

Happy Hour.



LUN-VEN & DIM · 4:30 TIL 6

À grignoter BAR BITES

HUÎTRE DU PRINCE ÉDOUARD 2.50
Fresh Prince Edward Island oyster

OLIVES MIXTES 5
Marinated olives with herbs of Provence

PLATEAU MIXTE 12
One cured meat & one cheese · chef's selection

MINI BURGERS 14
Three beef sliders

Vin WINE 9

- ROUGE Bordeaux Cabernet Sauvignon or Bourgogne Pinot Noir
- BLANC Bourgogne Chardonnay or Loire Sauvignon Blanc
- ROSÉ Château Léoube, Côtes de Provence
- BULLES St Tropez Blanc de Blanc or Jacques Peltas Brut Rosé

Bière BEER 5

- Kronenbourg Blonde or White *(draft)*
- Houblon Chouffe IPA *(draft)*

Apéritif COCKTAIL 10

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| Aperol Spritz
<i>Aperol, sparkling wine, orange peel</i> | Sidecar
<i>Cognac, Cointreau, lemon</i> |
| Negroni
<i>Gin, Campari, vermouth</i> | French 75
<i>Gin, Champagne, lemon</i> |
| Hugo Spritz
<i>Elderflower, Prosecco, mint</i> | Espresso Martini
<i>Vodka, fresh espresso, Mr Black</i> |

A taste of the Côte d'Azur in the West Village