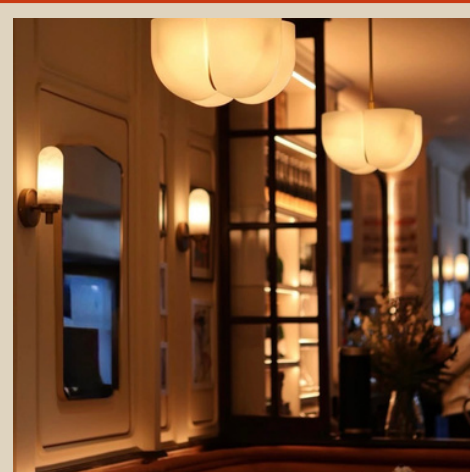
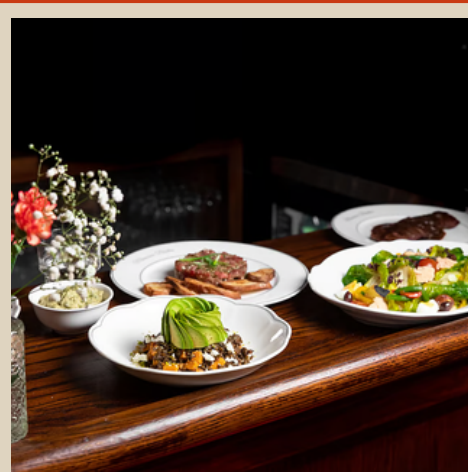
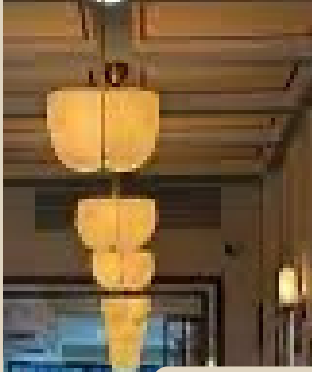


Monsieur Bistro



PRIVATE EXPERIENCES



ABOUT MONSIEUR BISTRO

MONSIEUR BISTRO BEGAN WITH A SIMPLE DREAM: BRING THE CHARM OF PARIS CAFÉS TO THE HEART OF NEW YORK. WE'RE HERE FOR MORE THAN A MEAL, WE'RE HERE TO CREATE MOMENTS. EVERY PLATE IS MADE WITH HONEST INGREDIENTS AND CARE, FULL OF FLAVOR AND JOY.

OUR SPACE IS WARM AND WELCOMING, A PLACE TO RELAX AND FEEL AT HOME. WE'RE PROUD TO HONOR THE HISTORY OF THIS ADDRESS, ONCE THE BELOVED SEL ET POIVRE, AND BUILD ON ITS STORY WITH SOMETHING FRESH AND DELIGHTFUL WHERE TREASURED MEMORIES AND NEW BEGINNINGS MEET.



FULL BUY-OUT

PRICING

WE DO NOT IMPOSE A ROOM FEE; INSTEAD, WE OPERATE ON A FOOD AND BEVERAGE MINIMUM PRICING SYSTEM.

LARGE PARTIES

FOR NON-PRIVATE LARGE RESERVATIONS EMAIL US.

ACCESSIBILITY

THE RESTAURANT IS ACCESSIBLE VIA STREET LEVEL, BUT PLEASE NOTE THAT THE BATHROOMS ARE LOCATED IN THE BASEMENT, AND WE DO NOT HAVE AN ELEVATOR.

NUMBER OF GUESTS

60 SEATED

75 STANDING

PRIVATE EVENT HOURS POLICY

LUNCH: Monday to Friday, 12 PM - 3 PM

BRUNCH: Saturday and Sunday, 12 PM - 4 PM

DINNER: 5 PM - 10 PM, 7 days a week

Private events can begin earlier or end later than these hours.

20% GRATUITY,
8.875% NEW YORK
STATE SALES TAX,
AND A
5% ADMIN FEE ARE
NOT INCLUDED IN
FOOD & BEVERAGE
MINIMUMS

FOOD
MENU

Prix-Fixed \$90

APPETIZERS

choice of 1

Brussel Sprout Salad

*brussels sprout, avocado, green zucchini, pomegranate,
parmesan, cashew, mustard dressing
(dairy, nuts)*

Salmon Tartare

cucumber, dill, chives, lemon dressing

Lentil Salad

*green lentil, butternut squash, avocado, goat cheese,
pistachio, raspberry dressing
(dairy, nuts)*

