

APPETIZERS

Savor our appetizers, crafted to tantalize your taste buds and set the stage for an unforgettable dining experience, with Parisian charm.

ENTREES

Indulge in our enticing entrees, expertly prepared to satisfy your cravings and transport you on a culinary journey.

DESSERT

Succumb to the allure of our decadent French desserts, where every bite is a symphony of flavors that captivate the senses and leave a lasting impression.

WINE + SPIRITS

Join us in the Roaring 20's with our curated selection of wine and spirits, evoking the clandestine glamour of Paris, where every pour is a toast to the spirit of rebellion and indulgence.

ISSUE 2024



**A STAR IS BORN
DAYTONA BEACH WELCOMES AUTHENTIC FRENCH CUISINE TO MAIN STREET!**

07 // 2024.



STARS are out in Daytona Beach at The 35 Bistro!

GRANDE OUVERTURE!

A Culinary Soirée -

Farrah Coopman Brings French Elegance to Downtown Daytona Beach!

In a dazzling display of sophistication and charm, Downtown Daytona Beach welcomes a taste of the Roaring Twenties with the grand opening of The 35 Bistro, a French culinary haven curated by the visionary local businesswoman, Madame Farrah Coopman. The 35 Bistro is nestled on Main Street in downtown Daytona, and promises an exquisite dining experience that pays homage to love, legacy, and the enduring spirit of the Jazz Age.

The bistro, reminiscent of the glittering nights of 1920s Paris, radiates warmth and nostalgia, offering patrons an escape into a bygone era of elegance.

The exterior of the bistro beckons guests to step into a world where time seems to slow down, and every moment is a celebration.

Upon entering the establishment, you cannot help but be captivated by the enchanting ambiance. Velvet-draped benches, gilded accents, and dimly lit chandeliers create an atmosphere that transports diners to the glittering cabarets of 1920s Montmartre. The soft melodies of jazz music provides the perfect soundtrack for an evening of indulgence.

The culinary delights served at The 35 Bistro are a testament to the dedication and passion of its proprietress. The menu, a carefully curated selection of French classics, promises to tantalize taste buds and evoke the flavors of Parisian street markets. From escargot to coq au vin, each dish is a masterpiece that reflects Madame Coopman's commitment to authenticity and quality.

The grand opening of The 35 Bistro marks not only the birth of a culinary gem in our downtown area but also a

celebration of love, resilience, and the enduring spirit of the 1920s.

So raise a glass of champagne and let the soft strains of a jazz serenade as it becomes evident that The 35 Bistro is not just a restaurant; it is a living tribute to a love that transcends time..



PLAYING ON A SWEET SENSE OF NOSTALGIA, THE INSPIRATION FOR THE NAME COMES FROM COOPMAN'S JERSEY NUMBER.



WORLD'S MOST FAMOUS

From 1902 to 1958, daredevil drivers and speed enthusiasts flocked to Daytona Beach to test their limits and set land speed records. This unique tradition laid the foundation for the city's deep connection to motorsports, eventually leading to the establishment of the Daytona International Speedway. Today, Daytona Beach seamlessly blends its vibrant and rich history with the new and innovative to create an atmosphere that is tres magnifique!



DAYTONA BIKE WEEK

Founded in 1937, Bike Week is a historic and vibrant annual event that profoundly impacts the culture of Daytona Beach.

Originating as a motorcycle race on the sandy beaches, it has evolved into one of the world's largest motorcycle rallies. Attracting hundreds of thousands of enthusiasts, boosting local businesses and creating a festive atmosphere that celebrates the freedom and camaraderie of the motorcycle community.

The iconic bike races, initially held on the beach and later moved to the Daytona International Speedway, remain a central attraction, drawing spectators and participants alike, and highlighting the enduring spirit and passion of motorcycle racing.

FARRAH COOPMAN,

"Food is a gift from God, and I am excited to share this wonderful adventure with all of you."

P06

LOVE THE SAVEUR?

The 35 Bistro prides itself on offering up the freshest ingredients, dishes, and desserts sourced locally and prepared by an extremely talented team of chefs.

P03

COCKTAILS! COCKTAILS!

Elevate your dining experience with our handcrafted cocktails, where each sip captures the essence of French sophistication and flair.

P04



ap·pe·tiz·er

Indulge in our selection of exquisite starters, crafted to tantalize your taste buds and set the stage for a memorable dining experience. From traditional french fries to innovative creations, each dish is prepared with the finest ingredients and a dash of culinary flair, whether you're craving the rich flavors of our classic French onion soup or the delicate balance of our escargots, our appetizers are sure to delight and leave you eagerly anticipating the next course.



