

PS-21

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UNASSUMING FRENCHIE RESTO & BAR

2712 RICHMOND AVE., HOUSTON, TX

Director *Philippe Schmit & Sébastien Laval*

Cuisinier *Philippe Schmit*

- Restaurateur *Geraldo "Rico" Torres*

- Bar *Souvik Dasgupta*



"l'apéro" - assortment of snacks to share... start here -

Brandade of codfish spread 16
codfish, potatoes, olive oil, grilled focaccia

Tarte flambée 19
thin bread dough, crème fraîche, caramelized onions, lardons

Trio of dips 14
green tapenade, harrisa pepper, pickled mushrooms, breads

Mini crispy croque monsieur 14

Charcuterie tray 24
delicious selection of the day, pickled vegetables, Fallot mustard

Sardine rillettes 12
slow cooked creamy sardine preserve, breads

Céléri rémoulade 12
celery root, rémoulade sauce

after l'apéro

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|--|----|
| Burrata Salad burrata, marinated cherry tomatoes, broccoli purée, truffle vinaigrette | 17 |
| Crab Salad crab, guacamole, red pepper mousse, saffron crab gelée | 21 |
| Winter Salad mixed greens, pickles, vegetable chips, hibiscus vinaigrette | 15 |
| Childhood chicken wings deboned chicken wings confit in garlic butter on marrowbone | 16 |
| Steak tartare Rossini hand-cut beef, seared foie gras, truffle vinaigrette, toasted bread | 35 |
| Lobster bisque two ways bisque topped with flaky puff pastry / Bisque with fish quenelle | 18 |
| Foie gras terrine foie gras, artichoke, smoked duck breast, Sauternes gelée, kumquat marmalade | 28 |

sides

| | |
|---------------------|----|
| real bread service | 19 |
| whipped potatoes | 9 |
| in-house made fries | 10 |
| brussels sprouts | 12 |
| grilled cauliflower | 9 |

add-ons

| | |
|---------------------------|----|
| fresh black truffle (≈4g) | 19 |
| bearnaise sauce | 5 |
| bordelaise sauce | 5 |
| peppercorn sauce | 5 |
| seared foie gras (≈2 oz) | 15 |

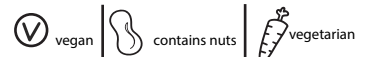
continue this way

| | | | |
|---|----|---|----------|
| Crispy salmon crispy brick, salmon medallion, asparagus pesto, zucchini gratin, herb vinaigrette | 27 | Steak frites grilled ribeye, French fries, choice of sauce: peppercorn, bordelaise, béarnaise | 48 |
| Duck breast Wellington flaky puff pastry, foie gras, braised mushrooms, fingerling potatoes, cognac sauce | 42 | Whole chicken for two roasted chicken, whipped potatoes, Brussels' sprouts, Philippe's BBQ sauce | 29/pers. |
| Seared filet mignon 8oz beef filet, potato gratin with cheese, bourbon peppercorn sauce | 48 | Tableside Raclette experience for two warm raclette cheese, fingerling potatoes, salad crudité, charcuterie boards, pickles | 28/pers. |
| Seafood bouillabaisse grilled seafood, potato, leeks, fennel, saffron seafood consommé, garlic toast, aioli | 32 | Vegan bouillabaisse lemongrass-ginger broth, 10 vegetables, grilled tofu, saffron garlic emulsion | 24 |
| Grilled mahi mahi mussel chowder flan, grilled leeks, black garlic condiment, lemon confit | 29 | | |

towards the end

| | | | |
|---|----|---|----|
| Cheese-monger board Chef's selection of the day served with bread | 22 | Apple Tatin flambée Cardamom caramel, vanilla ice cream, calvados, cinnamon | 18 |
| Grand Marnier soufflé clementine salad, Grand Marnier crème anglaise | 14 | Coffee or tea gourmand assortment of mini pastries: tiramisu, chocolate tart, madeleine | 14 |
| Chocolate crêpe soufflé chocolate fondant, orange blossom, suzette sauce | 14 | make it a mini espresso martini or a mini chocolate martini +8 | |
| Meringue & pear poached pear, whisky chestnut mousse, Chantilly, pear syrup | 13 | Pineapple carpaccio spiced well formulated keto sweets syrup, rum & coconut sorbet | 13 |

*contains raw or undercooked ingredients. "consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."



