

Happy Hour

LE FLEUR ROUGE
FRENCH-CHINESE CUISINE

WINE \$12

Chardonnay/Pinot Noir

Emile Paris, Brut, Champagne NV

Chenin Blanc

Le Rochers Des Violettes, Vin de France, (Loire Valley) 2023

Chardonnay

Boyer de Bar, Les Peyrarois, Vin de France, (Languedoc-Roussillon) 2022

Grenache/Cinsault/ Syrah

Domaine De Cala, Côteaux Varois, Provence 2023

Muscat

Château Maris, Rare Orange, Vin de France (Languedoc-Roussillon) 2022

Pinot Noir

Maison Champy, Cuvée Edme, Bourgogne, Burgundy 2020

Malbec

Château les Croisille, Calcaire, Cahors 2020

Cabernet Franc

Château De Plaisance, Sur la Butte, Anjou 2022

BEER \$7

Kronenbourg 1664 Blanc Wheat Ale, France 5%

Destihl Here Gose Nothing Gose, Illinois 5.2%

Dogfish Head 60 Min IPA, Delaware 6%

Jade Scorpion Green Peppercorn Pilsner, China 5.1%

Neon City Hong Kong Pale Ale, China 5.2%

1 Wine + 1 Appetizer \$20

1 Beer + 1 Appetizer \$15

SOUP DUMPLING

Charred Allium Vinegar, Celtus, Ginger

FRIED SHRIMP BALL 🍤

Shrimp, Wonton Confetti, Mala Béchamel

SPRING DIM SUM 🍡 🌿

Shepherd's Purse, Smoked Tofu Puree, Herbs

SPICY WINGS 🌶️

Szechuan Peppercorn, Five Spice, Cilantro

PEKING DUCK BĀO

Confit Duck Leg, Hoisin Sauce, Pickled Cucumber

FRENCH ONION SPRINGROLL 🍡 🌿

Caramelized Onion, Gruyere Sauce, Mornay Sauce

+\$10 SHRIMP FRENCH TOAST
Milk Bread, Hot Honey, Caviar



Osmanthus de Provence 桂子花开

\$18

Roku Gin, Yuzu Liqueur, Osmanthus
Lemon, Egg White



Fleurtini 沪上夜曲

\$18

Citadelle Cornichon Gin
Cocchi Dry Vermouth
Pickled Cucumber Brine, Olive Oil

「Caviar Supplement +\$9」

Shanghai 75 星辰大海

\$18

Beefeater Gin, Emile Paris Champagne
Chambord, Lavender, Lemon
Butterfly Pea Flowers



Hidden Bijoux 桃香乌龙

\$19

Baijiu, St Germain
White Peach, Lemon, Oolong Tea

Mandarin Oldie 橘香旧调

\$19

Buffalo Trace BourbonChina China Amer
Aged Mandarin Peel, Angostura & Orange Bitters



Avenue de Choisy 月照龙井

\$18

Botanist Gin, Bitter Bianco, Verjus
Dragon Well Tea, Lemon



Waltz in the Riviera 柚遇浮香

\$19

Coconut Cartel Blanco Rum, Fino Sherry
Passion Fruit, Yuzu, Pistachio, Lime



Smoky Red Moon 红樱醉梦

\$19

Vida Mezcal, Campari, Sweet Vermouth
Black Cherry Liqueur, Peychaud's Bitters





By the Glass

Sparkling	Chardonnay/Pinot Noir Emile Paris, Brut, Champagne NV	19/80
White	Chenin Blanc Le Rochers Des Violettes, Vin de France, (Loire Valley) 2023	16/65
	Chardonnay Boyer de Bar, Les Peyrarois, Vin de France, (Languedoc-Roussillon) 2022	17/70
Rosé	Grenache/Cinsault/ Syrah Domaine De Cala, Côteaux Varois, Provence 2023	15/60
Orange	Muscat Château Maris, Rare Orange, Vin de France (Languedoc-Roussillon) 2022	15/60
Red	Pinot Noir Maison Champy, Cuvée Edme, Bourgogne, Burgundy 2020	19/80
	Malbec Château les Croisille, Calcaire, Cahors 2020	17/70
	Cabernet Franc Château De Plaisance, Sur la Butte, Anjou 2022	18/75

Sparkling

Pinot Meunier	Moussé Fils, Brut, Blanc de Noirs, L'Or d'Eugène, Champagne NV	120
Pinot Noir/Chardonnay	A. Margaine, Rosé de Saignée, Champagne 2018	175
Chenin Blanc	Taille aux Loup (Jacky Blot), Brut, Montlouis-sur-Loire, Loire Valley NV	70
Chardonnay/Pinot Noir	Domaine Rolet, Brut, Crémant du Jura, Jura NV	60

White

Sauvignon Blanc	Domaine du Pré Semelé, Sancerre, Loire Valley 2022	80
Riesling	Albert Boxler, Alsace 2021	105
Gewürztraminer	Albert Boxler, Alsace 2021	95
Vermentino	Domaine Comte Abbaticci, Cuvée Faustine, Corsica 2017	90
Marsanne/Ugni Blanc/Clairette	Clos Sainte Magdeleine, Cassis, Provence 2021	85
Savagnin	Domaine Rolet, Arbois, Jura 2017	75
Chardonnay	Domaine du Roc des Boutires, Mâcon Solutré, Burgundy 2020	85
	Meurgey-Croses, Saint-Véran, Mâconnais, Burgundy 2021	100
	Domaine Michelot, Sous la Velle, Meursault, Burgundy 2022	195

