CYRANO

• LE COIN DE L'APERO •

MENU

COFFEE & SMOOTHIES

Espresso	USD 3
Cappuccino	USD 4
Macchiato	USD 3
Latte	USD 4
White Coffee	USD 3
Mocha	USD 5
Coffee Spritz	USD 4
Americano	USD 3
Iced Coffee	USD 3
Iced Latte	USD 4
Iced Mocha	USD 5
Cold Brew	USD 4
Coffee Julep	USD 4
Chocolate Avocado Smoothie	USD 8
Peanut Butter Smoothie	USD 8
Green Smoothie	USD 5
Hot Chocolate	USD 5
Tea Selection	USD 2

FOOD

BREAKFAST

Strawberry Yogurt USD 9
Yogurt, Granola, Strawberry, Banana, Agave

Omelette USD 10
Eggs, Mushroom, Mozzarella, Parmesan, Avocado Mousse, Side Salad

Scrambled Egg Tartine USD 8
Eggs, Avocado Mousse, Chili Flakes, Sourdough Bread

Plate of Labneh USD 7
Labneh, Cherry Tomatoes, Basil, Olive Oil

Labneh Tartine USD 8
Labneh, Cherry Tomatoes, Basil, Sourdough Bread

Salmon on a Bun USD 19
Smoked Salmon, Eggs, Avocado Mousse, Chili Flakes, Side Salad

Ham and Cheese Croissant USD 13
Croissant, Emmental Cheese, Smoked Ham, Honey, Mustard, Mixed Greens

Salmon and Egg Croissant USD 16
Croissant, Avocado Mousse, Smoked Salmon, Poached Eggs

LES TARTINES

Goat Cheese Tartine USD 15
Strawberry Jam, Avocado Mousse, Mixed Greens, Goat Cheese, Strawberry Wedges, Granola, Balsamic Reduction, Sourdough Bread

Tomato Tartine USD 11
Cherry Tomato, Basil, Olive Oil, Black Pepper, Fresh Mozzarella, Sourdough Bread

Bresaola Tartine USD 15
Cream Cheese, Rocca, Bresaola, Fresh Mozzeilla, Parmesan, Sourdough Bread

Salmon Tartine USD 19
Avocado Mousse, Mixed Greens, Smoked Salmon, Capers, Chili Flakes, Sesame Seeds, Lemon Juice, Sourdough Bread

Avocado on Toast USD 11
Avocado, Olive Oil, Italian Powder, Black Pepper, Lime Juice, Coriander, Chili Flakes, Chips, Sourdough Bread

Speck Peach Tartine USD 15
Grilled Peach, Grilled Garlic, Butter, Sourdough, Chili Flakes, Speck, Camembert

Strawberry Tartine USD 7
Caramelized Sourdough Bread, Butter, Strawberry Carpaccio, Peach Jam, Basil Leaf, Blueberry, Raspberry, Powdered Sugar, Agave Syrup

BITES AND DIPS

Spinach Dip USD 11
House-made Spinach Mix, Mozzarella, Gouda, Parmesan, Mushroom, Side Bread

Edamame Bowl USD 7

Chips USD 5
Add Truffle Dip USD 2

SWEETS

Cake of the Day USD 7
Ask our Team for the cake of the day

Pizzette Chocolat USD 7
Chocolate Spread, Banana, Strawberry

Peanut Butter on Toast USD 7
Crunchy Peanut Butter, Banana, Strawberry, Granola, Sourdough Bread

Pain Perdu USD 10
Marinated Pain de Mie, Raspberry, Vanilla Ice Cream, Caramel Sauce

SOUP

USD 9

LES SALADES

Chicken Salad USD 14
Mixed Greens, Red Bell Pepper, Baby Corn, Baby Romaine Lettuce, Marinated Chicken, Parmesan, Caesar Sauce

Salmon Salad USD 21
Rocca, Mushroom, Smoked Salmon, Avocado, Pumpkin Seeds, Chili Flakes, Lemon Mustard Sauce

Goat Cheese Salad USD 13
Rocca, Mushroom, Cherry Tomato, Goat Cheese, Dried Apricot, Dried Fig, Granny Smith Apples, Granola, Agave Syrup, Lemon Mustard Sauce

Artichoke Salad USD 15
Grilled Vegetables Mix, Grilled Artichoke, Blue Cheese, White Balsamic Herbs Sauce, Baby Spinach, Black Pepper, Italian Herbs, Agave Nectar, Chili Flakes