20% service charge is automatically added to parties of 6 or more

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Cuisin Philippe Schmit

- *Restaur* dsai: "Rico" Torres

- *Bar* Souvik Dasgupta

 #ps21htx

bubbles

| | |
|---|-----|
| CRÉMANT BRUT Rieffé, Alsace MV | 56 |
| CRÉMANT BRUT Bénédictine & Stéphane Tissot, Jura MV | 79 |
| CRÉMANT ROSÉ Domaine Amirault, Loire MV | 75 |
| CHAMPAGNE BRUT Telmont, Réserve Brut MV | 120 |
| CHAMPAGNE BRUT Michel Turgay, Blanc de Blancs MV | 149 |
| CHAMPAGNE ROSÉ Dumangin, 1 ^{er} Cru MV | 128 |
| CHAMPAGNE MILLÉSIMÉ Louis Roederer 2014 | 239 |

whites

| | |
|--|-----|
| RIESLING Domaine Weinbach, Alsace 2020 | 75 |
| PINOT GRIS Domaines Schlumberger, Alsace 2019 | 65 |
| PINOT BLANC Zind-Humbrecht, Alsace 2021 | 69 |
| SAUVIGNON BLANC François Lurton, Les Fumées Blanches 2020 | 52 |
| SAUVIGNON BLANC Michel Vattant "MK", Sancerre 2021 | 65 |
| SAUVIGNON BLANC Clos des Lunes, Bordeaux 2017 | 65 |
| COLOMBARD Mont Gravet, Côtes de Gascogne 2019 | 45 |
| CHENIN BLANC Couly-Dutheil "Les Chanteaux", Chinon 2019 | 62 |
| CHARDONNAY Dauvissat, Petit Chablis 2020 | 64 |
| CHARDONNAY Meurgey Croses, Mâcon-Uchizy 2018 | 49 |
| CHARDONNAY Bouchard "Beaune du Château", Beaune 1er cru 2018 | 131 |
| CHARDONNAY Pernot Belicard, Puligny-Montrachet 2015 | 152 |
| CHARDONNAY Henri Marie "Vignes de Sorbieff", Arbois | 55 |
| VIOGNIER Pierre Gaillard, Condrieu 2020 | 95 |

rosés

| | |
|------------------------------------|----|
| CAMARGUE Domaine de la Figueirasse | 55 |
| PROVENCE Domaine Ott "by Ott" | 69 |
| BANDOL Domaine Vigneret | 60 |

reds

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|---|-----|
| GAMAY Clusel-Roch "Traboules", Côteaux du Lyonnais 2018 | 72 |
| PINOT NOIR Damien Martin, Bourgogne 2020 | 60 |
| PINOT NOIR François Carillon, Savigny-lès-Beaune 2014 | 125 |
| PINOT NOIR Domaine Sigaut, Morey St Denis 1er Cru 2014 | 175 |
| PINOT NOIR Mélanie Pfister "Rouge Toujours", Alsace 2019 | 75 |
| CARIGNAN Claude Vialade, 50 yrs vines, Côtes Catalanes 2021 | 49 |
| GRENACHE Domaine du Pegau "Plan Pegau", Côtes du Rhône MV | 58 |
| GRENACHE Régis & Bruno Boisson, Cairanne 2010 | 75 |
| NIELUCCI Comte Abbattucci, Faustine, Corsica 2020 | 90 |
| MERLOT Château les Gravières de la Brandille, Bordeaux Supérieur 2018 | 64 |
| MERLOT Château la Pointe, Pomerol 2018 | 125 |
| CABERNET SAUVIGNON Château Barde Haut, St Émilion Gd Cru 2012 | 119 |
| CABERNET SAUVIGNON Château Bergey, Pessac-Léognan 2006 | 109 |
| CABERNET SAUVIGNON Château Lynch-Moussas, Pauillac 2004 | 189 |
| MALBEC Château de Haute Serre "Lucter", Cahors 2019 | 60 |
| MOURVÈDRE Domaine de la Tour du Bon, Bandol 2018 | 119 |
| SYRAH Pierre Gaillard, Crozes-Hermitage 2020 | 90 |

