

Claudette

L'APERRO

du Lundi au Vendredi • 3pm • 6pm

7 EACH

les BIÈRES

KRONENBOURG 1664
lager

les COCKTAILS

FLEUR DE VIGNE
spring 44 gin, lillet, lemon
MOROCCAN MARGARITA
*sauza tequila, citrus melange
coriander syrup*

WINES by the GLASS

BLANC
.....
SAUVIGNON BLANC
la petite perriere, loire 2014

ROSÉ
.....
SYRAH BLEND
jean-luc colombo, cape bleue, provence 2015

ROUGE
.....
BEAUJOLAIS
Michel & Sylvain Tete, Clos Du Fief 2014

les APERITIFS

LILLET BLANC

RICARD

DUBONNET

SUZE

MARCHÉ de PROVENCE

8 EACH / 18 FOR THREE

CHARRED EGGPLANT
*za'atar, yogurt, pumpkin seed
pickled persimmon*

ROASTED CAULIFLOWER
tabini, nigella, pickled shallot

BACALAO TARTINE
*warm salted cod & garlic spread
grilled country bread*

FARMSTAND RADISHES
parmesan, mint, warm anchovy butter

GRILLED CHICKEN LIVER
*baharat spices, soft boiled egg
charred lemon salad, hummus*

MOROCCAN SPICED CARROTS
*creamy robiolo, toasted pistachio
mint, scallion, chili*



PAIN TUNISIEN • 16
*black truffle hummus, confit garlic, olive oil
housemade flatbread*



LES HUÎTRES

1.50 EACH

BLUE ISLAND NO. 9
Peconic Bay, New York

GREAT SOUTH BAY
Great South Bay, New York

WILD GOOSE
Narragansett bay, Rhode Island

LES FROMAGES

ONE • 8 / THREE • 20 / FIVE • 32

BONNE BOUCHE
Vermont, Goat

HARBISON
Vermont, Cow

VERANO
Vermont, Sheep and Cow

TIMBERDOODLE
Vermont, Cow

BLEU D'AUVERGNE
France, Cow

HORS D'ŒUVRES

CORSICAN MINT SALAD • 14
arugula, pear, onions, green beans, quinoa

PROVENÇAL CHICKEN SALAD • 17
*carrots, bulgur, pistachio, cumin
cilantro vinaigrette*

LAMB KEFTA • 15
za'atar yogurt, ginger, arugula

GRILLED LOCAL SQUID • 16
homemade harissa, sweet potato falafel

LAMB BURGER • 19
*quanciale, pickled onion, gruyère
house-made brioche, paprika aioli, frites*



consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness