

PS-21SM

unassuming Frenchie Restaurant and Bar

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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	12
bisque topped with flaky puff pastry	
Burrata salad 	17
marinated cherry tomatoes, broccoli purée, truffle vinaigrette	
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	





sandwiches

Le burger*	22
wagyu patty, Brie cheese, caramelized onions, BLT, BBQ sauce, fries	
Fancy ham & cheese "Jambon-beurre"	18
baguette, Parisian ham, Comté cheese, truffle butter, side salad, fries	
Croque monsieur	14
Parisian ham, Swiss cheese, béchamel sauce, side salad, fries	
Le panini 	14
mozzarella, tomato, pesto, tapenade, marinated eggplant, side salad, fries	


mains

Salmon scallopini* 	25
seasonal vegetable fricassée	
Moules frites* 	19
P.E.I mussels, saffron-chorizo sauce, house-made fries	
Steak frites* 	32
grilled ribeye, house-made fries, whiskey peppercorn sauce	
Cheese soufflé 	17
Swiss cheese, Parmesan, truffle oil, side salad	
Risotto or pasta of the day	MP
Chef's inspiration of the day	
Quiche of the day	19
Chef's quiche of the day, side salad, fries	


desserts

Cheese-monger board 	22
Assortment of cheeses of the day, honeycomb, fig spread, toasted bread	
Grand Marnier soufflé 	14
clementine salad, Grand Marnier crème anglaise	
Chocolate crêpe 	14
fluffy chocolate crêpe filled with French chocolate fondant, suzette sauce	
Warm apple Tatin 	16
upside down apple pie, cardamom caramel, vanilla ice cream	


 gluten free

 vegetarian

 keto

 dairy free

 vegan

 contains nuts

salads

Salade niçoise	24
tuna, fennel, olives, egg, string beans, peppers, mixed greens	
Chicken Thai salad	22
shiitake, peppers, snow peas, cilantro, Boston lettuce	
sub shrimp +6	21
Caesar salad	14
Grana Padano, brioche croutons	
add chicken +7	
add salmon +12	

lunch prix fixe (\$22)

Soup of the day

+

Bouchon plate (comes with the following)

- croque monsieur bite
- petite Caesar salad
- risotto or pasta

add chicken (+4) or salmon (+8)

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
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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
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* 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 ROSÉ Lucien Albrecht, Alsace MV	64
CRÉMANT BRUT Domaine Amiraucourt, Loire MV	72
CRÉMANT BRUT Bénédicte & Stéphane Tissot "Indigènes", Jura MV	99
CHAMPAGNE BRUT Telmont, Réserve Brut MV	112
CHAMPAGNE BRUT Michel Turgé, 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-Bellicard, 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-Lès-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 Pegaü, 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

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 vermouthe, 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

Insolito blanco, 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

Botanist façon Gibson, Tanqueray Ten façon classic, Citadelle façon dirty

J'aime le cog.!



#jaimelcog



SCAN FOR LIQUOR LIST ->