Share our exquisite appetizers with someone special and let every bite become a memory.

SOUPE À L'OIGNON GRATINÉE / 10

FRENCH ONION SOUP

RICH, SAVORY BROTH WITH CARAMELIZED ONIONS, TOPPED WITH A CRUSTY BAGUETTE AND MELTED GRUYÈRE CHEESE

LOBSTER BISQUE / 11

CREAMY, LUXURIOUS SOUP BRIMMING WITH TENDER LOBSTER MEAT AND A RICH BLEND OF AROMATIC HERBS AND SPICES. SERVED WITH SHAVED PARMESAN, ROUILLE, CROSTINI

PATATAS BRAVAS / 8

BAKED POTATOES TOPPED WITH A DELICIOUS SMOKY SALSA BRAVA, GARLIC AIOLI, AND CHIVES

ARTICHAUTS FRIS MAYONNAISE AUX HERBES / 12

ROMAN FRIED ARTICHOKE WITH A HERBED MAYONNAISE

GAMBAS AL AJILLO / 14

GARLIC SHRIMP

SHRIMP WITH VIRGIN OLIVE OIL, GARLIC, CRUSHED RED PEPPER, SWEET SMOKED SPANISH PAPRIKA, PARSLEY

HUÎTRES DE SAISON / \$ MKT

- 1/2 DOZEN OYSTERS

CAESAR OR HOUSE SALAD / 8

SALADE NIÇOISE / 19

SEARED AHI TUNA FRISÉE LEAVES, BOILED EGG, TOMATOES, OLIVES, GREEN BEANS, POTATOES, SHALLOTS, HOUSE VINAIGRETTE

SALADE BETTERAVES / 17

BABY BEET SALAD MIXED GREENS, CANDIED WALNUTS, GOAT CHEESE, HOUSE VINAIGRETTE

BEEF CARPACCIO / 15

THINLY SLICED RAW FILET MIGNON, OLIVE OIL, LEMON, CAPERS, SHAVED PARMESAN, CROSTINI

ESCARGOTS À LA BOURGUIGNONNE / 18

SNAILS SERVED IN GARLIC & PARSLEY BUTTER

FRISÉE AUX LARDONS / 15

MIXED GREENS, POACHED EGG, BACON, CROUTONS, HOUSE VINAIGRETTE

CHÈVRE FONDUE / 10

WARM GOAT CHEESE FONDUE, OLIVES, ROASTED TOMATOES, LEMON, HOUSE BAGUETTE

QUICHE LORRAINE / 14

CARAMELIZED ONIONS, GRUYÈRE, BACON

OCTOPUS SALAD / 19

THINLY SLICED OCTOPUS ON A BED OF ARUGULA, FRESH CELERY, RED ONION, POTATO, PARSLEY WITH A HOUSE VINAIGRETTE

FRIED CALAMARI / 14

CRISPY, GOLDEN-FRIED SQUID RINGS SERVED WITH A ZESTY MARINARA SAUCE.

ASSIETTE DE FROMAGE ET CHARCUTERIE / 30

CHARCUTERIE BOARD

CHOICE OF 3 ARTISINAL MEATS + CHEESES

PLEASE ASK YOUR SERVER ABOUT TODAY'S SELECTION

FOIE GRAS / 25

SEARED FOIE GRAS PREPARED WITH FIG JAM ON BRIOCHE TOAST

FOIE GRAS TORCHON / 20

PREPARED WITH FIG JAM ON BRIOCHE TOAST

BURRATA MEDITERRANEA / 19

BURRATA, PROSCIUTTO DI PARMA, HEIRLOOM CHERRY TOMATOES, ARUGULA, BALSAMIC GLAZE, SERVED WITH BREAD



PIADINA FLATBREAD / 15

SERVED WITH SALAD

ROMA

PROSCIUTTO DI PARMA, BUFFALO MOZZARELLA, ROMA TOMATOES, ARUGULA

LAZIO

BUFFALO MOZZARELLA, ROMA TOMATOES, BASIL

PARIS

HAM, BRIE, ARUGULA

OSLO

WILD SMOKED SALMON, CREAM CHEESE, CAPERS, LEMON, CHIVE

SERVED FOR LUNCH ONLY
11 TO 3

Piadina flatbread sandwiches

The Piadina:

A Tasty Tradition Reimagined

From the rolling hills of Emilia-Romagna to the chic streets of Paris, the piadina, Italy's beloved flatbread sandwich, has journeyed far and wide.

Deep Roots in Italy:

The piadina's story begins in the Emilia-Romagna region of northern Italy, where this rustic flatbread was once a humble staple. Traditionally filled with prosciutto and arugula, the piadina has long been a favorite among locals.