MAINS

choice of 1

Branzino

fingerling potatoes, bok choy, zucchini, vierge sauce

Crispy Chicken Breast

bone in chicken breast, creamy mushroom sauce

Elbow Pasta

*mushrooms, 12 month aged comte cheese
(gluten, egg, dairy)*

Steak Au Poivre

+ \$20 per person

*NY Strip Steak, black peppercorn sauce, french fries
(dairy)*

DESSERTS

choice of 1

CREME BRULEE

(egg, dairy)

RIZ AU LAIT

french rice pudding, salted butter caramel (dairy)

PROFITEROLE

*choux puff, vanilla ice cream, warm dark chocolate sauce
(dairy, gluten)*

Family Style \$90

APPETIZERS

choice of 2

Brussel Sprout Salad

*brussels sprout, avocado, green zucchini, pomegranate,
parmesan, cashew, mustard dressing
(dairy, nuts)*

Salmon Tartare

cucumber, dill, chives, lemon dressing

Cheese Plate

Tomme de Savoie, Comte 18 months, Chabichou

MAINS

choice of 2

Branzino

fingerling potatoes, bok choy, zucchini, vierge sauce

Crispy Chicken Breast

bone in chicken breast, creamy mushroom sauce

Elbow Pasta

*mushrooms, 12 month aged comte cheese
(gluten, egg, dairy)*

Steak Au Poivre

+ \$20 per person

*NY Strip Steak, black peppercorn sauce, french fries
(dairy)*

SIDES

French Fries

Green Beans

Mashed Potatoes

DESSERTS

choice of 2

CREME BRULEE

(egg, dairy)

RIZ AU LAIT

french rice pudding, salted butter caramel (dairy)

PROFITEROLES

*choux puff, vanilla ice cream, warm dark chocolate sauce
(dairy, gluten)*

Hors d'œuvres \$35

1 HOUR

Price per person, extra hour +\$15

Choose 4

Gougere

Beef Tartare Bites

Salmon Blinis

Pig in a blanket

Shrimp Tempura with Cocktail Sauce

Acras with red bell pepper sauce

Assorted Cheese Plate +\$5

Ossetra Caviar +50pp

SWEETS

choose 1

MINI CHOUX

filled with vanilla pastry cream

MINI LEMON TART

MINI PARIS BREAST

BAR
PACKAGES

BAR PACKAGES

Policies: Our Open Bar Packages are required for all guests with no exceptions.

For those who prefer non-alcoholic options, we're happy to create a selection of mocktails and 0% beer and wine. Guests are permitted to order one drink per person at a time, and please note that shots are not included in this package.

WINE AND BEER OPEN BAR

2 hours \$65pp | Additional hour +\$25pp

Choice of 3 wine selections

Sparkling:

- Ca' di Prata Prosecco
- Moet & Chandon Brut +\$10pp

White/Rose

- Pinot Grigio Savino
- Riesling Dr. Hans VonMuller
- Corsica Rose Domaine Campu Vecchio

Red

- Cotes du Rhone
- Pinot Noir Madison de la Villette
- Selection of Beer and Soft Drinks
- Cocktails à la carte

STANDARD OPEN BAR

2 hours \$75 | Additional hour +\$30

- Standard Spirits Selection with 2 signature cocktails
- Selection of Wine (1 sparkling, 1 White, 1 Red)
- Selection of Draft Beer and Soft Drinks

PREMIUM OPEN BAR

2 hours \$90 | Additional hour +40

- Top Shelf Spirits Selection with 3 signature cocktails
- Selection of Premium Wine (1 sparkling, 2 White, 2 Red)
- Selection of Draft Beer and Soft Drinks

BEVERAGES ON CONSUMPTION

Guests are welcome to choose to have all beverages charged based on actual consumption at the event. If you'd like to select wines to be charged on consumption, we request that you make selections from our wine list in advance. Our wine team will be happy to guide you through our options.

COCKTAILS

FRENCH MARTINI

Vodka, Cassis, Pineapple, Raspberry, Salt Rim

UES PALOMA

Tequila, Grapefruit Juice, Pink Grapefruit Soda, Tajin

MONSIEUR

Rum, Aperol, Lemon, Amaro

PERFECT MANHATTAN

Rye Whiskey, Sweet Vermouth, Dry Vermouth, Bitters

PARIS G&T

Gin, Light Tonic, Rosemary, Cucumber

CARAJILLO MARTINI

Espresso, Liquor 43, Cacao

SPRITZ

Aperol

Aperol, Prosecco, Soda Water, Orange

Hugo

St-Germain, Prosecco, Soda Water, Mint, Lemon

Americano

Campari, Sweet Vermouth, Soda Water, Orange Peel



Monsieur Bistro

MONSIEUR BISTRO
853 LEXINGTON AVE, NEW YORK, NY, 10064
407-723-6174
JACQUELINE@MONSIEURBISTRO.COM
JACQUELINE PICCINI
GENERAL MANAGER