



HAPPY HOUR
Tues to Fri from 5 to 7 pm

CHEF'S CASSE-CROÛTE

ASSORTIMENT d'OLIVES MARINÉES
Assortment of Marinated Olives...**4**

POMMES FRÎTES
Duck Fat, Parmesean...**6**

ESCARGOTS de BOURGOGNE
Snails, Fresh Herb Butter, Garlic... **10**

CROQUETTES de POISSON
Crispy Fish Cakes, Roasted Peppers, Olives, Tomato Aioli...**6**

ASSIETTE de FROMAGES
Three Artisan Cheeses with Toasted Baguette... **12**

MOULES au SAFRAN
Sautéed Mussels, Saffron, Fennel, Ricard... **10**

CROQUETTES de POMME de TERRE
Smoked Paprika-Roasted Tomato Aioli...**4**

AUBERGINES CROQUANTES
Crispy Eggplant Napoléon, Chèvre, Roasted Tomato, Pistou...**7**

ASSIETTE de CANAPÉS..... 6
Selection of 6 Canapés

Roasted Pepper Piperade
Roasted Beets, Horseradish Crème Fraîche
Olive Tapenade with Tomato Coulis

House-Cured Ham, Fig Compote
Whipped Ricotta, Pickled Nectarines
Marinated Fava Beans

COUÇÈRES FARCIES.....6
Burgundian Cheese Pastry

Gravlax, Crème Fraîche, Poulet Rôti, Tarragon, Duck Rilette, House Pickles

BOISSONS

Kronenbourg "1664" (Lager, 5%, France)...**3.00**

Grimbergen Blonde (Belgian Pale Ale, 6.7%, Belgium)...**5.00**

Crémant d'Alsace, Willm "Brut" NV...**5.00**

Beaujolais Rosé, Jean-Paul Brun "Le Rosé d'Folie" 2016...**7.00**

Bordeaux Blanc, Château Reynon "Cuvée de Louis" 2014...**5.00**

Côtes du Rhône-Villages, Mas de Boislauzon "Cuvée de Louis" 2012...**5.00**

Cocktail de la Semaine...**7.00**

Pavot Rosé Blend of Cranberry Juice, Cointreau & Sparkling Wine...**5.00**

Kir Royale Sparkling Wine, Crème de Cassis...**5.00**