



Bar Nîmes

SNACKS

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

STARTERS

<i>Vitello Tonnato</i>	1.65
<i>Zucchini salad</i>	1.45
Mint, pecorino, peas	
<i>Pulpo salad.</i>	1.95
Celery, tomato, 'nduja vinaigrette	
Nduja, mussels, sepia	

SALUMI

<i>Salame Ventricina</i> 85 Abruzzo	<i>Salumi Misti</i> 1.65 Assorted charcuterie	<i>Prosciutto- San Daniele</i> 9.00 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	



Bar Nîmes

PRIMI

Gramigna 195 / 245
Salsiccia ragù, friarelli

Tonnarelli 195 / 245
Cacio e Pepe

Risotto 195
Lemon, basil

MAIN COURSES

Seabass 335
Sauce vierge, swiss chard, potato

Steak au Poivre 395
Haricots verts, pommes frites

Pork belly. 325
Cannellini beans, tomato sauce, salsa verde

DESSERT

Madeleine cake 105
Almond cake, crème diplomat

Pain perdu 125
Raspberry coulis, whipped cream

Blueberry. 125
Panna cotta

Peach sorbet 75

Chocolate truffle 55

Chokladcremeux 105

Assorted cheese of the evening 165