



Bar Nîmes

SNACKS

<i>Nocellara olives</i>	75
<i>Marcona Almonds</i>	75
<i>Saucisson</i>	55
<i>Pissaladière</i>	110
<i>Gougère</i> Gruyère	105

STARTERS

<i>Vichyssoise</i> Toasted bread	145
<i>Salade Savoyarde</i> Green salad, gryère, walnuts, ham, mustard vinaigrette	135
<i>Vitello Tonnato</i>	165
<i>Crêpes Vonnassiennes</i> Salmon tartar, trout roe, sour cream	175

SALUMI

<i>Salame Sopressa</i> 85 Veneto	<i>Salumi Misti</i> 165 Assorted charcuterie	<i>Prosciutto- San Daniele</i> 90 Friuli
<i>Mortadella</i> 85 Emilia-Romagna	<i>Farinata</i> 125 chickpea pancake	<i>Coppa</i> 85 Emilia-Romagna
	<i>Gnocco Fritto</i> 105 Burrata	



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PRIMI

Tonnarelli 195 / 245
Cacio e pepe

Tajarin 195 / 245
Rabbit ragu, oregano, parmesan

Risotto 245
Black truffle

MAIN COURSES

Sea Bass 325
Chickpeas, mangold, tomato concassé, sauce américaine

Steak au Poivre 385
Haricots verts, pommes frites

Beef shortribs 295
Polenta, gremolata

DESSERT

Madeleine cake 75
Almond cake, crème diplomat

Pain perdu 125
Raspberry coulis, whipped cream

Chocolatemousse 95

Pannacotta 125
Blueberries

Hazelnut ice cream 80

Chocolate truffle 55

Assorted cheese of the evening 165