

Cocktails

La Pèche aux Pêches	-23-
<i>Champagne, lapsang souchong tea, bay leaves, peach</i>	
Pineapple Express	-23-
<i>Champagne, smoked pineapples, Cayenne, chocolate bitters</i>	
La pomme d'Ève	-23-
<i>Champagne, apple, fennel, white wine reduction, cardamom bitters</i>	
Lychees in a Pear Tree	-23-
<i>Champagne, vodka, lychee, pear</i>	
Caper Berry Martini	-19-
<i>French gin, Cirrus vodka, Lillet Rose, French dry vermouth, caper berry brine, lemon bitters, Comté cheese</i>	
Le Triptyque	-21-
<i>Cognac, sweet vermouth, Campari infused with coffee, cinnamon, and vanilla, chocolate bitters</i>	
Old Fashioned au Canard (for 2)	-38-
<i>Duck fat washed whiskey and Martell Blue Swift, orange marmalade, walnut bitters, smoke</i>	
Le Potin Originel	-20-
<i>Cognac, San Zanj Without Angels rum Clairin, absinthe, allspice dram, earl grey, Peychaud's bitters</i>	
La Ville des Lumières	-20-
<i>French single malt, roasted banana butter washed sweet vermouth, walnut bitters</i>	
FIGure It Out	-20-
<i>Smoked fig infused armagnac, Aberfeldy 12-year, sweet vermouth, Benedictine, Peychaud's bitters, Angostura</i>	
Yves Saint-Martin	-20-
<i>Duck fat washed cognac, Green Chartreuse, maple, mint, lemon, egg white</i>	
Danse avec Moi	-18-
<i>Tequila reposado, Cointreau, lime, three pepper agave, pulverized lava salt, tajin</i>	
Thyme is of the Essence	-19-
<i>Vodka, thyme and lavender infused Cointreau, grapefruit, raspberry shrub</i>	
La Baie Obscure	-19-
<i>Mezcal, reposado tequila, blackberry, black pepper, maple, lime, egg white</i>	
Le RUM-anesque	-18-
<i>Rum, Campari, blood orange, ginger, grapefruit bitters</i>	
Jade Gimlet	-18-
<i>Coconut washed gin, Green Chartreuse, basil, lime oil</i>	