Modern Twist: Fast forward to today, and the piadina has taken on a new life as a popular street food. Whether enjoyed by tourists wandering through Rome or locals grabbing a quick bite in Milan,

the piadina's versatility shines through. Contemporary variations now feature fresh mozzarella, tomatoes, and basil, among other delectable ingredients.

A French Flair: But the piadina's evolution doesn't stop at Italy's borders. French chefs, known for their culinary prowess, have embraced this Italian gem and given it a gourmet twist. In France, the piadina is being reimagined with sophisticated flavors and ingredients, creating a delightful fusion that celebrates its Italian roots while appealing to French palates.

Culinary Fusion: This cross-cultural culinary experiment results in a sandwich that's both familiar and refreshingly novel. It's a testament to how traditional dishes can evolve, adapting to new tastes while retaining their essence. The French version of the piadina remains a delicious tribute to its Italian heritage, offering a taste of European culinary artistry with every bite.

A Celebration of Heritage: The piadina, in its European forms, embodies the spirit of culinary innovation and the joy of shared food traditions. It's a celebration of how cultures blend and flavors harmonize, bringing people together around the table.

Bon appétit!





ma·in·dish·es

CAREFULLY CRAFTED FLAVORS DESIGNED TO TRANSPORT YOU TO THE HEART OF FRANCE.

MOULES POMMES FRITES / 26

MUSSELS WITH FRENCH FRIES
PEI MUSSELS, WHITE WINE,
SERVED WITH POMMES FRITES

LE BURGER POMMES FRITES / 17

HAMBURGER WITH FRENCH FRIES
SMASH PATTIES, BACON GRUYÈRE,
CARMAMELIZED ONIONS, TOMATOES,
HOMEMADE MAYONNAISE

TARTARE DE BOEUF / 32

KNIFE CUT FRESH RAW BEEF AND
SEASONING SERVED WITH FRIES
AND HOUSE SALAD

TARTARE DE SAUMON / 28

KNIFE CUT FRESH RAW SALMON
AND SEASONING, SERVED WITH
CAPERS, FRIES AND HOUSE SALAD

SAUTÈ DE POULET

POMMES FRITES / 25

CHICKEN BREAST SAUTÉED IN A
MUSHROOM CREAM SAUCE SERVED
WITH A ROASTED POTATO AND A
HOUSE SALAD

LE SAUMON GRILLÉ / 28

ATLANTIC SALMON FILLET SERVED
WITH MIXED VEGETABLES AND HOUSE
SALAD

LA BAVETTE A L'ÉCHALOTE / 28

FLANK STEAK WITH CARAMELIZED
SHALLOTS SERVED WITH FRIES AND
HOUSE SALAD

LE STEAK

POMMES FRITES SAUCE AU CHOIX / 35

7OZ STEAK SERVED WITH ROASTED
POTATOES AND HOUSE SALAD, SAUCE
OF YOUR CHOICE



specialties to share

MARGRET DE CANARD / 80

ROASTED DUCK BREAST
SERVED WITH FRIES AND A
HOUSE SALAD

CÔTE DE BOEUF / 90

24 OZ AAA GRADE RIBEYE
SERVED WITH FRIES AND A
HOUSE SALAD



les-sides / 7

ASPARAGUS

FRENCH FRIES

LOADED BAKED POTATO

RATATOUILLE

SAUTEED MUSHROOMS

SAUTEED VEGETABLES

STEAMED BROCCOLI



children's menu / 7.99

served with a beverage
and an ice cream dessert

BUTTER PASTA

SIMPLE, BUTTERY PASTA THAT'S
PERFECT FOR LITTLE ONES

CHICKEN FINGERS

CRISPY, TENDER CHICKEN STRIPS
SERVED WITH A YUMMY DIPPING
SAUCE

FETTUCINI ALFREDO

CREAMY, CHEESY PASTA THAT'S
SUPER DELICIOUS

HAMBURGER

A JUICY BURGER WITH ALL YOUR
FAVORITE TOPPINGS ON A SOFT BUN

SPAGHETTI & MEATBALLS

CLASSIC SPAGHETTI TOPPED WITH
TASTY MEATBALLS AND TOMATO
SAUCE

pasta

LASAGNA ALLA BOLOGNESE / 21

RAGU MEAT SAUCE
BÈCHAMEL CHEESE

SPAGHETTI VESUVIO / 22

SPAGHETTI ALLA
CHITARRA, BURRATA
CHEESE, HEIRLOOM
TOMATOES, GARLIC, RED
PEPPER, BASIL

SPAGHETTI ARABBIATTA / 19

SPAGHETTI IN A SPICY
GARLIC TOMATO SAUCE

FETTUCCINE / SPAGHETTI ALLA BOLOGNESE / 21

WITH MEAT SAUCE

FETTUCCINE OR SPGHETTI / 21

SAUSAGE, MUSHROOMS,
AND CREAM

Gluten free options available upon request.



