



Bar Nîmes

SNACKS

<i>Nocellara olives</i>75
<i>Marcona Almonds</i>75
<i>Saucisson.</i>55
<i>Pissaladière</i>	1.35
<i>Gougère</i> Gruyère creme	1.05
<i>Crostini</i> Green tapenad, black tapenad	1.05

STARTERS

<i>Chicken Consommé</i> spring vegetables	1.45
<i>Vitello Tonnato</i>	1.65
<i>Celery salad.</i> Pear, pecorino, radish, anchovy vinaigrette	1.45
<i>White Asparagus</i> Sauce gribichie	2.15

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

Sea Bass 335
Cannellini beans, friarielli, mussels, tapenad

Steak au Poivre 395
Haricots verts, pommes frites

Racks of lamb 355
Ratatouille, roasted bell peppers

DESSERT

Madeleine cake 105
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