appéritifs

| | | | |
|-----------|-------------------|---------------------|-------------------------|
| Ricard 12 | Antica Formula 14 | Quinquinoix 15 | Pommeau de Normandie 15 |
| Suze 10 | Génépi 12 | Chartreuse Verte 16 | Ratafia de Champagne 15 |
| Pernod 12 | Lillet Blanc 10 | Chartreuse Jaune 16 | Pineau des Charentes 15 |

francophonie cocktails

Paris 16

Citadelle Jardin d'Été, lemon, Normandy cordial, Champagne, lemon macaron

Casablanca 16

Plantation white, turmeric, ras el hanout syrup, lime, Italicus, cardamom bitters, tonic

Beirut 16

Citadelle, za'atar, fig, red vermouth, Campari, clay pot aged

Montréal 16

vanilla infused Bulleit rye, maple, Cheerios milk, yellow Chartreuse, five acids, clarified

Veracruz 16

Ketel One, mole spice blend, Mr Black amaro, espresso, piconcillo, cotija

Saigon 18

Socoro blanco, oriental herb blend, Ojo de Tigre, Cocchi Americano, Midori, verjus

Polynésie 16

Plantation pineapple, crème de coco, piña sherbet, pineapple sorbet, Champagne

le botaniste cocktails

Martini Provençal 18

The Botanist, lavender, Cocchi Americano, Pineau des Charentes, St Germain

Le Gin & Tonique 16

The Botanist, Elemakue bitters, Indian tonic, garden herbs, two citrus

Martini flight (3 mini 'tinis) 28

Tanqueray Ten façon classic, The Botanist façon gibson, Citadelle façon dirty

a glass of wine

bubbles

| | |
|--------------------------------------|----|
| CRÉMANT BRUT Rieffé, Alsace | 14 |
| CHAMPAGNE BRUT Telmont, Réserve Brut | 30 |

whites

| | |
|--|----|
| SAUVIGNON BLANC François Lurton, Les Fumées Blanches | 13 |
| CHARDONNAY Dauvissat, Petit Chablis | 16 |

rosé

| | |
|---|----|
| MOURVÈDRE Domaine Ott "by Ott", Côtes de Provence | 15 |
|---|----|

reds

| | |
|--|----|
| GAMAY Clusel-Roch "Traboules", Côteaux du lyonnais | 18 |
| MALBEC Château de Haute-Serre "Lucter", Cahors | 15 |
| MERLOT Château les Gravières, Bordeaux Supérieur | 16 |

sweets

| | |
|---------------------------------------|----|
| SAUTERNES Domaine Doisy-Védrines 2003 | 29 |
| BANYULS M. Chapoutier 2012 | 16 |

digestifs

| | |
|----------------------------|----|
| Vieille Prune de Souillac | 28 |
| Pierre Ferrand 1840 Cognac | 16 |
| Rémy Martin 1738 Cognac | 22 |
| Rémy Martin XO Cognac | 50 |
| Chât. Laressingle Armagnac | 20 |
| Château du Breuil Calvados | 18 |

draft beer

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|--------------------|---|
| Kronenbourg "1664" | 8 |
|--------------------|---|