

Claudette

-L'APERRO-

du Lundi au Vendredi • 3pm - 6pm

EACH • 7

les BIÈRES

KRONENBOURG 1664
lager

RICARD

CLASSIQUE
sinon rein

MAURESQUE
housemade orgeat

TOMATE
housemade grenadine

RICARD SPRITZ
crème de pêche, sparkling rosé

les COCKTAILS

ROSÉ SANGRIA
marcel rosé, suze, orgeat

MOROCCAN MARGARITA
*milagro blanco, citrus mélange
coriander syrup*

BLANC

SAUVIGNON BLANC
Patient Cottat, Loire, 2015

CHARDONNAY
Aussières, Languedoc, 2015

ROSÉ

SYRAH BLEND
Jean-Luc Colombo, Cape Bleue, Provence, 2016

GRENACHE SYRAH
La Vieille Ferme, Rhône, 2016

GOTHAM PROJECT ROSÉ
Aix-en-Provence, 2016 (on tap)

ROUGE

PINOT NOIR
Petite Perrière, Loire, 2015

SANGIOVESE
Pero Longo, Corsica, 2015

MARCHÉ de PROVENCE

EACH • 10 THREE • 24

HOUSEMADE RICOTTA TARTINE
tomato confit, bagna càuda, smoked sea salt

GRILLED SHIITAKE MUSHROOMS
sesame, kibbeh spice, pistachio, hummus

TOMATO ALMOND GAZPACHO
extra virgin olive oil, garlic 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

BLEU D'Auvergne
france, cow

VERANO
vermont, sheep and cow

TIMBERDOODLE
vermont, cow

LES HUÎTRES

HALF DOZEN • 18

local oysters, mignonette, harissa, lemon

LE PAIN TUNISIEN

18

black truffle hummus, confit garlic, olive oil

HORS d'ŒUVRES

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

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

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

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

GRILLED LOCAL SQUID • 16
housemade harissa, sweet potato falafel

CREAMY BURRATA • 21
burnt eggplant, tomato chutney

POMMES FRITES • 8
ras el hanout, paprika aioli

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