

BRUNCH PS-21SM BRUNCH

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UNASSUMING FRENCHIE RESTO & BAR

2712 RICHMOND AVE., HOUSTON, TX

Direction: Philippe Schmit & Sébastien Laval - Cuisine: Philippe Schmit - Restaurant: Géraldo "Rico" Torres

apps

Lobster bisque two ways

bisque topped with flaky puff pastry / bisque baked with fish quenelles

Steak tartare Rossini

Hand-cut beef, seared foie gras, truffle vinaigrette, toasted bread

Crab salad

Crab meat, guacamole, red pepper, saffron crab gelée

Trio of dips

green tapenade, harrisa pepper, pickled mushrooms, toasted bread

Tarte flambée

thin bread dough, crème fraîche, caramelized onions, lardons

Salmon tart

thin bread dough, salmon gravlax, dill crème fraîche, pickled onions, arugula

Shrimp cocktail

6 count Gulf shrimp, Philippe's cocktail sauce

Oysters

1/2 dozen fresh East Coast oysters, mignonette, Philippe's cocktail sauce

Mom's brioche'd sausage

"sabodet" garlic sausage, mustard sauce

sandwiches

Le burger

wagyu patty, Brie cheese, caramelized onions, BLT, BBQ sauce, fries

Le croissant

Parisian ham & Swiss cheese, béchamel sauce, hash browns

Croque monsieur (croque madame)

Parisian ham, Swiss cheese, béchamel sauce, side salad, fries

eggs

Eggs benedict

toasted brioche, hollandaise sauce, Parisian ham, hash brown

Egg cocotte

baked eggs with lobster meat & lobster bisque

Vegetarian omelette

ratatouille, Swiss cheese

Egg white omelette

confit tomato, basil, goat cheese

mains

Steak frites

Grilled hanger steak, fries, whisky peppercorn sauce

Salmon scalopini

seasonal vegetable fricassée

Savory crêpe

Port & mushroom coulis, Parmesan

a glass of wine

Bubbles

CRÉMANT BRUT Rielfé, Alsace _____ 14
CHAMPAGNE BRUT Telmont, Réserve Brut _____ 30

Whites

RIESLING Domaine Weinbach, Alsace _____ 20
SAUVIGNON BLANC François Lurton, Les Fumées Blanches _____ 13
CHARDONNAY Dauvissat, Petit Chablis _____ 17

Rosé

BANDOL Domaine Vigneret _____ 15

Reds

PINOT NOIR Damien Martin, Burgundy _____ 16
SYRAH Jean-Michel Gérin "La Champine", Rhône _____ 12
MALBEC Château de Haute-Serre "Lueter", Cahors _____ 15
MERLOT Château les Gravières, Bordeaux Supérieur _____ 16

draft beer

LAGER Kronembourg "1664", Alsace _____ 8

brunch cocktails

FRENCHIE MOJITO _____ 18
Plantation pineapple, sugar, lime, Green Chartreuse, dry vermouth, club soda

TAHITIAN SPRITZ _____ 18
Vanilla vodka, Chinola, Aperol, fruit de la passion, lime, bubbles

salads

Salade niçoise

tuna, fennel, olives, egg, string beans, peppers, mixed greens

Lobster salad

asparagus, lobster vinaigrette, mixed greens

Caesar salad

Grana Padano, brioche croutons

add chicken **add salmon**

breakfast pastry basket

assortment of breakfast pastries:
butter croissant, butter chocolate croissant,
almond croissant, brioche, strawberry jam, butter

desserts

Chocolate crêpe

fluffy chocolate crêpe filled with chocolate fondant, Suzette sauce

Pineapple carpaccio

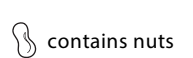
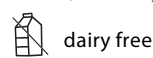
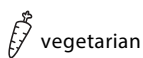
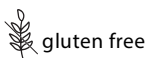
spiced well formulated keto sweets syrup, rum & coconut sorbet

Coffee or tea gourmand

assortment of mini pastries: tiramisu, chocolate tart, Grand Marnier

French toast

brioche, Chantilly, berries, house syrup



* 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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bubbles

