

# Claudette

## MARCHÉ de PROVENCE

Green Lentil Soup 13  
*whipped yogurt, crispy chickpeas*

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*

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

Creamy Burrata 21  
*tomato jam, grilled country bread*

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

*Aussières, Languedoc 2015*

#### ROSÉ

Cape Bleue Rosé

*Jean-Luc Colombo 2017*

## les APÉRITIFS

Suzette

*suze, st. germain, kronenbourg lager*

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*