

HAPPY HOUR

\$10 glass from our selection - Open to 6pm
25% off on any bottle of wine - 10pm to close

VIN SUR VINGT
NOMAD



LA MER
FROM THE SEA

OYSTER 1/2 DOZEN
Daily Selection, Lemon & Mignonette

\$24

TUNA TARTARE
Avacado, Seaweed, Sesame Soy Dressing

\$24

SHRIMP COCKTAIL 1/2 DOZEN
Chilled Shrimp, Cocktail Sauce

\$24

MOULES MARINIÈRES
Steamed PEI Mussels, White Wine, Garlic, Herbs

\$28



CLASSIQUES

OLIVES
Marinated Mixed Olives, Herbes de Provence

\$12

SHRIMP PROVENÇALES
Tomatoes, Garlic, and Parsley

\$24

SOUPE À L'OIGNON
French Onion Soup, Slow-Caramelized Onions,
Melted Gruyère

\$18

STEAK TARTARE
Hand-Cut Beef Tenderloin, Capers, Shallots, Egg Yolk

\$28

ESCARGOT
Garlic, Parsley Butter

\$20

TARTE FLAMBÉE CLASSIQUE
Alsatian Pizza, Crème Fraîche, Smoked Bacon, Onions

\$28

CHARCUTERIES ET FROMAGES

CHEF'S DAILY SPECIALS

PATÉ DE CAMPAGNE MAISON - \$18
House-Made Country Pâté, Cornichons, Dijon Mustard



CHARCUTERIES

Served with Cornichons & Mustard

SINGLE ORDER \$15 | 3 FOR \$39

Dry Sausage, Garlic Sausage, Pâté,
Chicken Liver Mousse, Duck Rillettes,
Country Ham

COMBO

3 FROMAGES + 3 CHARCUTERIES
\$69

3 FROMAGES + WINE FLIGHT
\$49

FROMAGES

Served with Figs Spread & Fruits

SINGLE ORDER \$14 | 3 FOR \$35

DAILY SELECTION
OF FRENCH CHEESES

TARTINES

ON COUNTRY BREAD - IDEAL TO SHARE

TOMATO
Heirloom Tomatoes, Garlic, Oregano, Basil Pesto

\$16

BRIE & HONEY
Melted Brie, Wildflower Honey

\$20

BAYONNE
Cured Ham, Goat Cheese, Fig Spread, Espelette Oil

\$22

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SANDWICHES

SERVED WITH SALAD

CHICKEN SANDWICH
Roasted Chicken Breast, Avocado, Tomato, Chipotle Mayo

\$22

SALMON SANDWICH
Lettuce, Avocado, Radish, Cucumber, Cherry Tomato

\$25

CROQUE MONSIEUR
Classic French Ham and Cheese, Cured Ham,
Béchamel and Comté Cheese
ADD FRIED EGG \$2

\$24

FILET MIGNON STEAK SANDWICH
Beef Tenderloin with Caramelized Onions, Tomato & Mustard

\$28

MAIN COURSE

MAC & CHEESE
Macaroni Gratin w/ Comte & Raclette

\$20

TUNA NIÇOISE
Egg, Potatoes, Beans, Pepper, Olive, Anchovy, Fresh Tuna

\$26

ROASTED SALMON
Fingerling Potatoes, Haricots Verts,
Herb-Infused Extra Virgin Olive Oil

\$27

BOEUF BOURGUIGNON
Beef Stew Slowly Cooked in Red Wine, Potatoes,
Carrots, Bacon and Pearl Onions

\$30

SALADES

ADD CHICKEN \$7 | SHRIMP \$8
SMOKED SALMON \$8 | STEAK \$9



3 GRAINS
Israeli Couscous, Quinoa, Lentils, Cherry Tomato,
Cucumber, Avocado, Peppers, Radish,
Thyme Lemon Dressing

\$18

GARDEN SALAD
Mix Greens, Corn, Tomato, Cucumber,
Radish, Shallot Dressing

\$18



DESSERTS
\$14

LAVA CAKE
Warm Chocolate Cake

TARTE TATIN
Upside Down Apple Pie
with Crème Fraîche

LEMON TART
Homemade Lemon Tart,
Creamy Citrus Curd

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS