



Café du
SOMMELIER
EST. 1997



TARTINES

Roast Beef	11.00
<i>Bacon & Onion Marmelade</i>	
Chèvre & Beet Root	9.00
<i>Walnut Oil and Lovage</i>	
Avocado & Poached Egg	8.50
<i>on Rye with Cress</i>	
Roasted Mushroom	9.00
<i>Fresh Herbs</i>	

Hors d'œuvres

Truffel Fries	5.00
<i>Truffel Mayonnaise</i>	
Padrón Peppers	3.50
Quail Eggs	3.20
<i>Brittany Salt - peel & eat</i>	
Saucisson Sec	5.00
<i>Served whole</i>	
Comté	5.00
<i>24 month aged</i>	
Marinated Olives	3.80
Baguette & Beurre d'Isigny	3.00

Petits Plats

Pâté du Sommelier	9.20
<i>Dijon mustard & Cornichons</i>	
Tête de Veau	8.50
<i>Lemon, Capers</i>	
Grilled Sardines	11.80
<i>Couscous, Argan Oil & Cilantro</i>	
Bisque de homard	9.00
<i>Lobster Meat & Tomato</i>	
Shrimp & Grilled Tomato	13.00
Foie Gras Terrine	16.30
<i>Apple Compote & Toast</i>	
Pasta	13.50
<i>Penne, Mushroom, Veal Tongue, Lemon & Parmesan</i>	

Salades

Verte	5.70
<i>Seasonal Lettuces & Vinaigrette</i>	
Chèvre	11.40
<i>Warm Goat Cheese on Crostini with Mixed Greens</i>	
Niçoise	14.80
<i>Seared Tuna, Green Beans, Olives, Egg, Tomato & Red Onion</i>	

LES CLASSIQUES

Moules Frites	11.00
Tartare	15.00
<i>Fries & Frisée Lettuce</i>	
Escargots	11.20
<i>Garlic, Wine, Tomatoes & Toast</i>	

Grands Plats

Steak Frites	19.00
<i>Salad & Maitre d'Hôtel Butter</i>	
Boudin Noir	13.50
<i>Grilled Apple & Crushed Potatoes</i>	
Loup de mer	20.00
<i>Water Cress, Red Wine Onions & Ox Heart</i>	
Merguez Sausage	11.00
<i>Beluga Lentils & Cabbage</i>	
Rabbit	15.50
<i>Potatoes, Sheep Cheese with Olives & Tomatoes</i>	
Confit de Canard	17.00
<i>Frisée Lettuce & Potatoes with Persillade</i>	

POUR LA TABLE

Lamb Shoulder (for two persons)	48.00
<i>Seasonal Vegetables & Thyme Jus</i>	
Roasted Chicken (for two persons)	38.00
<i>Potatoes, Onions & Lemon</i>	

*Please inquire for additives and allergens.

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CLASSICS



Crème brûlée.....	9.00
Mousse au chocolat.....	9.00
Profiteroles & warm chocolate sauce.....	9.00

Homemade Sorbets and Ice Cream

SEASONAL SELECTION

1 SCOOP.....	3.00	3 SCOOPS.....	7.00
2 SCOOPS.....	5.00	4 SCOOPS.....	8.00

Coffee

Kontra Coffee -small batch roasted in Copenhagen

Espresso Single.....	2.50
Espresso Double.....	3.50
Espresso Macchiato Single.....	3.00
Espresso Macchiato Double.....	4.00
Caffe Latte Single.....	4.00
Caffe Latte Double.....	5.00
Cappuccino Single.....	4.00
Cappuccino Double.....	5.00
Americano.....	4.00

CAKE & TART SELECTION

Prepared fresh daily by our Pâtissier
Ask for todays offers

Petits Fours

6.00

SELECTION OF CHEESE

*Daily selection
3.00 per piece*

Sweet Wines

	8 cl.
Pineau des Charentes, Vieille Réserve Or, 10 ans, Château de Beaulon <i>Cognac, France</i>	6.00
1998 Rivesaltes Ambré, 17 ans, Parcé Frères ... <i>Banyuls-sur-mer, France</i>	7.00
2005 Coteaux du Layon, Moulin Touchais..... <i>Loire Valley, France</i>	9.00
2001 Boal Colheita Oliveiras..... <i>Madeira, Portugal</i>	10.00

Anise

	4 cl.
Pastis, Guy "Sapont".....	6.00
Absinth, La Loulette.....	8.00
Absinth, Soixante Cinq.....	8.00

BRANDY & DIGESTIV 2 cl.

These digestives are made in very small quantities by exceptional winemakers featured on our wine list at Café du Sommelier.

2012 Spätburgunder Trester, J.B. Becker..... <i>Rheingau, Germany</i>	7.00	Marc de Bourgogne, Roulot..... <i>Burgundy, France</i>	9.00
Alter Weinbrand XO, 15 Year, J.B. Becker..... <i>Rheingau, Germany</i>	6.00	Poire Williams "La poire du Roulot", Roulot..... <i>Burgundy, France</i>	10.00
Barolo Chinato, Roagna..... <i>Piedmont, Italy</i>	5.00	2011 Liqueur de Noix "Noix du Pays d'Oc", Cazottes <i>Languedoc-Roussillon, France</i>	6.00
Grappa di Barolo "Vigna di Plaustra", Ordero..... <i>Piedmont, Italy</i>	7.00	Eau du Vie, Kirsch d'Alsace, Josmeyer..... <i>Alsace, France</i>	6.00
Grappa di Barbaresco, Gaja..... <i>Piedmont, Italy</i>	9.00	Gran Reserva Brandy, Rey Fernando de Castilla <i>Jerez, Spain</i>	7.00
1998 Calvados, Bordelet..... <i>Normandy, France</i>	9.00	Solera Reserva 15 Year Brandy "Amerigo Barco". <i>Jerez, Spain</i>	7.00

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