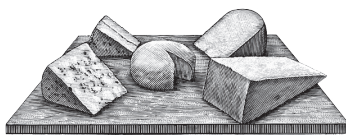


Au Bar

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

BRANDADE 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

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

KONIG PILSNER Duisburg, Germany6

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

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

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

EAU ET SODA

BADOIT 750 ml 6

EVIAN 750 ml 6

COKE 3

DIET 3

LEMON-LIME 3

CITRON PRESSÉ SUCRÉ 4