

Claudette

MARCHÉ de PROVENCE

Cucumber & Tomato Salad 13

polenta croutons, nigella, za'atar, basil

Oysters 18

half dozen oysters, mignonette, harissa

Crispy Artichokes 13

shaved parmesan, ramp chermoula

Truffle Hummus 18

black truffle, confit garlic, olive oil

les HORS d'ŒUVRES

Bibb Lettuce Salad 12

champagne-dijon vinaigrette, shabazi breadcrumbs

Roasted Beet Salad 16

horseradish, spring greens, parmesan, roasted almonds

Sweet Potato Falafel 14

housemade harissa, pickled chilies

Lamb Kefta 15

za'atar yogurt, ginger, arugula

Lamb Burger 19

pickled onion, gruyère, potato bun, paprika aioli, frites

Pommes Frites 8

ras al hanout, paprika aioli

Claudette

L'APÉRÔ

du lundi au vendredi, 3pm to 6pm
each 7

WINES

ROUGE

Gamay

Château de Poncié, Fleurie 2016

Grenache

Jean-Louis Mourre, Côtes du Rhône

Vaucluse 2016

BLANC

Sauvignon Blanc

Paul Buisse, Loire 2017

Chardonnay

Maison Du Grand Pré 2017

ROSÉ

Rosé on Tap

Channing Daughters, North Fork 2017

Cape Bleue Rosé

Jean-Luc Colombo 2017

les APÉRITIFS

Lillet Spritz

*lillet rose, gin, peychaud
lemon, sparkling*

Rosé Sangria

marcel rosé, suze, orgeat

Tarragon

*tarragon, lemon, gin
sparkling wine*

BIÈRES

Kronenbourg 1664 Blanc

draft

COCKTAILS

Moroccan Margarita

tequila, citrus mélange, coriander syrup