



French Bakery

&

Wine Bar

PARIS IN A BITE regularly hosts all sorts of events. We rotate the art every month, and there is an ART NIGHT for every new exhibition. Every last Thursday of the month, we host a LADIES NIGHT. We feature French wines as well as local wines, fresh food and caviar at private and public TASTING NIGHTS. Please check our website for details and make sure to register in our guest book to receive our newsletters.

parisinabite.com/events

Find this menu under parisinabite.com/menu

Follow us: [@parisinabite](https://www.instagram.com/parisinabite)

Like us, share us on Facebook and Instagram.

Review us on Google, Yelp, Tripadvisor, NextDoor.

Thank you!

About PARIS IN A BITE

PARIS IN A BITE was born in our minds on Bora-Bora, a remote island in the South Pacific. We were sailing the world with our kids for more than three years, when we realized that it was time to teach them other values than pure family bonding. At that time, they were going to school there, following the elementary program of the French "*Education nationale*" with some extracurricular classes, such as Tahitian Dance. We, on the other hand, were debating about our mid-term future.

We are a couple who has travelled the world extensively and we love to taste the culinary delights of every country. We are French citizens, with roots in Paris, Geneva and Budapest. We were born and raised in Switzerland, lived in 5 different countries and visited certainly another fifty. Moreover, we are macaron, chocolate and champagne addicts. We have been in Austin since November 2016 establishing the base for our business. Our long term goal is bringing high-end European style fine treats to Austin and to Texas.

Why Austin? Prior to our Austin venture, we completed a 4-year sailing around the world on our boat with our children. Being away from everything brings you closer to the essentials. No utility bill, no rent, no car. Still you have to bake your bread, catch fish to feed your kids, make yogurts and learn how to open coconuts. At that point, we had the luxury to go where we wanted. The USA seemed a natural path for various reasons. We ruled out the east and west coasts and the legendary hospitality of Texas attracted us. Austin seemed to be a city of a reasonable size, foody oriented and very open to novelty. Up to now, our analysis seems correct.

Whether as simple as a *jambon-beurre* or as sophisticated as *French Organic Farmed Caviar*, our menu is inspired by France and the Mediterranean countries. We are happy to bring you products we love and which are part of our genes. We are happy to share this passion of good food and good wine with you. We are happy to see you enjoying the fruits of our hard work and we are very thankful for your patronage.

THANK YOU!

Olivia & Pierre

SALADS

Smoked salmon plate	8
Why not a glass of Champagne? Look for them on the following pages!	
Tomatoes with fresh Mozzarella	9
Balsamic Vinaigrette Drizzle.	
Quinoa Salad	8
Quinoa, Cucumber, tomatoes, mung beans, red bell pepper, brown rice, kale, soybean oil, cilantro, red lentil, lemon juice, vinegar, salt. Additional olive oil upon request.	

CHEESE & CHARCUTERIE

Cheese plate (Small / Large)	10 / 20
Assorted cheese, bread or crostini, fruit or nuts.	
Premium cheese plate (Small / Large)	18 / 36
Assorted cheese, bread or Grissini, fruit or nuts, with a selection of rare French cheese.	
Small cheese plate & Charcuterie (serves 1-2)	20
Above cheese plate plus assorted cured meat.	
Premium Large cheese plate & Charcuterie (serves 3-4)	39
Above Premium cheese plate plus assorted cured meat.	
Charcuterie plate (Small / Large)	14 / 28
Assorted cured meat, pâté, rillettes,... Ask us!	

BAGUETTE SANDWICHES

One third of a Fresh baked baguette, freshly made with...

