

Claudette

L'APERERO

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
micel & 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*

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

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

ROASTED CAULIFLOWER
tabini, nigella, pickled shallot

FARMSTAND RADISHES
parmesan, mint, warm anchovy butter

MOROCCAN SPICED CAR-
ROTS
*creamy robiolo, toasted pistachio
mint, scallion, chili*

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

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

ORANGE CITRUS SALAD • 15
mint, dill, scallion, pine nuts

GRILLED LOCAL SQUID • 16
homemade harissa, sweet potato falafel

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

POACHED TUNA NIÇOISE SALAD • 17
*fingerling potatoes, olives, green beans
cucumbers, tomatoes, soft boiled egg*

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