

LES APÉRITIFS

PASTIS

5,5

NEGRONI

*Dolin Rouge,
Tanqueray N°Ten
and Campari*

14

**PORNSTAR
MARTINI**

*Ketel One vodka,
passionfruit, vanilla and
Crémant du Rhône*

13

**KIR
ROYALE**

*Crème de cassis
and Crémant*

9,5

PETIT PLATS

TILL 22.00

PAIN AU LEVAIN «V» - 6,5

sourdough served with radish and salted Guérande butter

HUÎTRES - 4,5 p.p.

Fines de Claire oyster with shallot in red wine vinegar and lemon

OEUFS DUR MAYONNAISE «V» possible - 4,5

eggs with mayonnaise, anchovy and croutons

ARTICHAUT «VGN» - 9,5

marinated artichokes with olive crumble and piquillo pepper

CREVETTES - 12,5

shrimp with lemon mayonnaise

COQUILLAGES SAUTÉ - 15,5

braised clams with lemon and butter

RILLETTES DE CANARD - 12

duck rillettes with toast and pickles

PLATEAU CHARCUTERIE - 16,5

selection of fine meats with pickles and toast

ASSIÈTTE DE FROMAGES «V» - 14,5

selection of French cheeses served with compote and nut fig bread

TILL LATE

AMANDES FUMÉES «VGN»- 5,5

smoked almonds

OLIVES «VGN»- 5,5

marinated olives

CROQUETTES AU FROMAGE DE CHÈVRE 4pcs «V» - 8

goat cheese croquettes with piquillo pepper

CROQUETTES DE VEAU 4pcs - 8

veal croquettes with mustard