Baguette – Jambon-Beurre	7
Oven-roasted rosemary ham & butter on baguette, Dijon mustard, cornichons. Add Gruyère or Brie for \$1.50.	
Baguette – Brie	6
Fresh baked baguette with a generous slice of Brie, Dijon mustard, cornichons.	
Baguette – Chicken Salad	7
Ask for availability	

More BAGUETTE SANDWICHES

Signature Fusette	7
Fresh baked "fusette" with Goat Cheese, Fig Jam, Prosciutto, Tomato. 2 for 12	
Olive Tapenade & bread	5
Pâté de campagne au poivre	12
Pepper pâté, served with a salad and baguette on the side.	
Baguette – Sturgeon Rillettes and Truffle	13
Fresh baked baguette generously filled with sturgeon rillettes from our caviar producer in France. By the way, we sell the rillettes jars too.	
Baguette – Foie Gras – Period	18
Fresh baked baguette with 3 slices of Rougié Torchon Foie Gras, that's it! This is true foie gras, not pâté. Maybe add a glass of Champagne? Or a Sauternes? <i>Trois Médailles de Foie Gras au Torchon et baguette.</i>	
Baguette – Foie Gras Pâté	13
Fresh baked baguette with Rougié Foie Gras pâté, delicately Armagnac flavored.	

WARM DISHES

Italian Croque-Monsieur	8.50
Roasted sandwich with pesto, fresh mozzarella and tomato.	
Add prosciutto for \$1	9.50
Croissant, Ham & Cheese	5.70
Quiche of the day	8.50
Served with a small salad. Quiche Lorraine or Roasted Tomatoes and Spinach.	
Butternut squash and Carrot Soup	9
Served with a drop of coconut milk. Ask for our other soups.	

Ask for Specials

CAVIAR

Ask the owners for advice about our
French Farmed Organic Caviar

BUBBLES

Champagnes

Buena Vista La Victoire Brut White NV	15/65
Laurent Perrier Brut White NV	15/65
Moët & Chandon Brut White NV	15/65
Moët & Chandon Brut Rosé NV	16/80

Crémants de Bourgogne

JCB21 White NV	12/38
JCB69 Rosé NV	14/44
My Secret Paris Blanc de Blancs NV	7/27

Kirs – Mimosas & Other Bubbles

Kir – House Chardonnay with Crème de Cassis	10
Kir Royal, JCB21 with Crème de Cassis (“un” kir, hence no “e” at “Royal”)	14
Mimosa	7
Mimosa BOGO Sunday all day – 2 for 7	
Sachetto Mille Bolle Prosecco Veneto Italy NV	6/24

Piscine

We know, it is outrageous to pour Champagne on ice. We won't tell anybody, we do it too. “Piscine” means “swimming pool”, by the way. Same price as above

20% OFF WINES TO GO

WINES

Rosé

Château Minuty Côtes de Provence 2016 Because we love St-Tropez	7/30
Les Jolies Filles Côtes de Provence 2017 <i>Jolies Filles</i> means <i>Pretty girls</i> . We love them too.	7/30
Susana Balbo Argentina 2017	8/30
Roseline Prestige Côtes de Provence 2017	30

White

Château Petit Freylon Sauvignon Blanc Bordeaux 2016	22
Pascal Jolivet "Attitude" Sauvignon Blanc Loire Valley 2016	11/33
Reuilly Pinot Gris Loire Valley 2016 Slight rosé color	12/36
Les Charmes Chardonnay Macon-Lugny	9/27
Les Héritiers du Comte Lafon Chardonnay Mâcon-Villages 2016	38
Domaine Girard La Garenne Sancerre 2017	14/45
Domaine des Coltabards Sancerre 2016	48
Dopff & Irion Cuvée Pinot Blanc Alsace 2016	11/35
Cuvée du Rocher Sauvignon Blanc Calais Winery Texas 2017	49

Sweet White

Carmes de Rieussec Sauternes 2016 (375ml)	7/28
Le Botrytis Texan Calais Winery Texas 2015 (375ml)	14/95
Tokaji Aszú 5 Puttonyos Oremus, Tokaj 2006 (500ml)	140

More WINES

Red - France

Domaine de la Bastide Côtes du Rhône 2017	11/33
Les Ursulines Burgundy 2015	12/42

