



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>Sweetbread</i> Black salsify, ravigote	185

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

Tagliatelle 195 / 245
Ndujaragu, parmesan

Gemelli 195 / 245
Tomato, prosciutto, parmesan

Risotto 245
Sage, lemon

MAIN COURSES

Seabass 325
Caponata, tapenad, argula

Steak au Poivre 385
Haricots verts, pommes frites

Osso Buco 325
Risotto milanese, gremolata

DESSERT

Madeleine cake 75
Almond cake, crème diplomat

Pain perdu 125
Raspberry coulis, whipped cream

Bloodorange 125
Sabayonne

Bloodorangesorbet 80

Chocolate truffle 55

Chocolate mousse 95

Assorted cheese of the evening 165