les-desserts



DESSERTS / 10

MOUSSE AU CHOCOLAT

HOT COOKIE WITH

TIRAMISU

CREME BRULLÈ

VANILLA ICE CREAM

CAFE GOURMAND

TARTE DU JOUR

CHEESECAKE

**ISLE FLOTTANTE
CREME ANGLAISE**

The Sweet Essence of French Culture

In French culture, dessert is more than just a meal's finale—it's a cherished tradition that embodies the nation's passion for culinary artistry and social connection. From the delicate éclairs and intricately layered mille-feuilles to the iconic crème brûlée, French desserts are celebrated for their exquisite flavors and meticulous presentation.

A shared dessert often marks the end of family gatherings, festive celebrations, and intimate dinners, reinforcing bonds and creating lasting memories. This ritual reflects the French philosophy of savoring life's pleasures and the art of living well.

In France, dessert is not merely a sweet treat; it is a testament to the cultural importance of indulgence and the joy found in every bite.

Champagne Lifestyle

The Legacy of Madame Clicquot: The Grande Dame of Champagne
In the early 19th century, the rolling vineyards of Champagne, France, held secrets and stories as effervescent as the wine they produced. Among these tales, none is as captivating as that of Barbe-Nicole Ponsardin, known to the world as Madame Clicquot.

Born in 1777, Barbe-Nicole's life was destined for extraordinary turns. She married François Clicquot, the heir to a small wine business, at the tender age of 21. However, their happiness was short-lived. In 1805, just seven years after their wedding, François passed away, leaving Barbe-Nicole a widow at 27. Despite the heartache and the societal norms of the time, she refused to give up on their shared dream of creating exceptional champagne.

Taking the reins of the business, Madame Clicquot faced a series of challenges. The Napoleonic Wars had disrupted European trade, and the future seemed uncertain. Yet, her determination and innovative spirit knew no bounds. She introduced a groundbreaking technique called riddling, which involved gently rotating the bottles to collect the sediment in the neck, eventually creating a crystal-clear champagne.

Her efforts paid off when, in 1814, she managed to sneak a shipment of her champagne past the naval blockades into Russia. The Russian aristocracy fell in love with the bubbly beverage, and soon, Madame Clicquot's champagne became the toast of the elite across Europe.

Madame Clicquot's innovations didn't stop there. She was also one of the first to produce rosé champagne by blending red and white wines, setting a trend that would endure for centuries. Her relentless pursuit of quality and perfection earned her the nickname "La Grande Dame de la Champagne," a title that resonates with respect and admiration even today.

Under her leadership, the House of Clicquot flourished, transforming from a modest family business into a global brand synonymous with luxury and elegance. By the time she passed away in 1866, Madame Clicquot had not only secured her legacy but had also paved the way for future generations of women in the business world.



"Madame Clicquot, the 'Grande Dame of Champagne,' revolutionized the champagne industry."

“The world is in perpetual motion, and we must invent the things of tomorrow. One must go before others, be determined and exacting, and let your intelligence direct your life. Act with audacity.”
- Madame Clicquot

Why do we specifically toast with champagne, and where did this practice originate?

The roots of toasting trace back to ancient times, where raising a glass in honor of gods, leaders, and significant events was common in Greek and Roman societies. However, it wasn't until the 17th century in France that champagne began to be associated with toasts. The drink's effervescent nature, luxurious aura, and association with royalty made it a fitting choice for celebrations.

The act of toasting itself is laden with symbolism. The sound of clinking glasses is believed to have roots in warding off evil spirits, a superstition from medieval times. In modern contexts, it signifies unity and shared joy. When people gather and raise their glasses, they are participating in a collective expression of goodwill and celebration.

Champagne's lively bubbles and celebratory pop of the cork have made it the quintessential beverage for toasts at weddings, New Year's Eve parties, and other joyous events. The drink's sparkle mirrors the bright and hopeful sentiments of these occasions, making it the perfect choice to mark significant moments.



