



Bar Nîmes

<i>Nocellara olives</i>	SNACKS	75
<i>Marcona Almonds</i>		75
<i>Saucisson.</i>		55
<i>Pissaladière</i>		110
<i>Gougère</i> Gruyère		105
<i>Crostini</i> Ricotta, Black truffle		105

STARTERS

<i>Soupe au Pistou</i>	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 Emilia-Romagna
<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

Creste Di Gallo 195 / 245
Wild boar ragu, rosemary, parmesan

Tonnarelli al Limone 195 / 245
Amalfi lemon, basil, parmesan

Risotto 195
Garlic, parsley

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