



Bar Nîmes

SNACKS

<i>Nocellara olives</i>	.75
<i>Marcona Almonds</i>	.75
<i>Saucisson.</i>	80
<i>Crostini</i> Ricotta, salsa verde	105

STARTERS

<i>Duck Rillettes Toast.</i> Sauce Robert, parsley, cornichon	175
<i>Vitello Tonnato</i>	165
<i>Artichoke salad.</i> Mint, pecorino, pinenuts	145
<i>Warm Vichyssoise</i> Sourdough bread, crème fraîche	160

SALUMI

Salame Ventricina 85
Abruzzo

Salumi Misti 165
Assorted charcuterie

Prosciutto- San Daniele 90
Emilia-Romagna

Mortadella 85
Emilia-Romagna

Farinata 125
chickpea pancake

Coppa 85
Emilia-Romagna

Gnocco Fritto 105
Burrata



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PRIMI

Gemelli 195 / 245
Oxtail ragu, parmesan

Tonnarelli 195 / 245
Cacio e Pepe

Risotto 195
Mushroom, parmesan

MAIN COURSES

Char. 365
Champagne sauce, peas, potato

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

Crêpes normande. 135
Vanilla ice cream

Peach sorbet 75

Chocolate truffle 55

Chokladmousse 105

Assorted cheese of the evening 165