



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

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Thank you!

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About PARIS IN A BITE

PARIS IN A BITE was born in our minds in 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 Balsamic Vinaigrette Drizzle.	9
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.	
Greek Salad	9
Salade Niçoise	11.70
Original recipe by Céline from Azurom.	
Chicken Salad on a bed of Lettuce	7
Small Green Salad (side)	2.50

CHEESE & CHARCUTERIE

Assorted cheese and/or cured meat, pâté, rillettes served with bread or crostini, fruits or nuts. Premium selection of rare French cheese upon request.	
Cheese plate (Small / Large)	10 / 20
Premium cheese plate (Small / Large)	18 / 36
Charcuterie plate (Small / Large)	14 / 28
Cheese & Charcuterie (Small / Large Premium)	20 / 39

SPECIALS

Every Now and Then - Ask for availability

Wraps	6.50
Light and tasty hand minced fresh vegetables	2 for 10.70
Beef Bourguignon, Potato gratin, Salad	26

Same menu all day long until 8pm

BAGUETTE SANDWICHES

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

Baguette – Jambon-Beurre Oven-roasted rosemary ham & butter on baguette, Dijon mustard, cornichons. Add Gruyère or Brie for \$1.50.	7
Baguette – Brie Fresh baked baguette with a generous slice of Brie, Dijon mustard, cornichons.	7
Baguette – Chicken Salad Ask for availability	7
Signature Fusette Fresh baked bread, Goat Cheese, Fig Jam, Prosciutto, Cherry Tomato. 2 for 12	7
Olive Tapenade & bread	5
Pâté de Campagne au Poivre Pepper pâté, served with a salad and baguette on the side.	12
Baguette – Sturgeon Rilette and Truffle Fresh baked baguette generously filled with sturgeon rillettes from our caviar producer in France. By the way, we sell the rillettes jars too.	13
Baguette – Foie Gras – Period 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>	18
Baguette – Foie Gras Pâté Fresh baked baguette with Rougié Foie Gras pâté, delicately Armagnac flavored.	13

*Add a small/side green salad for \$2.50

WARM DISHES

Italian Croque-Monsieur, served with a small salad Add prosciutto for \$1	8.50 9.50
Quiche of the day, served with a small salad	8.50
Croissant, Ham & Cheese	5.70

HOME MADE DESSERTS

	Serving
Carrot-Lemon Cake	6.50
Linzertorte (Raspberry pie – slice)	6.50
Chocolate Chestnut Cake (slice)	7
Sacher Torte	7.50
Naila's Cookie – Chocolate Chip Vanilla Latte	1.75

VIENNOISERIES – FRESH BAKED EVERY DAY

Butter Croissant	2.99
Pain au Chocolat	3.70
Almond Croissant	3.90
Raisin Roll	3.70
Spinach Ricotta Danish	4.45
Egg and Ham Danish	4.45
Tartine Beurre Confiture	3.50
Baguette	3.70
For catering only: Mini Butter Croissant / Mini Pain au chocolat	1.70

Ask for Other Bakery items!
Please order large quantities in advance.

BUBBLES

Champagnes

Buena Vista La Victoire Brut White NV	15/65
Laurent Perrier Brut White NV	15/65
Moët & Chandon Brut White NV (glass/mini/750)	15/23/65
Moët & Chandon Brut Rosé NV (glass/mini/750)	17/28/80

Crémants de Bourgogne

JCB21 White NV	12/38
JCB69 Rosé NV	14/44
Le Grand Courtage Blanc de Blancs NV	7/27
Le Grand Courtage Blanc de Blancs Rosé NV	8/31

Kirs – Mimosas & Other Bubbles

Kir – House Chardonnay with Crème de Cassis	10
Kir Royal, JCB21 with Crème de Cassis (In French, it is “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 – aka Champagne on the rocks

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 prices as above

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 Chardonnay Macon-Lugny	9/27
Les Héritiers du Comte Lafon Chardonnay Mâcon-Villages 2016	38
Domaine Delaporte 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

