

Le Bernardin

Lounge Menu*

Organic Farm Raised Caviar

Royal Osetra Caviar

Served with Blinis, Toast, and Crème Fraîche

1 ounce — \$220

Smoked Salmon Croque Monsieur with Osetra Caviar

\$120

Le Bernardin

155 W 51st St, New York, NY 10019

Bottled Beer

Kolsch, Brauerei Heinrich
Reissdorf, Germany
\$14

Witbier, Allagash White Ale
Portland, Maine
\$15

Lunch IPA, Maine Beer Company
Freeport, Maine
\$18

Tripel, Tripel Horse
River Horse Brewing Company, New Jersey
\$16

Trappist Ale, Trappistes Rochefort 6
Brasserie de Rochefort, Belgium
\$18

Non-Alcoholic, Einbecker Brauherren
Einbecker Brauhaus AG, Germany
\$12

Salmon

“Le Bernardin” Salmon Rillettes with Toast
\$32

Smoked Organic Scottish Salmon with Traditional Garnish
\$42

Oysters

East Coast Variety
\$6.00/ea.

Tuna

Layers of Thinly Pounded Yellowfin Tuna; Foie Gras, Toasted Baguette, Chives
Extra Virgin Olive Oil
\$52

Scallop

Scallop Ceviche; Chives, Preserved Lemon
Extra Virgin Olive Oil
\$36

LB Lobster Roll

Warm Lobster and Black Truffle Bun
\$54

Hamachi

Hamachi-Flying Fish Roe Tartare
Ginger-Wasabi Vinaigrette
\$35

**Consuming raw or undercooked meats, poultry, seafood
shellfish or eggs may increase your risk of foodborne illness.
If you have a food allergy, please notify us.*

Cocktails

MLC

Agua Mágica Mezcal Espadín Capón, Lime, Makrut Lime Leaf Agave
Makrut-Scented Salt
\$25

51st Street Manhattan

Michter's Rye, Dry Vermouth, Amaro Averna, Bénédictine
Angostura Bitters
\$27

Velvet Grove

ALB Vodka, Chambord, Cassis, Faretti Biscotti Liqueur, Raspberry
\$24

Trois-Rivières

Clement Rhum Agricole, Passionfruit Nectar
Cocchi Vermouth di Torino, Calamansi
\$25

Cap Chevalier

Avua Cachaça Amburana, Giffard Pineapple
Clement Mahina Coco Rhum
\$25

Petal and Shell

SAG Persian Aragh, Pistachio, Rosewater, Cardamom
\$22

Fleur de Pêche

Reisetbauer Blue Gin, St. Germain, Amaro Nonino
Heimat Peach, Thai Basil
\$24

Madeira

Verdelho, Special Reserve, Savannah, Rare Wine Co.
\$45

Malmsey, Special Reserve, New York, Rare Wine Co.
\$45

Port

Smith-Woodhouse, Late-Bottled Vintage, 2015
\$27

Taylor Fladgate, 20 Year Tawny
\$40

Dessert Cocktails

Midtown Express

Bruichladdich Port Charlotte 10 Year Scotch, Varnelli Caffè Moka
Giffard Vanille de Madagascar
\$28

Montserrat

Jameson Irish Whisky, Giffard Banane du Brésil, Dolin Dry Vermouth
\$24

Dessert Wines

Beerenauslese, Alois Kracher
Neusiedlersee, Austria 2021
\$26

Vin Santo, Bianco dell'Empolese, Fattoria di Piazzano
Tuscany, Italy 2011
\$30

Non-Alcoholic Cocktails

Hibiscus & Ginger
Hibiscus, Ginger, Lime, Orange, Soda
\$16

Thyme Lemonade Spritz
Thyme, Lemon, Soda
\$16

The Garden Cooler
Cucumber, Lime, Mint, Dill, Ginger
\$16

Ahimsa
Aplós Ease, Villa Amara Aperitif, Verjus Blanc, Yuzu, Basil, Lion's Mane
\$18

Champagne Wine by the Glass

Paul Laurent, Cuvée du Fondateur, Épernay, Brut NV
\$27

Guiborat, Grand Cru Blanc de Blancs, Téthys, Extra Brut NV
\$40

Rosé de Meunier, Laherte Frères, Chavot, Extra Brut NV
\$42

Louis Roederer, Vintage, Reims, Brut 2018
\$70

Rosé Wine by the Glass

“Cuvée des Commandeurs”, Château de Peyrassol
Côtes de Provence, France 2025
\$21

White Wine by the Glass

Sauvignon Blanc, Domaine Pellé, Morogues, Menetou-Salon
Loire, France 2024

\$19

Tokaji, Moric and Hidden Treasures
Tokaj, Hungary 2023

\$24

Chablis, Famille Savary
Burgundy, France 2025

\$25

Wiener Gemischter Satz DAC, Wieneringer
Vienna, Austria 2021

\$17

Alvarinho, Luis Seabra, Granito Cru
Vinho Verde, Portugal 2023

\$27

Riesling, Trocken, Schieferkristall, Karthäuserhof
Mosel, Germany 2021

\$24

Chardonnay, Birichino, Saint Georges
Central Coast, California 2024

\$25

Meursault, Domaine Vincent Latour, Clos des Magny
Burgundy, France 2023

\$65

Red Wine by the Glass

Pinot Noir, Tyler Winery
Santa Rita Hills, California 2023

\$23

Gevrey-Chambertin, Vieilles Vignes, Domaine Tortochot
Burgundy, France 2023

\$55

Barbaresco Riserva, Rabajà, Rose delle Casasse
Piedmont, Italy 2019

\$55

Châteauneuf-du-Pape, Françoise Roumieux, Clos du Calvaire
Rhône, France 2023

\$32

Brunello di Montalcino, Fattoria del Colle, Donatella Cinelli Colombini
Tuscany, Italy 2021

\$55

Cabernet Sauvignon, Hardin
Napa Valley, California 2024

\$29

Saint-Estèphe, Les Pagodes de Cos
Bordeaux, France 2020

\$46