35 BISTRO
& WINE BAR



Cocktails

35 MAI TAI / 14

CAPTAIN MORGAN, ZACAPA DARK RUM, MACADAMIA-NUT ORGEAT, MARIE BRIZARD ORANGE CURACAO, LIME JUICE, HONEY LILIKO'I FOAM

AVIATION / 13

AVIATION GIN, LEMON JUICE VIOLETTE, MARASCHINO

BLOODY MARY / 15

KETEL ONE VODKA, BLOODY MARY MIX, CELERY, CHEESE, JUMBO PRAWN, PINEAPPLE, LIME, PICKLED ONION, PEPPERONCINI, OLIVE, PICKLED GREEN BEAN

BOULEVARDI / 13

BULLEIT BOURBON OR RYE, LEMON JUICE, MAPLE SYRUP BLUEBERRIES

EMPRESS 75 / 15

EMPRESS GIN, LEMON JUICE SIMPLE SYRUP, CHAMPAGNE OR SPARKLING WINE (WE RECOMMEND BRUT)

KIR ROYAL / 14

CHANDON CREME DE CASSIS CHAMPAGNE

LIVIN' ON A PEAR / 13

GOOSE LA POIRE, ST GERMAINE LIME JUICE, AGAVE, CUCUMBER MINT

MADMOISELLE / 12

CONEJOS MEZCAL, VOLCAN TEQUILA, GRAND MARNIER, AGAVE, ROSEMARY

MAIN STREET / 13

WOODEN BALLE BOURBON, SWEET VERMOUTH, DEMERARA OR SIMPLE SYRUP, WALNUT BUTTERS, WALNUT LIQUOR

NEW YORK WHISKEY SOUR / 14

BULLEIT BOURBON, SIMPLE SYRUP, LEMON JUICE, RED WINE

OLD FASHIONED / 14

SMOKED WOODEN VALLE BOURBON MAPLE SYRUP, ORANGE BITTERS, ORANGE ZEST, MARASCHINO CHERRY

PISCO SOUR / 14

BARZOL PISCO, EGG WHITE, LEMON JUICE, SIMPLE SYRUP, BITTERS

SHELSEA / 14

KETEL ONE VODKA, APEROL, PASSION FRUIT PUREE, SORREL SYRUP SUPASAWA

ST GERMAIN / 14

NOLET GIN, ST GERMAINE GRAPEFRUIT JUICE, ROSEMARY AND LIME

TIME TEQUIL / 13

VIVA MEXICO TEQUILA, AMARO ANGELENO, ANTOINE MULLER BRUT ROSE, LEMON

VIC'S 44 MAI TAI / 15

PYRAT XO RESERVE RUM, MYER'S JAMAICAN DARK RUM, FERRAND DRY CURACAO, ORGEAT, LIME JUICE,

MAIN STREET MAI TAI / 14

PINEAPPLE JUICE, ORANGE JUICE, ORANGE CURACAO, ORGEAT, LIGHT RUM AND DARK RUM

WHISKEY SOUR / 13

BULLEIT, LEMON JUICE, SIMPLE SYRUP, EGG WHITE

U'ILANI / 13

FID ST HAWAIIAN GIN, SIMPLE SYRUP, HIBISCUS GINGER SODA, MINT, AND LIME.

For the locals

These handpicked alcoholic beverages were selected for the locals of Daytona Beach as they encapsulate the city's vibrant spirit and the refined elegance of the bistro in which they're served. We're offering a perfect blend of local flavor and sophistication.

Flight 1870 / 15

AVIATION GIN, MARASCHINO LIQUEUR, CREME DE VIOLETTE, FRESH LEMON JUICE, CHAMPAGNE BRANDIED CHERRY

Daytona Beach was founded in 1870 by Mathias Day Jr., a wealthy tycoon from Ohio. Initially, he purchased a large tract of land in the area, envisioning a resort town that would attract tourists with its beautiful beaches and warm climate.

Hard-packed sand allows vehicles to drive along the shoreline. An this feature played a pivotal role in the early 20th century, making Daytona Beach a hotspot for automotive testing and speed trials, eventually leading to the establishment of the Daytona International Speedway and the city's enduring legacy in motorsports.



'Breeze 35 / 15

AVIATION GIN, ST GERMAIN, PEYCHAUDS BITTERS, FRESH GRAPEFRUIT

Seabreeze Avenue, a historic street in Daytona Beach, Florida, has long been a cultural and commercial hub for the city.

Dating back to the early 20th century, it was a lively center filled with vibrant shops, restaurants, and entertainment venues that drew both locals and tourists alike. It was home to the iconic Seabreeze High School, which opened in 1929 and played a significant role in the community.

The street's blend of historic charm and modern vibrancy continues to make it a beloved destination for those exploring Daytona Beach.

Paper Plane / 15

WOODINVILLE BOURBON, AMARO, APEROL, LEMON JUICE

A modern classic cocktail, this sophisticated concoction was created in 2007 by bartender Sam Ross, it embodies the spirit of innovation and adventure that resonates with the history of Daytona Beach.

