

Bar Artisanal

CRU

Oysters ~ P/A
Tuna, Orange, Olive Crumb ~ 14
Diver Scallops, Citrus Soy Dressing, Cilantro ~ 12
Tasting ~ 13

SALADES

Burrata, Caponata, Arugula ~ 12
Watermelon, Goat Feta, Tapenade ~ 10
Beet Salad, Mache, Sauce Gribiche ~ 11

PISSALADIÈRES

11 ~ Buffalo Mozzarella, Tomato, Basil
18 ~ Duck – Gizzard, Confit, Egg, Foie Gras
14 ~ Bianca - Asparagus, Ramps, Bottarga
15 ~ Tartiflette - Potatoes, Lardons, Reblochon

Classic – Caramelized Onion, Anchovy, Olive ~ 12
Sheep's Milk Ricotta, Fava Bean Pesto, Speck ~ 12
Radicchio, Gorgonzola, Figs, Organic Truffle Honey ~ 15
Du Jour ~ P/A

PLATS DE RESISTANCE

Hanger Steak Frites ~ 20
Steak Tartare, Parmesan Toast ~ 16
Mussels Provençal, Frites ~ 18
Scrambled Eggs, Clams Chorizo ~ 15

BURGERS

ARTISANAL BLEND – Pickled Green Tomato ~ 13
With Selection of Cheese, Add ~ 2
LAMB – Olive Roll, Goat Cheese ~ 16
PRESSED PORK BELLY - Pickled Vegetables ~ 15

FOR THE TABLE

FLATBREAD WITH SPREADS
Caponata, Pesto - Ricotta, White Bean.....10
PLATTER OF FROMAGE ET CHARCUTERIE
Petit (for 1-3 Persons).....30
Grande (for 4-6 Persons).....45

DESSERTS

~ 8 ~

Cheese Panna Cotta, Rhubarb, Strawberry, Balsamico Tradizionale
Crème Brulee, Cherry Marmalade, Cinnamon
Candied Fennel, Olive Oil Ice Cream, Pine Nuts
Chocolate Mousse, Hazelnut Crunch, Coffee Granita, Chocolate Foam
Beignets, Raspberry Shake
Watermelon Granité, Lime Cloud