CRÉMANT BRUT Rielfé, Alsace MV	56
CRÉMANT BRUT Bénédicte & Stéphane Tissot, Jura MV	79
CRÉMANT ROSÉ Lucien Albrecht, Loire MV	75
CHAMPAGNE BRUT Telmont, Réserve Brut MV	120
CHAMPAGNE BRUT Michel Turgay, Blanc de Blancs	149
CHAMPAGNE ROSÉ Dumangin, 1 ^{er} Cru MV	128
CHAMPAGNE MILLÉSIMÉ Louis Roederer '14	239

whites

RIESLING Domaine Weinbach, Alsace '20	80
PINOT GRIS Domaines Schlumberger, Alsace '19	65
PINOT BLANC Zind-Humbrecht, Alsace '21	69
SAUVIGNON BLANC François Lurton, Les Fumées Blanches '20	52
SAUVIGNON BLANC Gilles Lesimple, Sancerre '21	91
SAUVIGNON BLANC Clos des Lunes, Bordeaux '17	65
COLOMBARD Mont Gravet, Côtes de Gascogne '19	45
VERMENTINO Yves Leccia "Île de Beauté", Corsica '15	90
CHENIN BLANC Couly-Dutheil "Les Chanteaux", Chinon '19	62
CHARDONNAY Dauvissat, Petit Chablis '20	68
CHARDONNAY Meurgey-Croses, Mâcon-Uchizy '18	49
CHARDONNAY Bouchard "Beaune du Château", Beaune 1 ^{er} cru '18	131
CHARDONNAY Pernet-Bellicard, Puligny-Montrachet '15	152
CHARDONNAY Henri Marie "Vignes de Sorbief", Arbois '18	55
VIOGNIER Pierre Gaillard, Condrieu '20	119

rosés

CAMARGUE Domaine de la Figueirasse '20	55
BANDOL Domaine Vigneret '21	60

reds

GAMAY Clusel-Roch "Traboules", Côteaux du Lyonnais '18	72
PINOT NOIR Damien Martin, Bourgogne '20	64
PINOT NOIR François Carillon, Savigny-Les-Beaune '19	125
PINOT NOIR Domaine Sigaut, Morey-St.-Denis 1 ^{er} Cru '14	175
PINOT NOIR Mélanie Pfister "Rouge Toujours", Alsace '19	75
CARIGNAN Claude Vialade, 50 yrs vines, Côtes Catalanes '21	49
GRENACHE Domaine du Pegaü, Côtes du Rhône MV	58
GRENACHE Régis & Bruno Boisson, Cairanne '10	75
NIELUCCIU Comte Abbattu "Faustine", Corsica '20	90
MERLOT Château les Gravières de la Brandille, Bordeaux Supérieur '18	64
MERLOT Château la Pointe, Pomerol '18	125
MERLOT Château Barde Haut, St.-Émilion Gd. Cru '12	119
CABERNET FRANC Couly-Dutheil "Clos de l'Écho", Chinon '18	91
CABERNET SAUVIGNON Château Haut-Bergey, Pessac-Léognan '06	109
CABERNET SAUVIGNON Chateau Lynch-Moussas, Pauillac '04	189
MALBEC Château de Haute-Serre "Lucter", Cahors '19	60
MOURVÈDRE Domaine de la Tour du Bon, Bandol '18	119
SYRAH Jean-Michel Gérin "La Champine", Rhône '16	48
SYRAH Pierre Gaillard, Crozes-Hermitage '20	90

francophonie cocktails

PARIS 18
Citadelle Jardin d'Été, lemon, Normandy cordial, Champagne, macaron
CASABLANCA 16
Plantation, turmeric, ras el hanout, lime, Italicus, cardamom bitters, tonic
BEIRUT 18
Citadelle, za'atar, fig, reed vermouth, Campari, clay pot aging
MONTRÉAL 16
vanilla infused Bulleit rye, maple, Cheerios milk, Chartreuse, 5 acids
VERACRUZ 16
Ketel One, mole spice blend, Mr Black amaro, espresso, piloncillo, cotija
SAIGON 18
Socoro, oriental herb blend, Ojo de Tigre, Cocchi, Midori, verjus
POLYNÉSIE 16
Plantation pineapple, coco, piña sherbet, pineapple sorbet, Champagne

le botanist cocktails

MARTINI PROVENÇAL 18
The Botanist, lavender, Cocchi, Pineau des Charentes, St. Germain
LE GIN & TONIQUE 16
The Botanist, Elemakue bitters, Indian tonic, garden herbs, two citruses
MARTINI FLIGHT (3 mini 'tinis) 30
Tanqueray Ten façon classic, Botanist façon Gibson, Citadelle façon dirty



SCAN FOR LIQUOR LIST ->

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