Orange

Riesling/Pinot Gris	Vignoble du Rêveur, Singulier, Alsace 2022	75
Gewürztraminer/Pinot Noir/Riesling	Domaine Marcel Deiss, Le Jeu Des Verts, Alsace 2021	95

Red

Poulsard	Domaine Pignier, Côtes du Jura, Jura 2023	90
Gamay	Jean-Francois Merieau, Le Bois Jacou, Touraine, Loire Valley 2022	55
Pinot Noir	Domaine Paul Blanck, Alsace 2022	60
	Domaine Camus-Bruchon Aux, Grands Liards, Savigny-lès-Beaune, Burgundy 2022	95
	Pierre Meurgey, Savigny-lès-Beaune, Les Bas Liards, Burgundy 2021	140
	Maison Champy, Aloxe-Corton, Burgundy 2022	165
Carignan	Maxime Magnon, Campagnès, Corbières, Languedoc-Roussillon 2018	100
Syrah	Domaine des Lises (Maxime Graillot), Crozes Hermitage, Rhône Valley 2021	70
	Domaine Verset A&E, Cornas, Rhône Valley 2021	110
Grenache	Domaine de la Janasse, Châteauneuf-du-Pape 2018	115
	Clos De L'Oratoire Des Papes, Châteauneuf-du-Pape 2022	175
Mourvèdre	Domaine Terrebrune, Bandol, Provence 2019	95
Syrah/Grenache	Peyre Rose, Clos des Cistes, Languedoc-Roussillon 2008	210
Cabernet Franc	Geoffrey de Noël, L'Affreux Jojo, Touraine, Loire Valley 2021	65
Cabernet Sauvignon	Château du Tertre, Margaux, Bordeaux 2010	240
	Château La Lagune, Haut-Médoc, Bordeaux 2015	165
	Ao Yun, Shangri-La, Yunnan, China 2018	480



LE FLEUR ROUGE

FRENCH-CHINESE CUISINE

APÉRITIF

Cold Appetizer

-  **OYSTERS (HALF DOZEN/ONE DOZEN)** 22/42
Longan Granite, Pickled Kholrabi, Green Peppercorn Mignognette
-  **SCALLOP CRUDO** 19
XO Sauce, Mandarin Vinaigrette, Hami Melon, Pickled Cauliflower
-  **STEAK TARTARE**  18
Spicy Soybean Paste, Crispy Capers, Shrimp Chips
-  **CUCUMBER CILANTRO SALAD** 14
Sauce Verte, Candied Cashew, Chili Oil

PLAT Main

-  **BUTTER POACHED BRANZINO**  35
Kabocha Bisque, Bamboo Shoot, Beech Mushroom
-  **CRISPY SPICY CHICKEN**  32
Free Bird Half Chicken, Bók Chòy Slaw, Five Spice Veloute
-  **TEA SMOKED DUCK** 39
Smoke Hudson Valley Duck Breast, Bók Chòy, Peking Jus
-  **STEAK AU POIVRE** 42
American Wagyu Hanger, Romanesco, Seasoned Fries
- FLEUR CHEESEBURGER** 24
USDA Prime Beef, Pickled Cucumbers, Seasoned Fries

ENTRÉE

Hot Appetizer

- SOUP DUMPLING** 15
Charred Allium Vinegar, Celtus, Ginger
-  **FRIED SHRIMP BALL** 16
Shrimp, Wonton Confetti, Mala Béchamel
-  **SPRING DIM SUM** 14
Shepherd's Purse, Smoked Tofu Puree, Herbs
- SHRIMP FRENCH TOAST** 24
Milk Bread, Hot Honey, Caviar
- SPICY WINGS**  15
Szechuan Peppercorn, Five Spice, Cilantro
- PEKING DUCK BĀO** 16
Confit Duck Leg, Hoisin Sauce, Pickled Cucumber
-  **FRENCH ONION SPRINGROLL** 16
Caramelized Onion, Gruyere Sauce, Mornay Sauce

ACCOMPAGNEMENT Shareable

-  **TÀI CHÍ FRIED RICE** 22
Duck Confit-Foie Gras/Tiger Shrimp-Squid Ink
-  **DÀNDÀN NOODLE**  16
Bók Chòy, Creme Fraiche, Freshly Shaved Parmesan
-  **CRISPY CHINESE EGGPLANT** 12
"Sweet and Sour", Pineapple, Bell Pepper Medley
-  **SAUTÉED YÚ CHÒY** 12
Beurre Noisette, Compressed Tomato, Kalamansi

 Vegetarian

 Gluten-Free

 Dairy

Kids Menu



PLAIN FRIES 6

PLAIN WINGS 15



SOUP DUMPLINGS 15



EGG FRIED RICE 10

+DUCK or SHRIMP +5



DUCK BAO 16



DAN DAN NOODLE 16

