

# The Great Hall

# Balcony Bar

## COCKTAILS

On the Rocks 16 / Straight Up 18

The Versailles Cocktail  
*Bourbon, Lemon Juice, St. Germain, Champagne*

French Martini  
*Chambord, Vodka, Pineapple Juice*

Corpse Reviver  
*Brockman's Gin, Cointreau, Lillet Blanc, Lemon Juice, Simple Syrup*

## FEATURED WINES

Champagne, Tassin, Brut 25/98  
*Loches-sur-Ource, Aube, France NV*

Mas de Daumas Gassac, Rosé Frizant 22/85  
*Languedoc-Roussillon, France 2017*

Sancerre, Chateau La Rabotine 21/82  
*Loire Valley, France 2016*

Chablis, Domaine Denis Race 24/92  
*Burgundy, France 2016*

Bourgogne, Isabelle et Denis Pommier 22/86  
*Burgundy, France 2015*

Pomerol, Château Fleur de Jean Gué 23/90  
*Bordeaux, France 2015*

## VISITORS TO VERSAILLES

1682 1789

### Exhibition on View:

April 16–July 29, 2018

The Tisch Galleries, Gallery 899, 2nd floor

In honor of this extraordinary exhibition, our Chefs have crafted a menu inspired by the cuisine of the era. Our selections are made to be shared at the table or enjoyed individually. All dishes are light, small appetizers to enjoy with a drink and good company.

The exhibition is made possible by The International Council of The Metropolitan Museum of Art.

Additional support is provided by the William Randolph Hearst Foundation, Beatrice Stern, the Diane W. and James E. Burke Fund, the Gail and Parker Gilbert Fund, The Florence Gould Foundation, The Danny Kaye and Sylvia Fine Kaye Foundation/French Heritage Society, and The Al Thani Collection.

It is organized by The Metropolitan Museum of Art and the Palace of Versailles.

## APPETIZERS

Marinated Olives 7  
*Herbs de Provence, Citrus, Garlic*

House-Cut Potato Chips 7  
*Rosemary Salt, Black Pepper Aioli*

Gougères 11  
*Gruyère*

Crudités 16  
*Radish & Butter, Gem Lettuce & Lemon Mousseline, Endive & Gribiche*

Rillettes de Canard 16  
*Confit of Rhubarb, Pistachio, Bâtard*

Tartare de Filet de Boeuf 18  
*Herbs, Cured Egg, Mustard*

Assiette de Dégustation 26  
*Tartare, Gougères, Crudité, Marinated Olives*

## FROMAGE & CHARCUTERIE

Small 23 / Large 34  
*Artisanal meats and imported cheese served with warm bread and select accompaniments.*

Murray's Camembert Fermier & Morbier with Saucisson Sec and Jambon de Bayonne

## DESSERT

French Chocolate Crémeux Tart 11  
*Fresh Raspberries*

Chocolate-Dipped Strawberries 8



## BALCONY BAR SANGRIA

Glass	15
Pitcher	39

## HOUSE-MADE BEVERAGES

Iced Tea	7
Lemonade	

## BEER

Brooklyn Brewery Lager	10
Lagunitas Pils	
Anchor Brewing Go West! IPA	
Angry Orchard Rosé Cider	

## WINE FLIGHTS

### WHITE WINE

Sauvignon Blanc, Wither Hills <i>Marlborough, New Zealand 2016</i>	18
Grüner Veltliner, Gustav <i>Niederösterreich, Austria 2015</i>	
Chardonnay, Red Tail Ridge <i>Finger Lakes, New York 2016</i>	

### RED WINE

Dolcetto d'Alba, Gianfranco Bovio "Dabbene" <i>Piedmont, Italy 2016</i>	18
Cabernet Sauvignon Sean Minor "4B" <i>Paso Robles, California 2013</i>	
Valpolicella Classico, Antica Cantina <i>Veneto, Italy 2015</i>	

## SPARKLING WINE

Champagne, Tassin, Brut <i>Loches-sur-Ource, Aube, France NV</i>	25	98
Prosecco, Brut, Tullia <i>Veneto, Italy NV</i>	15	59
Lambrusco, Cleto Chiarli Vecchia Modena <i>Emilia-Romagna, Italy 2015</i>	15	59

## WHITE WINE

Sauvignon Blanc, Wither Hills <i>Marlborough, New Zealand 2016</i>	15	21	59
Chenin Blanc, Badenhorst "Secateurs" <i>Western Cape, South Africa 2016</i>	14	20	55
Grüner Veltliner, Gustav <i>Niederösterreich, Austria 2015</i>	15	21	59
Chardonnay, Red Tail Ridge <i>Finger Lakes, New York 2016</i>	14	20	55

## RED WINE

Pinot Noir, Anne de Joyeuse "Camas" <i>Languedoc-Roussillon, France 2015</i>	14	20	55
Dolcetto d'Alba Gianfranco Bovio "Dabbene" <i>Piedmont, Italy 2016</i>	15	21	59
Valpolicella Classico, Antica Cantina <i>Veneto, Italy 2015</i>	15	21	59
Cabernet Sauvignon, Sean Minor "4B" <i>Paso Robles, Napa Valley, California 2016</i>	15	21	59