

Claudette

-L'APERRO-

du Lundi au Vendredi • 3pm • 6pm

EACH • 7

les BIÈRES

KRONENBOURG 1664
lager

RICARD

CLASSIQUE
ricard, side of rocks

MAURESQUE
ricard, housemade orgeat

TOMATE
ricard, housemade grenadine

PÉLICAN
ricard, crème de pêche, sparkling rosé

les COCKTAILS

ROSÉ SANGRIA
marcel rosé, suze, orgeat

MOROCCAN MARGARITA
*sauza tequila, citrus mélange
coriander syrup*

BLANC

SAUVIGNON BLANC
Patient Cottat, Loire 2015

CHARDONNAY
Aussières, Languedoc 2015

ROSÉ

SYRAH BLEND
Jean-Luc Colombo, Cape Bleue, Provence 2015

GRENACHE SYRAH
La Vieille Ferne, Rhône 2016

ROUGE

PINOT NOIR
Petite Perrière, Loire 2015

SANGIOVESE
Pero Longo, Corsica 2015

MARCHÉ de PROVENCE

EACH • 10 THREE • 24

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

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

TOMATO ALMOND GAZPACHO
extra virgin olive oil, garlic rubbed croutons

CUCUMBER AND TOMATO SALAD
za'atar, pumpkin seed, herbs

LES FROMAGES

EACH • 8 THREE • 20 FIVE • 32

BONNE BOUCHE
vermont, goat

HARBISON
vermont, cow

BLUE D'Auvergne
france, cow

VERANO
vermont, sheep and cow

TIMBERDOODLE
vermont, cow

LES HÛÎTRES

18

half dozen local oysters, mignonette, harissa, lemon

PAIN TUNISIEN

18

black truffle hummus, confit garlic, olive oil

HORS d'ŒUVRES

WARM BEET SALAD • 16
*horseradish, spring greens
parmesan, almonds*

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

CREAMY BURRATA • 21
burnt eggplant, tomato chutney

ORANGE CITRUS SALAD • 14
mint, dill, scallion, pine nuts

GRILLED LOCAL SQUID • 16
homemade harissa, sweet potato falafel

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

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