

PS-21SM

unassuming Frenchie Restaurant and Bar

PS21HTX.COM

@PS21HTX

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	21
bisque topped with flaky puff pastry / bisque baked with fish quenelles	
Steak tartare Rossini 	38
Hand-cut beef, seared foie gras, truffe vinaigrette, toasted bread	
Crab salad 	21
crab meat, guacamole, red pepper, saffron crab gelée	
Trio of dips 	14
green tapenade, harissa pepper, confit garlic hummus, toasted bread	
Tarte flambée	17
thin bread dough, crème fraîche, caramelized onions, lardons	
Salmon tart	22
thin bread dough, salmon gravlax, dill crème fraîche, pickled onions, arugula	
Shrimp cocktail	24
6 count Gulf shrimp, Philippe's cocktail sauce	
Oysters	MP
1/2 dozen fresh East Coast oysters, mignonette	
Mom's brioche'd sausage	12
"sabodet" garlic sausage, mustard sauce	




sandwiches

Le burger	22
wagyu patty, Brie cheese, caramelized onions, BLT, BBQ sauce, fries	
Le croissant	18
Parisian ham & Swiss cheese, béchamel sauce, hash browns	
Croque monsieur (croque madame + 3)	14
Parisian ham, Swiss cheese, béchamel sauce, side salad, fries	



eggs

Eggs benedict	18
toasted brioche, hollandaise sauce, Parisian ham, hash brown	
Egg cocotte	21
baked eggs with lobster meat & lobster bisque	
Vegetarian omelet	17
ratatouille, Swiss cheese	
Egg white omelet	16
confit tomato, basil, goat cheese	

mains

Steak frites 	32
grilled ribeye, house-made fries, whiskey peppercorn sauce	
Salmon scallopini 	25
seasonal vegetable fricassée	
Savory crêpe 	16
Port & mushroom coulis, Parmesan	

salads

Salade niçoise 	24
tuna, fennel, olives, egg, string beans, peppers, mixed greens	
Spring salad 	15
mixed greens, pickles, vegetable chips, hibiscus vinaigrette	
Caesar salad	14
Grana Padano, brioche croutons	
add chicken +7	add salmon +12

breakfast pastry board (\$15)

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

a glass of wine

bubbles

CRÉMANT ROSÉ Lucien Albrecht, Alsace	16
CHAMPAGNE BRUT Telmont, Réserve Brut	28

whites

SAUVIGNON BLANC François Lurton, Les Fumées Blanches	13
CHARDONNAY La Chablisienne, Bourgogne	14
CLAIRETTE Domaine la Suffrène, Bandol	20

rosé

BANDOL Domaine Vigneret	15
-------------------------	----

reds

PINOT NOIR Damien Martin, Burgundy	16
MALBEC Château de Mercuès "Le Vassal", Cahors	15
MERLOT Château les Gravières, Bordeaux Supérieur	16

draft beer

Kronembourg "1664", lager, Alsace	8
-----------------------------------	---

desserts

Chocolate crêpe 	14
fluffy chocolate crêpe filled with chocolate fondant, Suzette sauce	
Floating island 	10
light meringue, vanilla crème anglaise, mixed berries, caramel	
Coffee or tea gourmand 	14
mini pastry trio: tiramisu, chocolate tart, Grand Marnier cream puff	
French toast 	16
brioche, Chantilly, berries, house syrup	



gluten free



vegetarian



keto



dairy free



vegan



contains nuts

* 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

PS-21SM

unassuming Frenchie Restaurant and Bar

PS21HTX.COM

@PS21HTX

UNASSUMING FRENCHIE RESTO & BAR

2712 RICHMOND AVE., HOUSTON, TX

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

bubbles

CRÉMANT ROSÉ Lucien Albrecht, Alsace MV	64
CRÉMANT BRUT Domaine Amiraault, Loire MV	72
CRÉMANT BRUT Bénédicte & Stéphane Tissot "Indigènes", Jura MV	99
CHAMPAGNE BRUT Telmont, Réserve Brut MV	112
CHAMPAGNE BRUT Michel Turgy, Blanc de Blancs	149
CHAMPAGNE ROSÉ Dumangin, 1 ^{er} Cru MV	139
CHAMPAGNE MILLÉSIMÉ Louis Roederer '14	239

