



# Bar Nîmes

## SNACKS

|                                                           |     |
|-----------------------------------------------------------|-----|
| <i>Nocellara olives</i> . . . . .                         | 75  |
| <i>Marcona Almonds</i> . . . . .                          | 75  |
| <i>Saucisson.</i> . . . .                                 | 55  |
| <i>Pissaladière</i> . . . . .                             | 135 |
| <i>Gougère</i> . . . . .<br>Gruyère                       | 105 |
| <i>Crostini</i> . . . . .<br>Green tapenad, black tapenad | 105 |

## STARTERS

|                                                               |     |
|---------------------------------------------------------------|-----|
| <i>Soupe au Pistou</i> . . . . .                              | 145 |
| <i>Artichoke salad</i> . . . . .<br>Pine nuts, mint, parmesan | 145 |
| <i>Vitello Tonnato</i> . . . . .                              | 165 |
| <i>Sweetbread</i> . . . . .<br>Black salsify, ravigote        | 185 |

## SALUMI

*Salame Finocchio* 85  
Tuscany

*Salumi Misti* 165  
Assorted charcuterie

*Prosciutto- San Daniele* 90  
Emilia-Romagna

*Mortadella* 85  
Emilia-Romagna

*Farinata* 125  
chickpea pancake

*Coppa* 85  
Emilia-Romagna

*Gnocco Fritto* 105  
Burrata



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## PRIMI

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

*Tonnarelli* . . . . . 195 / 245  
Cacio e Pepe

*Risotto* . . . . . 195  
Garlic, parsley

## MAIN COURSES

*Skrei Cod.* . . . . . 345  
Lentils, asparagus, salsa verde

*Steak au Poivre* . . . . . 385  
Haricots verts, pommes frites

*Coq au Vin* . . . . . 325  
Chicken thighs, potato gratin

## 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