



Bar Nîmes

SNACKS

<i>Lucques olives.</i>	.75
<i>Marcona almonds</i>	.75
<i>Saucisson.</i>	80
<i>Pissaladière</i>	135
<i>Gougère</i> Gruyère creme	105

STARTERS

<i>Burrata</i> Peperonata	185
<i>Vitello Tonnato</i>	165
<i>Green salad</i> Sauce Blanche, broad beans	145
<i>Duck Rillettes</i> Sourdough bread, sauce Robert, cornichons, dijon	185

SALUMI

Salame Toscano 85
Tuscany

Salumi Misti 165
Assorted charcuterie

Prosciutto- San Daniele 90
Emilia-Romagna

Mortadella 85
Emilia-Romagna

Farinata 125
Chickpea pancake

Salame Ventricina 85
Abruzzo

Gnocco Fritto 105
Burrata



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PRIMI

Gemelli 195 / 245
Tomato, prosciutto, parmesan

Tonnarelli 195 / 245
Cacio e pepe

Risotto Bianco 195

MAIN COURSES

Halibut 375
Sauce grenobloise, potatoes

Steak au Poivre 395
Haricots verts, pommes frites

Coq au Vin 365
Corn-fed chicken, smoked lardons, potato gratin

DESSERT

Madeleine cake 105
Almond cake, crème diplomat

Pain perdu 125
Raspberry coulis, whipped cream

Peach 135
Sabayon, vanilla ice cream

Panna Cotta 135
Blueberry

Raspberry sorbet 75

Chocolate truffle 55

Assorted cheese of the evening 165