

# Claudette

## MARCHÉ de PROVENCE

Cucumber & Tomato Salad 13

*polenta croutons, nigella, za'atar, basil*

Oysters 18

*half dozen oysters, mignonette, harissa*

Crispy Artichokes 13

*scallion chermoula, fresno chili, mint*

Truffle Hummus 18

*black truffle, confit garlic, olive oil*  
*Additional flatbread 5*

## les HORS d'ŒUVRES

Bibb Lettuce Salad 12

*champagne-dijon vinaigrette, shabazi breadcrumbs*

Roasted Beet Salad 16

*horseradish, summer 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*

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## L'APÉRO

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

*Schneider & Bieler "Empire"*

*North Fork 2018*

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*