

Happy Hour

Boissons

Kroenenbourg 1664	4
Biere du Jour	4
Sauvignon Blanc, Chateau La Graviere, Bordeaux, 2013	7
Cabernet Sauvignon/Merlot, Chateau Gonin, Bordeaux, 2009	7
Tito's Handmade Vodka Martini	7
Boisson du Jour	8

Les Apps

Terrine de canard aux cerises et pistaches <i>Country duck-terrines with cherries and pistachios</i>	8
Artichauts barigoule <i>Artichokes; braised in white wine, olive oil and butter</i>	7
Flageolets sautés à l'ail, aragula, fenouil, romarin et échalottes frites <i>Sautéed flageolets beans with garlic, arugula, fennel, rosemary & fried shallots</i>	9
Escargots de Bourgogne avec fenouil, ail et beurre <i>Burgundy snails with fennel, garlic, butter & parsley</i>	7
Salade Niçoise <i>Salad of Ortiz tuna, haricot verts, egg, potato, anchovy, tomato, red onion, Nicoise olives & red wine vinaigrette</i>	7

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