



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

<i>Salame Finocchio</i> 85 Tuscany	<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

Maltagliati 195 / 245
Lamb, taggiasca olives, rosemary

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

Rhubarb 125
Pannacotta

Hazelnut ice cream 80

Chocolate truffle 55

Chokoladcremeux 105

Assorted cheese of the evening 165