Burrata Salad USD 25
Heirloom Tomatoes, Burrata, Salt, Chives, French Thyme, Spring Onions, Basil Oil, Garlic Herbs Sauce, Microgreens

Blueberry Feta Salad USD 11
Feta Cheese, Blueberries, Basil Leaves, White Balsamic Herbs Sauce

LES PIZZETTES

Maison USD 13
Tomato Sauce, Mozzarella, Mushroom, Oregano

Chorizo USD 19
Chorizo, Tomato Sauce, Mozzarella, Mushroom, Pesto Sauce, Oregano

Bresaola USD 19
Bresaola, Tomato Sauce, Mozzarella, Mushroom, Oregano, Rocca, Parmesan

PLATTERS

Pasta al Ragù alla Bolognese USD 19
Linguini, Six-Hour Slow-Cooked Bolognese Sauce, Parmesan, Basil, Black Pepper

Tagliatelles Forestières USD 15
Tagliatelles, Portobello Mushroom, Parmesan, Truffle Spread, Parsley, Bread Crumbs

Cacio e Pepe USD 13
Spaghetti, Pecorino Romano, Parmesan, Black Pepper

Mushroom Risotto USD 13
Arborio Rice, Lemon Zest, Lime Zest, White Mushroom, Truffle, Parmesan Tuile, White Wine, Butter, Onion, Ciboulette

Deli Platter USD 37
Chorizo, Speck, Bresaola, Lomo Iberico, Pickled Cucumber, Onion, Jalapeños Jam, Moutarde de Dijon, Sourdough Bread

Cheese Platter USD 40
Truffle Pecorino, Chèvre Affiné, Vieux Comté, St Albray, Dried Cranberries, Dried Papaya, Dried Apricots, Walnuts, Almonds, Olive Tapenade, Sourdough Bread

Smoked Chicken Sandwich USD 14
Marinated Chicken Breast, Emmental, Rocca, Smoked Mayo Sauce

Steak à la Béarnaise USD 21
Australian Tenderloin, Mustard Sauce, Sucrine, Black Pepper, Salt, Fennel Roots, Bearnaise Sauce, Chives, Butter

Croque Monsieur USD 16
Smoked Ham, Emmental, Bechamel Sauce

Tuna Avocado Tartare USD 18
Avocado Mousse, Yellowfin Tuna, Nikkei Sauce, Baguette, Chives, Black Pepper, Italian Herbs

Sardine USD 10
Sardine, Sourdough Bread, Tomato Salsa, Lime Wedge, Spring Onions, Black Pepper, Panko Bread Crumbs

COCKTAILS

OUR SPECIALS

Umi Gimlet	USD 13
Nut My Pumpkin	USD 13
Exotic Punch	USD 13
Yogi Kiwi	USD 13
Tomato Martini	USD 13
Nutty Rob Roy	USD 13
House Paloma	USD 13
Curry Me	USD 13
Passion de Bergerac	USD 13

OUR CLASSICS

Aperol Spritz	USD 13
Americano	USD 12
Negroni Sbagliato	USD 13
Negroni	USD 12
Boulevardier	USD 15
Hanky Panky	USD 14
Moscow Mule	USD 12
London Mule	USD 12
Sake Martini	USD 10
Chocolate Negroni	USD 13
Manhattan	USD 14
Vieux Carré	USD 15
Espresso Martini	USD 11
Dry Martini	USD 13
Vodka Martini	USD 11
Dirty Martini	USD 11
Vesper Martini	USD 15
Bloody Mary	USD 13
Gin Gimlet	USD 13
Vodka Gimlet	USD 11
Vodka Sour	USD 11
Tequila Sour	USD 16
Whiskey Sour	USD 16
Gin Sour	USD 13
Tommy's Margarita	USD 13
Mezcal Margarita	USD 20
Old Fashioned	USD 14

BY THE GLASS

SINGLE MALT

Lagavulin 8	USD 17
Lagavulin 16	USD 26
Singleton 12	USD 13
Glenmorangie 10	USD 17
Auchentoshan 12	USD 15
Macallan 12	USD 25
Balvenie 14	USD 25
Glenfiddich 12	USD 13
Glenlivet Nadurra First Fill	USD 21
Glenlivet Founder's Reserve	USD 11
Laphroaig 10	USD 19
Laphroaig Select	USD 19
Ardmore Port Wood	USD 14