Just as Daytona Beach became a legendary hub for automotive speed trials and the birthplace of NASCAR, this cocktail represents a leap forward in mixology, taking flight in the world of craft cocktails. The drink's blend of bold flavors and smooth finish mirrors the dynamic energy and rich heritage of Daytona Beach, a city known for its daring pursuits and vibrant culture.



Sidecar / 15

BULLEIT BOURBON WHISKEY, COINTREAU, LEMON JUICE, SIMPLE SYRUP

Another classic cocktail, originating in the early 20th century, this elegant drink has a storied past, often linked to the roaring 1920s and the glamour of post-World War I Europe.

The Sidecar's blend of sophistication and adventure aligns perfectly with the spirit of Daytona Beach, a city known for its vibrant beach culture. Just as the Sidecar evokes images of vintage motorcycles and refined gatherings, Daytona Beach captures the essence of both exhilarating speed trials on its famous hard-packed sands and the laid-back charm of its coastal lifestyle. This cocktail, with its timeless appeal and adventurous origins, reflects the dynamic and storied nature of Daytona Beach, where history and excitement come together in perfect harmony.



Daytona Beach: The Roaring Twenties Nightlife Hotspot

In the 1920s, Daytona Beach was not just known for its stunning oceanfront and automotive speed trials, but also as a premier nightlife destination. As the sun set over the Atlantic, the city came alive with a vibrant mix of jazz clubs, dance halls, and speakeasies, becoming a magnet for those seeking excitement and entertainment during the Prohibition era.

The sounds of jazz and blues flowed from venues like the legendary Seabreeze Avenue, where musicians played late into the night. These establishments, often tucked away behind unassuming facades, offered a haven for those eager to dance, socialize, and enjoy a clandestine drink despite the national ban on alcohol. The city's speakeasies, often requiring a secret knock or password, became the heartbeat of its nocturnal allure.

Daytona Beach's nightlife in the twenties was a blend of elegance and exhilaration. Dance halls were packed with flapper girls and dapper gentlemen, all reveling in the freedom and exuberance that defined the decade. Iconic figures of the Jazz Age, including musicians and performers, frequently visited the area, adding to its allure and reputation as a cultural hotspot.

The scenic backdrop of Daytona Beach's coastline provided the perfect contrast to the lively nightlife. By day, visitors basked in the sun and enjoyed the beach's natural beauty. By night, they immersed themselves in the electric atmosphere of the city's thriving entertainment scene.

Today, the legacy of Daytona Beach's roaring twenties nightlife lives on. Many of the historic buildings still stand, now housing modern bars and restaurants that pay homage to the city's storied past. The spirit of that golden era continues to captivate both locals and tourists, reminding them of a time when Daytona Beach was the ultimate destination for those looking to experience the thrill and glamour of the Jazz Age.

As the city celebrates its rich history, it's clear that the echoes of the roaring twenties will forever be a part of Daytona Beach's cultural fabric, continuing to enchant and inspire generations to come.

WHERE TO STAY · DINE & HAVE FUN
ON THE
WORLD'S MOST FAMOUS BEACH
IN
"FLORIDA'S VACATION CAPITAL"
Published By Daytona Beach Area Chamber Of Commerce



A Journey of Flavor and Family: A Culinary Tale



FROM THE HEART OF PARIS TO THE VIBRANT STREETS OF TORONTO AND THEN TO HAWAII, ONE WOMAN'S PASSION FOR FOOD, ART, AND LIFE WEAVES A RICH TAPESTRY OF CULINARY ADVENTURE AND PERSONAL RESILIENCE.

Having spent her entire life in Paris, she was immersed in a city that nurtured her love for art, travel, and cooking. The cobblestone streets, iconic landmarks, and vibrant culinary scene of Paris became the backdrop of her childhood and early adulthood.

Her passion for cooking was kindled at home, where both her mother and stepmother shared a fervor for preparing delicious meals. Yet, it was her aunt who truly ignited her culinary aspirations, teaching her the intricacies of flavors and techniques that would shape her future.

a restaurant; this venture was not just a business but a heartfelt mission to share her love for food and the joy of hosting. She believes that food has a unique power to bring joy and unite people from diverse backgrounds and countries. It is, to her, a gift from God. Her restaurant is a place where every meal tells a story and every guest is treated like family.

In her restaurant, she channels the lessons learned from her mother, stepmother, and aunt, blending traditional techniques with innovative twists. The menu reflects her journey, offering dishes that celebrate her Parisian roots, her travels, and her new Canadian home.

Welcome to a place where every meal is a story, and every guest is family.

