

Claudette

MARCHÉ de PROVENCE

Cucumber & Date Salad 10
toasted walnuts, fresh herbs, horseradish

Oysters 18
half dozen oysters, mignonette, harissa

Roasted Cauliflower 10
tomato jam, berber spices

Truffle Hummus 18
black truffle, confit garlic, olive oil

les HORS d'ŒUVRES

Bibb Lettuce Salad 12
champagne-dijon vinaigrette, shabazi breadcrumbs

Eggplant & Garlic Soup 13
whipped yogurt, smoked paprika, country bread croutons

Roasted Beet Salad 16
horseradish, winter greens, parmesan, roasted almonds

Sweet Potato Falafel 14
housemade harissa, pickled chilies

Lamb Hefta 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 2015

Grenache

Jean-Louis Mourre, Côtes du Rhône

Vaucluse 2016

BLANC

Sauvignon Blanc

Paul Buisse, Loire 2017

Chardonnay

Maison Du Grand Pré 2017

ROSÉ

Cape Bleue Rosé

Jean-Luc Colombo 2017

les APÉRITIFS

Lillet Spritz

lillet rose, gin, peychaud, lemon, sparkling

Tarragon

tarragon, lemon, gin, sparkling wine

Rosé Sangria

marcel rosé, suze, orgeat

Ricard Spritz

crème de pêche, sparkling rosé

BIÈRES

Kronenbourg 1664

lager

COCKTAILS

Moroccan Margarita

tequila, citrus mélange, coriander syrup