BLENDED SCOTCH

JW Black Label	USD 11
J&B Rare	USD 10
Famous Grouse	USD 10
Chivas 12	USD 11

AMERICAN WHISKEY

Bulleit Bourbon	USD 14
Bulleit Rye	USD 15

BLENDED MALT

Monkey Shoulder	USD 12

ASIAN WHISKEY

Hibiki Japanese Harmony	USD 26

IRISH WHISKEY

Teeling Small Batch	USD 13

VODKA

Ketel One	USD 11
Smirnoff Red	USD 9
Belvedere	USD 25
Beluga Noble	USD 24
Chopin Potato	USD 21
Haku	USD 13
Tito's	USD 11
Grey Goose	USD 19

MEZCAL

SeBusca Joven	USD 15
SeBusca Añejo	USD 22

RUM

Zacapa 23	USD 17
Zacapa XO	USD 48
Captain Morgan White	USD 11

GIN

Tanqueray	USD 11
Tanqueray No.10	USD 16
Tanqueray Rangpur Lime	USD 11
Tanqueray Sevilla Orange	USD 11
Berto Aged	USD 33
Hayman's Old Tom	USD 10
Aviation	USD 14
Bulldog	USD 13
Crafter's Aromatic	USD 10
Sipsmith	USD 10
Beefeater 24	USD 14
Gordon's	USD 9
Roku	USD 11
Hendrick's	USD 15
Bombay Sapphire	USD 11

TEQUILA

Don Julio Blanco	USD 19
Don Julio Reposado	USD 22
Don Julio Añejo	USD 28
Cenote Añejo	USD 35
Ocho Plata	USD 10
Ocho Reposado	USD 11
Herradura Añejo	USD 17

CIDER

Wata Dry	USD 5
Wata Original	USD 5

BEER

Elmir Wheat	USD 7
Elmir Pilsner	USD 7
Imported Beer	USD 10

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RED WINE

LOCAL WINE

Château Marsyas, 2016 *Cabernet Sauvignon, Merlot, Syrah; Medium to Full Bodied; Beqaa Valley*	USD 10 / USD 43
Vertical 33, Cinsault du Soir, 2017 *Cinsault; Mineral, Medium Bodied; Beqaa Valley*	USD 9 / USD 37
Château Trois Collines, Syrah, 2019 *Syrah; Spicy, Full Bodied; Beqaa Valley*	USD 8 / USD 41
Bélier de Rey, 2019 *Cabernet Franc, Syrah, Cabernet Sauvignon; Oaky, Full Bodied; Keserwan*	USD 49
Ixsir, Grande Réserve, 2016 *Arinarnoa, Syrah, Cabernet Sauvignon; Full Bodied; Batroun*	USD 36
Domaine des Tourelles, Syrah du Liban, Grande Cuvée *Syrah; Spicy, Dry, Full Bodied; Beqaa Valley*	USD 30
Château Ksara, Château, 2013 *Cabernet Sauvignon, Merlot, Petit Verdot; Fruity, Full Bodied; Beqaa Valley*	USD 33

FRENCH WINE

Bourgogne

Pierre Ponnelle, Côteaux Bourguignons, Gamay, 2017 *Gamay; Earthy, Medium Bodied*	USD 10 / USD 46
P&L Borgeot, Santenay, Vieilles Vignes, 2016 *Pinot Noir; Earthy, Red Fruits, Medium Bodied*	USD 85
Christian Faurois, Bourgogne, 2016 *Pinot Noir; Smooth, Medium Bodied*	USD 121
Devillard, Le Renard, 2016 *Pinot Noir; Red Fruits; Medium Bodied*	USD 96
Domaine Tollot-Beaut, Chorey-Les-Beaunes, 2013 *Pinot Noir; Red Fruits, Oaky; Medium Bodied*	USD 159

Beaujolais

Jaffelin, Brouilly, 2017 *Gamay; Fruity, Light to Medium Bodied*	USD 57

Vallée du Rhône

Domaine de la Janasse, 2020 *Grenache; Black Fruits; Medium Bodied*	USD 15 / USD 64
Domaine Jean-Michel Gérin, Champin le Seigneur, Côte-Rôtie, 2019 *Syrah; Earthy, Black Fruits; Full Bodied*	USD 196
Domaine Georges Vernay, Saint-Joseph, Terres d'Encre, 2011 *Syrah; Smooth, Fruity, Oaky; Medium Bodied*	USD 179
Paul Jaboulet Aîné, Crozes-Hermitage, Les Jalets, 2017 *Syrah; Earthy; Full Bodied*	USD 125

