



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>French Onion Soup.</i> Gruyere	145
<i>Green salad.</i> Celeriac, cucumber, pecorino	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>Porchetta</i> 85 Tuscany
	<i>Gnocco Fritto</i> 105 Burrata	



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PRIMI

<i>Tonnarelli</i>195 / 245
Cacio e pepe	
<i>Gemelli</i> 195 / 245
Oxtail ragu, parmesan	
<i>Risotto</i>	245
Sage, lemon	

MAIN COURSES

<i>Arctic Char.</i>	325
Boiled potatoes champagne sauce	
<i>Steak au Poivre</i>	385
Haricots verts, pommes frites	
<i>Confit Duck Leg.</i>	310
Lentils, bacon, sauce robert, machsallad	

DESSERT

<i>Madeleine cake</i>	75
Almond cake, crème diplomat	
<i>Pain perdu</i>	125
Raspberry coulis, whipped cream	
<i>Warm cherries</i>	125
Vanilla ice cream, almonds	
<i>Hazelnut ice cream</i>	80
<i>Chocolate truffle</i>	55
<i>Chocolate mousse.</i>	95
<i>Assorted cheese of the evening</i>	165