



Bar Nîmes

SNACKS

<i>Nocellara olives</i>	.75
<i>Marcona Almonds</i>	.75
<i>Saucisson.</i>	.55
<i>Pissaladière</i>	1.35
<i>Crostini Chianti.</i>	1.05

STARTERS

<i>Wax beans.</i> Burrata, pesto	1.45
<i>Vitello Tonnato</i>	1.65
<i>Zucchini salad</i> Mint, pecorino, peas	1.45
<i>Pulpo</i> Roasted paprika, olives, potatoes, rouille	1.95

SALUMI

<i>Salame</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

Gigli 195 / 245
Suckeling pig, lemon, sage, parmesan

Tonnarelli 195 / 245
Cacio e Pepe

Risotto 195
Lemon, basil

MAIN COURSES

Seabass 335
Cannellini beans, friarielli, mussels, tapenad

Steak au Poivre 395
Haricots verts, pommes frites

Chicken Thighs 325
Panzanella

DESSERT

Madeleine cake 105
Almond cake, crème diplomat

Pain perdu 125
Raspberry coulis, whipped cream

Rhubarb 125
Pannacotta

Peach sorbet 75

Chocolate truffle 55

Chokladcremeux 105

Assorted cheese of the evening 165