

Bubbles by the Glass

Champagne

PIPER-HEIDSIECK BRUT, <i>REIMS</i> - NV	18.50
LOUIS ROEDERER BRUT, <i>REIMS</i> -NV	19.50
MOËT & CHANDON IMPERIAL, <i>ÉPERNAY</i> - NV	22.00
VEUVE CLICQUOT PONSARDIN <i>YELLOW LABEL</i> BRUT, <i>REIMS</i> - NV	25.00
BILLECART-SALMON BRUT <i>ROSÉ. MAREUIL-SUR-Aÿ</i> - NV	27.00

Sparkling Wine

PROSECCO, SYLTBAR, IL CONCERTO, SAN SIMONE, <i>ITALY</i> - NV	15.75
BELLINI: FRESH PEACH PURÉE & LOUIS PERDRIER, <i>FRANCE</i> -NV	14.50
MIMOSA: FRESH ORANGE JUICE & SPARKLING WINE	14.50
LOUIS PERDRIER BRUT <i>ROSÉ, FRANCE</i> - NV	14.50
SAN SIMONE, IL CONCERTO BRUT <i>ROSÉ, SYLTBAR, ITALY</i> - NV	17.50
SCHRAMSBERG BRUT <i>ROSÉ, CALIFORNIA</i> - 13	18.50

BAR MENU

23	"CAVIAR BAKED POTATO" CRÈME FRAICHE, ONION SPRINKLE, AMERICAN STURGEON CAVIAR
20	LUMP CRAB MEAT TOWER WITH COCONUT SHRIMP GUACAMOLE, TOMATOES, VODKA GAZPACHO COULIS
16	HOUSE-CURED SALMON CAFÉ L'EUROPE'S SPECIAL HOUSE RECIPE: CURED WITH CILANTRO, BRANDY, DILL & SCALLIONS SERVED ON POTATO PANCAKE WITH CRÈME FRAÎCHE
12	ESCARGOTS BOURGUIGNONNE ON SPOONS GARLIC, SHALLOTS AND PERNOD BUTTER
18	COCONUT SHRIMP WITH GINGERED SLAW & THAI DIP
14	BACON-WRAPPED FILLED DATES GOAT CHEESE, PIQUILLO PEPPER PURÉE, SMOKED HONEY
20	SLICED SCOTTISH SMOKED SALMON
35	*WITH 1/2 OZ. AMERICAN STURGEON CAVIAR
13	BEEF EMPANADAS SPICY DIPPING SAUCE
12	CRUNCHY SPRING ROLLS, SPICY ORIENTAL SAUCE
19	CAPPELLACCI TRASTEVERINA HOUSE MADE PASTA ENVELOPES FILLED WITH SPINACH AND RICOTTA CHEESE, TOMATO BASIL SAUCE
15	CAFÉ L'EUROPE'S CLASSIC SPAGHETTI BOLOGNESE, PARMIGIANO-REGGIANO

CAVIAR COLLECTION

180	FARMED RUSSIAN AMUR RIVER BELUGA 1 OZ.
140	GOLDEN RUSSIAN OSETRA IMPERIAL MALOSSOL 1 OZ.
105	ROYAL SIBERIAN OSETRA 1 OZ.
55	AMERICAN HACKLEBACK STURGEON 1 OZ.