Bordeaux - France

Chapelle de la Mission Haut-Brion Pessac-Léognan 2013	114
Chapelle de Potensac Médoc 2010	42
Château Le Bergey Vin Biodynamique 2016	49
Château Beychevelle Saint-Julien 4ème Cru Classé 2012	272
Château Clément Saint Jean Médoc 2015 Cru Bourgeois	40
Château Durfort-Vivens Margaux 2010	165
Château Giscours Margaux 3ème Cru Classé 2013	115
Château Goubau Les Charmes Côtes de Castillon 2010	18/42
Château d'Issan Margaux 3ème Cru Classé 2010	223
Château Peyrabon Haut-Médoc Cru Bourgeois 2005	45
Château Peyrabon Haut-Médoc Cru Bourgeois 2010	45
Château Pontet Canet Pauillac 5ème Cru Classé 2011	210
Château Pontet Canet Pauillac 5ème Cru Classé 2011 375ml	114
Pagodes de Cos St-Estèphe 2012	100
Pastourelle de Clerc Milon Pauillac 2010	94
Secret de Grand Bateau by Beychevelle 2015	45

Red – Rest of the World

Marco Bonfante Barbera d'Asti Italy 2016	7/27
Ochagavia Carmenère Gran Reserva Valle del Rappel Chile	8/28
Ramey Cabernet Sauvignon Napa Valley 2013	18/90
Cuvée de l'Exposition Cabernet Sauvignon (Newsom) Calais Winery Texas 2015	89
Cuvée du Ruisseau Merlot Calais Winery Texas 2016	77
Gravitas (secret blend) Calais Winery Texas 2016	144

20% OFF WINES TO GO

PHILIPPE PASCOËT CHOCOLATE

MAÎTRE CHOCOLATIER SUISSE

Winner of many awards, Philippe Pascoët produces extraordinary chocolate. For him, chocolate is the star, transcended by aromatic notes, the alliance of exquisite and astonishing flavors, ranging from an herbal note such as rosemary or a fruity orange-ginger to pure darks from various single origins. We are proud to import his bonbons directly and exclusively in the USA.

Select any flavor from our display to make your own box.

1 bonbon	2.75
2 bonbons, no box	5
Box of 9	25
Box of 12	33
Box of 18	49
Box of 25	67
Box of 36	97
Box of 72	191
Box of 90	237

Try an Espresso Flight with 3 Philippe Pascoët Bonbons	16
Espresso Flight – 3 Single Origin Espressos Brazil – Guatemala – India	
3 Philippe Pascoët bonbons or 3 macarons	

This is artisan chocolate imported fresh from a boutique Swiss chocolatier, Philippe Pascoët. He produces in Switzerland, a dryer and colder location than Texas. His chocolate is produced in small batches, without preservatives and only natural ingredients. For ideal enjoyment, store between 60°F and 65°F (16°C - 19°C), in a cool room, a wine cooler or a wine cellar, at around 55% humidity. In the upper seventies, the chocolate starts losing its firm consistency. If the box has been refrigerated below 55°F, wait 20 minutes at room temperature before opening the box in order to prevent condensation. Enjoy within a week.

MACARONS

We keep rotating our flavors, please refer to the display for the current options. We regularly have Birthday Cake, Chocolate, Coconut and Lime, Coffee, Cookies & Cream, Cotton Candy, Lavender, Matcha Tea, Pistachio, Raspberry, Rose Lychee, Salted Caramel, Strawberry Poppy, Vanilla.

1 macaron	2.75
2 macarons, no box	5.33
3 macarons	8
4 macarons	10.67
5 macarons	13.33
Box of 2	6
For favors! Pick one of our three different designs.	
Box of 6	16
Box of 12	30
Box of 24	59
Towers	ask us

Macaron or Macaroon?