Bordeaux

Petit Soutard, Saint Émilion, 2015 *Merlot, Cabernet Sauvignon; Fruity; Medium to Full Bodied*	USD 92
Château de Reignac, Bordeaux Supérieur, 2018 *Cabernet Sauvignon, Merlot; Dry, Full Bodied*	USD 88
Lamotte Robin, Graves, 2015 *Cabernet Sauvignon, Cabernet Franc, Merlot; Black Fruits, Dry, High Tannins, Medium to Full Bodied*	USD 65

ITALIAN WINE

Fescobaldi, Remole Toscana, 2021 *Sangiovese; Medium Tannin, Medium Bodied; Toscana*	USD 43

NEW WORLD WINE

Cape Heights, Pinotage, Limited Release, 2013 *Pinotage, Smooth, Medium Bodied; Western Cape, South Africa*	USD 42
El Aviador, Tempranillo, 2021 *Tempranillo; Red Fruits, Earthy, Low Tannins; Medium to Full Bodied; Castilla y León, Spain*	USD 50

SYRIAN WINE

Domaine De Bargylus, 2016 *Syrah, Cabernet Sauvignon, Merlot; Black Fruits, Medium to Full Bodied; Latakia*	USD 71

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WHITE WINE

LOCAL WINE

Château Marsyas, 2016 *Chardonnay, Sauvignon Blanc; Crispy, Citrus; Beqaa Valley* USD 7 / USD 29
Château Trois Collines, Viognier, 2020 *Viognier; Floral, Mineral, Crispy; Beqaa Valley* USD 5 / USD 20
Château Ksara, Merwah, 2021 *Merwah, Citrus, Mineral; Beqaa Valley* USD 5 / USD 20
Ixsir, Grande Réserve, 2021 *Viognier, Sauvignon Blanc, Chardonnay; Floral, Peachy, Citrus; Batroun* USD 29

FRENCH WINE

Bourgogne

Domaine François Carillon, Bourgogne Aligoté, 2012 *Aligoté; Dry, Citrus, Fruity* USD 135
Domaine des Perdrix, Bourgogne Hautes-Côtes De Nuits, 2016 *Chardonnay; Dry, Citrus, Crispy* USD 169
Antoine Jobard, Meursault, 2013 *Chardonnay; Oaky, Citrus* USD 225

Vallée du Rhône

Domaine De La Janasse, 2018 *Grenache Blanc, Clairette, Viognier, Roussanne; Fresh, Mineral* USD 64
Bouchard Aîné & Fils, 2014 *Viognier, Roussanne, Clairette, Picpoul Blanc; Stone Fruits, Vegetal* USD 74

Alsace

Domaine Trapet, Riquewihr, Riesling, 2016 *Riesling; Crispy, Fresh* USD 82

Vallee de la Loire

Serge Dagueneau & Filles, Pouilly Fumé, 2017 *Sauvignon Blanc; Mineral, Fresh, Citrus* USD 81
Domaine Guiberteau, Saumur, Brézé, 2019 *Chenin Blanc; Earthy, Fruity, Crisp* USD 141

NEW WORLD WINE

Grand Cape, Chenin Blanc, 2018 *Chenin Blanc; Dry, Light, Tropical; Western Cape, South Africa* USD 37
La Piqueta, Chardonnay, 2021 *Chardonnay; Dry, Citrus; Central Valley, Chile* USD 50

SPANISH WINE

Félix Solís, Conquesta, 2021 *Chardonnay; Dry, Citrus and Pome Fruits; Castilla* USD 7 / USD 30

SYRIAN WINE

Domaine De Bargylus, 2017 *Chardonnay, Sauvignon Blanc; Citrus, Floral, Mineral; Latakia* USD 57

ROSÉ WINE

FRENCH WINE

Château d'Estoublo, Roseblood, 2021 *Grenache, Cinsault, Tibouren; Mineral, Fruity, Fresh; Les-Baux-de-Provence* USD 42

LOCAL WINE

Chateau Trois Collines, Ample Rosé, 2020 *Pinot Noir; Aromatic, Crispy, Fresh; Beqaa Valley* USD 28

SPARKLING WINE

Larmandier-Bernier, Longitude, Extra Brut, Blanc de Blancs, Premier Cru *Chardonnay; Earthy, Tree Fruit* USD 174
Moët et Chandon, Impérial, Brut *Pinot Noir, Pinot Meunier, Chardonnay; Tree Fruits, Citrus* USD 195