During her travels, destiny played its hand when she met Mr. Coopman in Honolulu, Hawaii. A distinguished widower and Air Force veteran, Mr. Coopman had served as a top-secret Department of Defense operative. Their connection was immediate, a serendipitous meeting of two souls who understood and complemented each other. They soon married, their lives intertwined in a shared dream of retiring together in Florida. Tragically, just two and a half years before his second retirement, Mr. Coopman passed away suddenly from a heart attack. Their plans were abruptly altered, but the love and memories they shared remained a source of strength.

Determined to continue pursuing her passions, she decided to open a restaurant. This venture was not just

From classic French cuisine to inventive fusion dishes, each plate is a testament to her culinary journey and the people who have inspired her along the way.

Her story is one of resilience, passion, and the unwavering belief in the power of food to connect and heal. It is a celebration of how traditional dishes can evolve and adapt while retaining their essence. The restaurant stands as a tribute to her Italian roots and French innovation, offering a taste of European culinary artistry with every bite.

Here, she invites all to experience the joy, warmth, and love that food can bring.

Bon appétit!

The Café Culture of 1920s Paris and Socializing in Daytona Beach Today

The enchanting city of Paris in the 1920s was a vibrant hub of artistic and intellectual activity, with its café culture playing a pivotal role in the social fabric of the time. Today, a similar spirit of community and connection can be found in the lively social scene of Daytona Beach, Florida.

Paris in the 1920s: During the roaring twenties, Parisian cafes were the epicenter of social life. Artists, writers, philosophers, and musicians gathered in these charming establishments, engaging in passionate discussions, sharing ideas, and drawing inspiration from one another. Iconic figures such as Ernest Hemingway, F. Scott Fitzgerald, and Gertrude Stein frequented cafes like Café de Flore and Les Deux Magots, which became synonymous with the intellectual and cultural renaissance of the era. The casual yet stimulating environment encouraged free thought and collaboration, fostering a sense of community among the avant-garde.

Daytona Beach Today: Fast forward to the present day, and a similar sense of community can be found in the vibrant social scene of Daytona Beach, Florida. Known for its beautiful beaches, bustling boardwalks, and dynamic nightlife, Daytona Beach has become a modern-day gathering place for both locals and tourists. Much like the Parisian cafes



of the 1920s, these establishments in Daytona Beach serve as communal hubs where people come together to share experiences, engage in conversations, and create lasting memories.

A Timeless Tradition: While the settings and times may differ, the essence of socializing in cafes and communal spaces remains timeless. Both the café culture of 1920s Paris and the social scene in Daytona Beach today highlight the importance of gathering places in fostering human connection and creativity.

In every corner café in Paris or Main Street Bistro in Daytona, one can feel the enduring legacy of these social spaces, where every conversation, every encounter, and every moment contributes to the rich tapestry of communal life.



Parlez-vous Gourmet?

EVER FELT LOST IN TRANSLATION WHILE SCANNING A FRENCH MENU? FEAR NOT, FELLOW FOOD ENTHUSIASTS! WE'VE CURATED A DELIGHTFUL LIST OF COMMON FRENCH PHRASES AND CULINARY TERMS TO SPICE UP YOUR DINING EXPERIENCE. PREPARE TO IMPRESS YOUR DINING COMPANIONS AND PERHAPS EVEN YOUR WAITER WITH YOUR NEWFOUND GOURMET VOCABULARY!



****1. Bon appétit!** - "Enjoy your meal!" This classic phrase is the perfect way to kick off any French dining experience. Say it with a smile and a touch of enthusiasm!

****2. Entrée** - In France, this means the first course, not the main dish. Confused? Don't worry, you're not alone! Remember, it's the appetizer or starter.

****3. Plat principal** - Now we're talking main course. When you're ready for the big guns, look for this term on the menu.

****4. À la carte** - Ordering à la carte means picking individual dishes from the menu, rather than opting for a set meal. Mix and match to your heart's content!

****5. Apéritif** - A pre-meal drink meant to whet your appetite. Think of it as a delicious way to say, "Let's get this party started!"

****6. Fromage** - Cheese, glorious cheese. Often enjoyed after the main course but before dessert. Why not? It's France!

****7. Carte des vins** - This is your wine list. Grab this to find the perfect pairing for your meal. Santé!

****8. Dessert** - No translation needed here, but it's always the sweet finale to a French meal. Be sure to save room!

****9. Chef de cuisine** - The head chef, the mastermind behind your delicious

meal. Perhaps give a little nod of appreciation if you spot them!

****10. Garçon!** - Actually, don't use this to call the waiter. Instead, a polite "Monsieur" or "Madame" will do wonders for your charm.

****11. Table d'hôte** - A fixed price menu with a selection of courses. Ideal if you want a curated dining experience without decision fatigue.

