

cocktails

paradis

casa del sol tequila, chinola passion fruit, mango puree, lime juice
25

le voyage

patron silver tequila, freshly brewed espresso, cazadores coffee liqueur, vanilla
25

amelie

orange infused ketel one vodka, peach liquor, lemon juice, cherry bitters, espelette spicy rim
25

poire williams

tanqueray gin, pear syrup, lemon, lanson champagne
24

soleil spritz

lillet blanc, elderflower, fever tree club soda
22

southern spice

angostura syr rum, pineapple juice, orgeat almond, nutmeg, lime
24

caramel sidecar

bisquit & dubouche cognac, caramel, cointreau, lemon
23

STELLA ARTOIS

Belgium
10

BEER

WINE BY THE GLASS

sparkling

BISOL JEIO, PROSECCO, IT 19
LANSON, 'PERE ET FILS', BRUT CHAMPAGNE, FR 38

white

DOMAIN LAROCHE, CHABLIS, FR 24
DOMAIN ROBERT SEROL, CHENIN BLANC, FR 20
MAISON CHAVET, SANCERRE, FR 26
WILLM, PINOT GRIS, ALSACE, FR 18
KRACHER, GRUNER VELTLINER, AUT 19

rosé

LES SERRINS, ROSE, FR 19
CHATEAU D'ESCLANS, WHSIPERING ANGEL, ROSE, FR 23

red

DAOU, CABERNET SAUVIGNON, PASO ROBLES, CA 22
MACARI VINEYARDS, 'LIFE FORK' CABERNET FRANC, LONG ISLAND 20
KENWOOD 'SIX RIDGES' PINOT NOIR, RUSSIAN RIVER VALLEY, CA 19
BIBI GRAETZ, 'CASAMATTA' SANGIOVESE, TUSCANY, IT 19
MOUTON CADET, 'HERITAGE' BORDEAUX RED BLEND, BORDEAUX, FR 23
BOUCHARD PERE & FILS, PINOR NOIR, BURGUNDY, FR 25

CHAMPAGNE

DOM PERIGNON, BRUT 2012 600
PERRIER JOUET 'BELLE EPOQUE' BRUT 2014 425
CHARLES HEIDSIECK, BLANC DE BLANCS NV 220
RUINART, BLANC DE BLANCS BRUT NV 225
TAITTINGER CUVÉE PRESTIGE BRUT NV 135
KRUG 170ÈME, BRUT 650
MOET & CHANDON, BRUT IMPERIAL NV 160
CHARLES DE CAZANOVE, BRUT NV 115
CRISTAL, 'LOUIS ROEDERER' 2014 BRUT 750
ACE OF SPADES, 'ARMAND DE BRIGNAC' BRUT GOLD 595



ENCHANTÉ

bistro

SOUTHAMPTON



HORS D'OEUVRES

BREAD

gougères
cacio pepe | gruyere

baguette
pain d'épi | le beuree bordier | sea salt

FRUITS DE MER

dressed shrimp cocktail

remoulade | fresh horseradish
lemon
28

tuna tartare *

avocado | radish | apple &
ginger consommé
28

STEAK TARTARE *

hand cut prime filet | cured egg yolk
bone marrow aioli | herb salad 32

FRENCH ONION SOUP 23

beef bone broth | gruyere
baguette

PECONIC ESCARGOTS 26

bordier garlic & herb butter
baguette

FOIE GRAS PARFAIT 28

strawberry gelee | candied walnuts
toast

ENCHANTE CHARCUTERIE 22

chef's selection | cornichons
whole grain mustard

SALADES

HEIRLOOM BEETS 25

haricot verts | whipped humboldt fog
asparagus | cabernet vinaigrette

BABY LETTUCES 21

summer vegetables | fine herbs
buttermilk vinaigrette

ENDIVE SALAD 25

roquefort cheese | bartlett pear
walnuts | dijon vinaigrette

SALAD LYONNAISE * 26

bacon lardon | frisee | poached egg
croutons | duck fat vinaigrette

ENTREES

ENCHANTÉ BURGER * 35

caramelized onions | comte cheese
pomme frites

RAINBOW TROUT "AMANDINE" 42

haricot verts | toasted almonds
beurre noisette

STEAK AU POIVRE * 59

8oz prime filet mignon | peppercorn sauce

OMELETE DU JOUR* 28

chef daily selection | french fries
market greens

GARNITURES

POMME PUREE 15

POMME FRITES 12

HARICOT VERT 12

FRITES

mussels

garlic | shallots | chili | saffron cream | rouille
36

roasted chicken

truffle chicken jus
41

SAUCES

au poivre

béarnaise

maître d' butter

truffle chicken jus

GRAND FORMAGE

SELECTION OF 3 MATURE CHEESES 28

comte | roquefort | brillat savarin | three sisters | p'tit basque

ENCHANTÉ

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness. Before Placing Your Order, Please Inform Your Server If A Person In Your Party Has A Food Allergy.