



Bar Nîmes

SNACKS

<i>Nocellara olives</i>	.75
<i>Marcona Almonds</i>	.75
<i>Saucisson.</i>	.55
<i>Pissaladière</i>	135
<i>Crostini</i>	105
Ricotta, salsa verde	

STARTERS

<i>Rabbit Rillettes Toast</i>	175
Lardo, mache salad, cornichon	
<i>Vitello Tonnato</i>	165
<i>Artichoke salad</i>	145
Mint, pecorino, pinenuts	
<i>Warm Vichyssoise</i>	160
Sourdough bread, crème fraîche	

SALUMI

<i>Salame Ventricina</i> 85 Abruzzo	<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

Tajarin 195 / 245
Rabbit ragu, parmesan

Tonnarelli 195 / 245
Cacio e Pepe

Risotto 195
Mushroom, parmesan

MAIN COURSES

Cod 365
Sauce americane, chickpeas, bell peppers

Steak au Poivre 395
Haricots verts, pommes frites

Braised Beef Short Ribs 325
Polenta, gremolata

DESSERT

Madeleine cake 105
Almond cake, crème diplomat

Pain perdu 125
Raspberry coulis, whipped cream

Blueberry. 125
Panna cotta

Peach sorbet 75

Pistachio ice cream. 75

Chocolate truffle 55

Chokladmousse 105

Assorted cheese of the evening 165