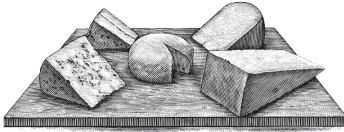


Au Bar

CHARCUTERIE *et* FROMAGE



FROMAGE

assortment of artisan cheeses,
fruit compote, walnut levain

Brillat Savarin: cow, triple cream

Chabichou: goat, semi-soft

Abbaye de Beloc: sheep, semi-hard

Bleu de Gex: cow, semi-soft, bleu

Tomme Pardou: goat & sheep, semi-hard

3 for 18, 4 for 24, 5 for 30

ASSIETTE DE PÂTÉ

selection of house-made pâtés

*Campagne, Jambon persille,
Terrine de Porc & Lapin 18*

CHARCUTERIE

artisanal cured meats,
house pickles, dijon

*Finocciona Salami, Sweet Coppa,
Prosciutto 18*

PETIT PLATS

BRANDA DE MORUE baked salt cod potato soufflé,
extra virgin olive oil, croutons..... 9

GNOCCHI PARISIENNE pâte a choux gnocchi,
légumes, bernoisette..... 10

ESCARGOTS DE BOURGOGNE garlic, butter, parsley,
pernod, puff pastry 11

STEAK TARTARE hand chopped raw flank steak,
quail egg, mustard, cornichons, caperberries,
shallots, parsley, crouton 14/17

Boissons

APERITIFS



10 each

CHEEKY

cava, cocchi americano, lemon

GREENWICH STROLL

pineau de charentes, lime, honey

UP IN ARMS

lillet rouge, bonal, citrus twist

APERITIF DU JOUR

cocchi americano, grapefruit

BITTER GRIN

bonal, lemon juice, soda water

BIÈRES ET CIDRE

BLANCHE DE BRUXELLES Lefebvre, Belgium.....8

KONIG PILSNER Duisburg, Germany.....6

RED ALE, BARREL AGED Gavroche, France.....10

ISLANDER IPA Coronado Brew Co, California.....8

AMBER ALE Napa Smith, California.....7

CIDER Napa.....8

EAU ET SODA

BADOIT 750 ml6

EVIAN 750 ml6

COKE3

DIET3

LEMON-LIME3

CITRON PRESSÉ SUCRÉ4