 2020 (B)(O)(N) 14/53

WHITE

Chardonnay, Maison Nicolas, Pays d'Oc, France, 2020 12/48

Picpoul de Pinet, Domaine De La Madone, Languedoc 2021 13/49

Sauvignon Blanc, Sand Point, Lodi, California, 2021 15/60

Pinot Gris, Erath Winery, Oregon, 2021 14/58

RED

Gamay, Côteaux Bourguignons, Dominique Piron,
Burgundy, France 2020 (S) 13/49

Côtes du Rhône, Domaine de Magalanne,
Rhône Valley, France, 2020 12/46

Chinon Cabernet Franc, Domaine de la Colline,
Loire Valley, France, 2020 15/56

Malbec, Trivento, Mendoza, Argentina 2020 12/46

Cabernet Sauvignon/Merlot, Haut-Medoc, cuvee prestige,
Bordeaux 2015 13/49

Pinot Noir, Pacific, Oregon 2018 14/53

SHERRY

Lustau OloRoso 1996 10

Lustau, Papyrus Manzanilla 13

DESSERTWINE

Sauternes "La Fleur" 2010 12

MADEIRA

Broadbent Colheita 12

PORT

Taylor Fladgate Reserve, Ruby 10

Taylor Fladgate 10 Yr, Tawny 12

BEERS & CIDER

DRAFT

Kronenbourg Lager 8

Flower Power IPA 8

Amber Ale 8

BOTTLE

Milk Stout Nitro 8

N.A. Athletic Beer Organic 7

CIDER

Aval Cider 9



Behind a bookshelf in the library
of Le château de Versailles,
lay the secret passage to Marie Antoinette's
private boudoir.

A hideaway for intimate festivities
where carefree laughter and playfulness of
the spirit allowed refuge from the
"etiquette" of the royal court.

Louis XVI, the king himself, never entered
this precious Eden.

Only a select few were invited to visit
le Boudoir...



— COCKTAILS 15 —



MARGARITA

Blanco Tequila,
Grand Marnier,
Mango,
Chipotle Agave,
Lime juice

ARCHIDUCHESSE

Aperol,
Hay Calvados,
Miso Syrup,
Lemon juice,
Cider, Proseco

VIVACITE

Avua Cachaca,
Oaxacan Rum,
Fresh Ginger Syrup,
Falernum,
Lime

AMADEUS

Aquavit,
Pisco
Purple Corn Tea
Bergamot
Foam Syrup

1755

Pineapple infused
Blanche Armagnac,
Coconut Vinegar,
Coconut syrup,
Lemon, egg White

HOFBURG

Blend of rum,
Raspberries, Spices,
Black Tea, Lemon,
Whey

NUIT BLANCHE

Vodka, Cold Brew
Liqueur, Espresso,
Roiboos

PETIT COCHON

Bacon Infused
Rye Whiskey,
Spiced Cherry Bitters

VARENNES

Gin,
Rhubarb, Lime,
Bitters

GUILLOTINA

Mezcal, Amontillado Sherry,
Sweet
Vermouth,
Campari Rose

THE QUEEN

Beurre Noisette
infused Cognac,
Champagne,
Angostura bitter

LOUIS XVI

Rye Whiskey, Campari,
Sweet vermouth,
Pandan,
Chocolate bitter



— LIGHT FARE —

MIXED OLIVES 5

MIXED NUTS 5

FRENCH FRIES 8

SALMON RILLETTES 10
with Rye Crisps

CROQUETTES 16
Truffle Mushroom



Desserts

MACARONS ASSORTMENT 9

Consuming raw or undercooked meats, fish, eggs or shellfish, may increase your risk of foodborne illness.