There is some variation in whether the term macaron or macaroon is used, and the related coconut macaroon is often confused with the macaron. In English, some bakers have adopted the French spelling of macaron for the meringue-based item to distinguish the two. In a Slate article on the topic, Stanford professor of linguistics and computer science Daniel Jurafsky describes how the two confections have a shared history, also shared with macaroni (Italian maccheroni). Prof. Jurafsky notes that French words ending with “-on” that were borrowed into English in the 16th and 17th centuries are usually spelled with “-oon” (for example: balloon, cartoon, platoon). [Wikipedia]

COFFEE

Espresso

Regular or Strong	2.70
Stronger Espresso (Ristretto)	3.20
Stronger than Stronger Espresso 1 or 2 Shots: (Ristretto Intenso)	3.70
Single Origin Brazil –or– Guatemala –or– India	4.20
Espresso Flight – 3 Single Origin Espressos Brazil –and– Guatemala –and– India	10
Flight & 3 Philippe Pascoët bonbons or 3 macarons	16

Ristretto: tell us, will prepare it shorter

Americano (Grande Tasse)

Regular or Strong	2.70
-------------------	------

Macchiato

Regular or Strong (mini Cappuccino) – a.k.a. Noisette	3.50
---	------

Cappuccino

Regular or Strong	3.50
-------------------	------

Latte

Regular or Strong	4
Iced cold foam Latte Regular or Strong	4.50
Café au lait Regular or Strong 50% Coffee – 50% hot milk	4

Add-ons

Vanilla or Caramel (unsweetened flavored coffee)	1
Decaffeinato	0.50
Iced, Mocha or Caramel syrup, each	1
Chantilly (Whipped Cream)	1.50
Almond Milk instead of dairy	1.50

CUSTOM COFFEE

Custom Coffee – Anything yet to be invented 6

HOT TEA

Cup 2.50

Damman Frères French Selection 4.50

Choose one of the following teas: Earl Grey – Four Red Fruit – Jardin Bleu – Thé Vert Gunpowder – Thé Vert au Jasmin – Breakfast – Chamomille Herbal – Rooibos Citrus

Tea Pot (Serves 3 or more) 6

Chai Latte 4

Dirty Chai 6

HOT CHOCOLATE

Cup 3.50

Chocolat Liégeois (Whipped Cream) 5

Hot Chocolate with Marshmallow 5

FRESH BAKED EVERY DAY

Butter Croissant 2.99

Pain au Chocolat 3.70

Almond Croissant 3.90

Raisin Roll 3.70

Tartine Beurre Confiture 3.50

Baguette 3.70

Naila's Cookie – Chocolate Chip Vanilla Latte 1.75

Ask for Other Bakery items!

Please order in advance for large quantities.

COLD DRINKS

Water & Soda

Perrier 330ml/11.15oz 3.75

Topo Chico 350ml/12oz 3

Complementary Still Purified Water 4oz ☺

LaCroix Bottle – 375ml / 12.7oz 3.75

Lorina Lemonades 350ml /

11.1oz 4

. 50

Honest Tea – Ice Tea 473ml / 16oz 4.75

Moroccan Mint Green Tea or "Just" Black Tea

Apple Juice – 296ml / 10oz 3.75

Orange Juice – glass 4.50

Coca Cola Bottle 237ml / 8oz 2.50

Sirop de Framboise – For our younger guests 1

Glass of water with Raspberry syrup

Beers

No beer – Life is sweet – Sometimes we have something in the back. Ask us.

CATERING - PARTIES

You like our food and would like to share it. It's easy! All our menu items are available to go. Ask us for special occasions, we will prepare a menu tailored to your needs.

Business Hours

Monday to Friday 7.30am - 8pm

Saturday 8am - 8pm

Sunday 8am - 3pm

Sometimes earlier — Sometimes later

Check our upcoming events on our website:
parisinabite.com/events

3801 N CAPITAL OF TX HWY — Suite D-180
AUSTIN TX 78746
parisinabite.com
512-382-9146