

Claudette

MARCHÉ de PROVENCE

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

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'APÉRICO

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