


Bar COUPETTE



FOOD MENU

APERTIFS

Nocellara Olives	3.5
Truffle Nuts	3 5



Petites 'Assiettes

Taste and Tell

Buttermilk Fried Chicken,
With Honey Mustard Aioli 10

Goat Cheese Mousse,
honey, bread sticks 9

Vegan Ratatouille,
basil herb crush 8

Truffle Egg Mayo,
vinaigrette 7

FRENCH FRIES 5
Add on Truffle And Gruyere 4



FROMAGE 'ET CHARCUTERIE THE BOARDROOM

CHEESE

Truffle Brie, Comte, St. 20
Nectaire, Cornichons,
Crostini, Fig Cranberry
and Red Wine Compote,
Quince and Grapes

CHARCUTERIE

Coppa, Chorizo, Smoked 20
Duck and Ham, Tarragon
Mustard, Cornichons,
Capers and Toasts

LES SANDWICHES

BETWEEN BREAD

STEAK

Bavette, Caramelized Onion, 18
Mustard Aioli, Rocket Leaves,
Gruyere Ciabatta, Dipping Jus

GRILLED CHICKEN

Chicken, Roasted Pepper and 16
Onion Aioli, Lamb Lettuce
Pickled Raisins, Brioche

PRAWN COCKTAIL

Espelette Marie Rose in a Pain 16
Au Lait

CROQUE MONSIEUR/MADAME

Mornay, Jambon, Gruyère, 14
Sourdough

Add ons Fried Egg - 2

CHEESE TOASTIE

Smoked Cheddar, Comte, New 12
Onions