20% OFF WINES TO GO

20% OFF WINES TO GO

More WINES

Red - France

Château de Caraguilhes, Corbières Rouge 2015	36
Chofflet-Valdenaire, Givry 1er Cru Clos Jus 2015	65
Domaine des Creisses Pays d'Oc 2016	11/33
Château de Paraza Minervois Cuvée Spécial 2015	10/30
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 Clément Saint Jean Médoc 2015 Cru Bourgeois	40
Château Durfort-Vivens Margaux 2010	165
Château Giscours Margaux 3ème Cru Classé 2013	115
Château d'Issan Margaux 3ème Cru Classé 2010	223
Château Peyrabon Haut-Médoc Cru Bourgeois 2010	45
Château Peyrabon Haut-Médoc Cru Bourgeois 2015	45
Château Pontet Canet Pauillac 5ème Cru Classé 2011	210
Château Pontet Canet Pauillac 5ème Cru Classé 2011 375ml	114
La Croix de Boyd-Cantenac Margaux 2015	65
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 Rapel Chile	8/28
Cuvée de l'Exposition Cabernet Sauvignon (Newsom) Calais Winery Texas 2016	89
Cuvée du Ruisseau Merlot Calais Winery Texas 2016	77
Gravitas (secret blend) Calais Winery Texas 2016	144

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 (Ristretto) or Stronger than Stronger (Intenso)	3.20/3.70
Extra Shot	1
Single Origin Brazil –or– Guatemala –or– India	4.20
Flight – 3 Single Origin Espressos	10
Flight & 3 Philippe Pascoët bonbons or 3 macarons	16

Ristretto: tell us, will prepare it shorter

Americano (aka Grande Tasse)

Regular or Strong	2.70
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Cappuccino and Macchiato (aka Noisette)

Regular or Strong	3.50
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Latte

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

Add-ons

Vanilla or Caramel (unsweetened flavored coffee)	1
Décaféiné	0.50
Ice, 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
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TEAS and OTHER HOT DRINKS

Damman Frères French Selection	3.50
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

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
Chinotto (Sparkling citrus flavored) 200ml / 6.75oz	2.50
Sirop – 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.

STURIA CAVIAR

Our organic caviar comes from Sturia, a French sustainable producer on the Atlantic coast of France, near Bordeaux. They started twenty years ago, operate the largest fish hatchery in Europe and are now the third largest Caviar producer worldwide.

Caviar refers to sturgeon roe, which is black or golden. Pink eggs are called tarama (cod or carp), orange eggs are either trout (smaller) or salmon (larger) eggs.

All Sturia caviar comes from Siberian sturgeon (*Acipenser Baerii*) or Oscetra (Russian sturgeon aka. *Acipenser Gueldenstaedtii*). The USA have banned imports of Beluga caviar (European sturgeon aka. *Huso huso*) since October 6, 2005, after listing beluga sturgeon under the U.S. Endangered Species Act. Beluga caviar in the USA has to be domestically farmed.

Discover caviar. If you are discovering the world of caviar, start with young caviars with sweet flavors such as Primeur caviar.

Regular consumption. If you are used to eating caviar regularly (once a year or more), choose a mature caviar such as Vintage or Oscetra.

Full-bodied flavor. If you like strong flavors, if you liked caviar from the past, discover the Origin selection.

Complex flavors. If you regularly taste caviar, like complex flavors or want to discover new taste horizons, treat yourself to our rare selections: Grand Chef, Prestige or Oscetra Grand Cru.

CATERING

We cater on premises or for pick-up.

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.

GIFT – BASKET

Pick a ready-made or make your own gift basket.

CONFERENCE ROOM

Our 150SF is available for our guests at no cost for now, unless it has been booked for a specific event. The rule is: send an email to info@parisinabite.com, if it is available, we'll book you in.

EVENTS

Ladies Nights: Every last Thursday of the month, we invites ladies around specific wines.

Wine Tastings: We host a broad variety of events around wines: Bordeaux, Bubbliés, Texas wines, Rosés, verticals, blinds or simply enjoy and compare a few glasses, listen to explanations about the wines and their origins.

We regularly host other events, such as caviar tastings, cooking demos, art openings and more. They can be private or open to everybody. Check our upcoming events on our website:

parisinabite.com/events

PARTIES

Please contact us, we will be happy to help you organizing a memorable party.

Business Hours

Monday to Friday 7.30am – 8pm

Saturday 8am – 8pm

Sunday 8am – 3pm

Sometimes earlier — Sometimes later

July 2019 Hours

Monday to Saturday 8am – 8pm

Sundays Closed in July

July 4. to 7. Closed

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