



Bar Nîmes

SNACKS

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

STARTERS

<i>Soupe au Pistou</i>	145
<i>Vitello Tonnato</i>	165
<i>Artichoke salad</i> Pine nuts, mint, parmesan	145
<i>Sweetbread</i> 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

Hazelnut ice cream 80

Chocolate truffle 55

Chocolate mousse 95

Assorted cheese of the evening 165