

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

Pinot Noir

La Petite Perrière, Loire 2016

Gamay

Fleurie, Château de Poncié 2015

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

Carragun

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