whites

RIESLING Domaine Weinbach, Alsace '20	65
PINOT GRIS Zind-Humbrecht, Alsace '20	72
PINOT BLANC Zind-Humbrecht, Alsace '21	69
SAUVIGNON BLANC François Lurton, Les Fumées Blanches '21	52
SAUVIGNON BLANC Gilles Lesimple, Sancerre '22	91
SAUVIGNON BLANC Clos des Lunes, Bordeaux '18	69
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	69
CLAIRETTE Domaine la Suffrène, Bandol '21	80
CHARDONNAY La Chablisienne, Bourgogne '18	56
CHARDONNAY Domaine de la Denante, Mâcon La Roche Vineuse '20	59
CHARDONNAY Bouchard "Beaune du Château", Beaune 1 ^{er} cru '18	131
CHARDONNAY Pernot-Belicard, Puligny-Montrachet '15	152
CHARDONNAY Henri Marie "Vignes de Sorbief", Arbois '18	55

rosés

LANGUEDOC Villa des Anges "Old Vine Cinsault" '21	45
BANDOL Domaine Vigneret '21	60

reds

GAMAY Domaine Laforest, Beaujolais-Villages '21	65
PINOT NOIR Damien Martin, Bourgogne '20	64
PINOT NOIR Domaine Rion, Chorey-Lès-Beaune '20	89
PINOT NOIR François Carillon, Savigny-Les-Beaune '19	129
PINOT NOIR Domaine Sigaut, Morey-St.-Denis 1 ^{er} Cru '14	189
CARIGNAN Claude Vialade, 50 yrs vines, Côtes Catalanes '21	49
GRENACHE Domaine du Pegaù, Côtes du Rhône MV	59
GRENACHE Régis & Bruno Boisson, Cairanne '15	89
NIELUCCIU Comte Abbatucci "Faustine", Corsica '20	99
MERLOT Château les Gravières de la Brandille, Bordeaux Supérieur '18	64
MERLOT Château la Pointe, Pomerol '18	159
MERLOT Château Barde Haut, St.-Émilion Gd. Cru '11	139
CABERNET SAUVIGNON Château d'Agassac, Haut-Médoc '01	99
CABERNET SAUVIGNON Château Verdignan, Haut-Médoc '09	95
CABERNET SAUVIGNON Clos Marsalette, Pessac-Léognan '15	109
CABERNET SAUVIGNON Ch. Prieuré-Lichine "Confidences", Margaux '16	105
CABERNET SAUVIGNON Chateau Lynch-Moussas, Pauillac '04	199
MALBEC Château de Mercuès "Le Vassal", Cahors '19	60
MOURVÈDRE Domaine de la Tour du Bon, Bandol '18	119
SYRAH Pierre Gaillard, Crozes-Hermitage '20	90

brunch cocktails

LE GIN & TONIQUE 16

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

MARTINI PROVENÇAL 18

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

FRENCHIE MOJITO 18

Mount Gay black barrel, sugar, lime, Green Chartreuse, dry vermouth, club soda

TAHITIAN SPRITZ 18

Ketel One, Chinola, Aperol, fruit de la passion, lime, bubbles

BREAKFAST MARTINI 16

The Botanist, French orange marmalade, Cointreau, fresh citrus

ROUGE MARIE 16

The Botanist, cold pressed tomato, botanic blend, herbes de Provence, Espelette salt
(can be made with Ketel One)

KIR ROYALE 16

Mathilde crème de cassis, Champagne

J'aime le cog!



#jaimelcog



SCAN FOR LIQUOR LIST ->