



Bar Nîmes

SNACKS

<i>Nocellara olives</i>	.75
<i>Marcona Almonds</i>	.75
<i>Saucisson.</i>	.55
<i>Pissaladière</i>	1.35
<i>Crostini</i>	1.05
Green peas, mint, prosciutto	

STARTERS

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

SALUMI

<i>Salame Ventricina</i> 85 Abruzzo	<i>Salumi Misti</i> 1.65 Assorted charcuterie	<i>Prosciutto- San Daniele</i> 90 Emilia-Romagna
<i>Mortadella</i> 85 Emilia-Romagna	<i>Farinata</i> 1.25 chickpea pancake	<i>Coppa</i> 85 Emilia-Romagna
	<i>Gnocco Fritto</i> 1.05 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