****12. Amuse-bouche** - A small, complimentary appetizer to "amuse the mouth." A delightful surprise from the chef!

By mastering these phrases, you're not just ordering food; you're embarking on a cultural culinary adventure. So next time you find yourself in a cozy bistro or a fancy French restaurant, channel your inner Parisian and confidently navigate that menu. Bon appétit and à votre santé!



A Taste of History: The Evolution of French Cuisine

French cuisine, renowned for its elegance and sophistication, has a rich history that dates back centuries. Rooted in the Middle Ages, it evolved significantly during the Renaissance, when Catherine de' Medici brought Italian chefs and refined cooking techniques to the French court.

This era saw the introduction of ingredients like truffles, artichokes, and asparagus, which became staples in French kitchens. Key dishes such as Coq au Vin, Ratatouille, and Bouillabaisse have become symbols of French culinary artistry.

These dishes showcase the region's dedication to fresh, high-quality ingredients and meticulous preparation. Techniques like sautéing, braising, and flambéing originated in France and continue to influence chefs worldwide. The 19th century saw the rise of haute cuisine, characterized by elaborate dishes

and sophisticated presentations. Legendary chef Auguste Escoffier played a pivotal role in modernizing French cuisine, introducing the brigade system in professional kitchens and writing influential cookbooks that standardized recipes and techniques.

French cuisine's global impact is undeniable. The Michelin Guide, established in France, remains a prestigious standard for fine dining worldwide. Fun fact: Julia Child, an American chef inspired by French cooking, popularized French cuisine in the United States with her groundbreaking book, "Mastering the Art of French Cooking."

From rustic provincial dishes to exquisite haute cuisine, French food continues to set the benchmark for culinary excellence, inspiring chefs and food lovers across the globe.

Love is in the air.

THE ROMANCE OF FRENCH DINING

This French bistro, with its charming ambiance and exquisite culinary offerings, is a sanctuary for lovers seeking an unforgettable dining experience.

Stepping into the bistro, one is immediately enveloped by an air of timeless elegance. The soft, warm glow of the overhead lights dances off the walls, tables are adorned with fresh flowers, and all of this evokes the intimate charm of a Parisian café.

The décor, a tasteful blend of rustic and refined, features murals on the walls, velvet couches, and an ambiance that is both beautiful and intimate. Every detail, from the intricately patterned tiles to the plush velvet seating, has been thoughtfully curated to create an environment where romance blossoms effortlessly.

Creating Memorable Moments

For couples looking to enhance their romantic dining experience, the bistro offers several enchanting touches. Begin your evening with a selection from the thoughtfully curated wine list, featuring wines that perfectly complement the menu. Sipping a glass of Champagne or a rich Bordeaux sets the stage for a night of indulgence.

As the evening progresses, consider sharing a classic French dish that is as rich in history as it is in flavor. The 35 Bistro's chef, inspired by traditional French techniques, crafts each plate with passion and precision, ensuring that every bite is a journey through the heart of France.

Intimate Dining Secrets

To elevate the experience further, request a table facing the window, where you can enjoy the view of the bustling streets of Daytona Beach while still feeling ensconced in your own private world. The soft murmur




of conversation, the clink of glasses, and the bustle of Main Street create a symphony of sounds that enhance the intimate atmosphere.

Another delightful option is to share one of the bistro's meals made specifically for two (see page 3 of this menu) and end your meal with a shared dessert. Pair it with a rich espresso or a delicate digestif, and linger over your last bites, savoring both the flavors and the moment.

A Toast to Love

The true essence of French dining lies in its ability to slow time, allowing couples to reconnect and revel in each other's company. Whether celebrating an anniversary, a special occasion, or simply the joy of being together, the romance of French dining at the 35 Bistro offers an unforgettable experience.

As you toast to your love, surrounded by the ambiance of a Parisian dream, you'll understand why French cuisine and romance are inextricably linked. Here, amidst the candlelight and the culinary artistry, love is not just celebrated—it is savored.



“LA
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POUR CREER
DU BONHEUR”

Thank you, Daytona.

At the 35 Bistro, we truly believe that “La gastronomie est l’art d’utiliser la nourriture pour créer le bonheur.” – To us, the food is an art that we use to create happiness.

We are deeply grateful to the wonderful community of Daytona Beach for warmly embracing our new French bistro on Main Street.

Your support and enthusiasm have made our opening a resounding success, and we are honored to be a part of this vibrant neighborhood.

Thank you for joining us in celebrating the joy of culinary delights and heartfelt connections. We look forward to many more memorable moments together at the 35Bistro.

Bon appétit!

THE 35 BISTRO