

Claudette

BRUNCH

les COCKTAILS

12 EACH

Binoche · Berry Puree, Sparkling Wine ♦ Gaspard · Tarragon & Chili infused Vodka, Lemonade ♦ Anouk · Dubonnet, Jeune, Campari ♦ Tautou · Suze Mimosa
Isabelle · Lillet & Creme Yvette ♦ Truffaut · Diplomatico Rum, Berry Jam, mint ♦ Izzo · Blanco Tequila, Harissa, Lemon-Lime
Rose Sangria 10 gl/ 40 carafe

du JARDIN

8 EACH / All FOUR 30

SPRING PEAS & RADISH
cumin vinaigrette, cilantro

SPICED MELON
mint, cardamom, chilis

BABY CAULIFLOWER
cherry tomatoes, mustard seed, dill

BEETS AND ARUGULA
bull's blood microgreens, arugula vinaigrette

HORS D'OEUVRES

SPICED YOGHURT 12
market fruit, honey

LES PÂTISSERIES 12
pain au chocolate, almond croissant, brioche

LE PAIN TUNISIEN
warm garlic flat bread with Truffle Hummus 18
warm garlic flat bread with choice of Tapenade, or Pistou 8

RATATOUILLE TARTE 18
pâte brisée crust

CORSICAN MINT SALAD 12
arugula, hearts of palm, green beans, quinoa

WARM LAMB SALAD 16
apricot, baby mustard greens, chickpeas

les ENTRÉES

OMELETTE AU CRABE 18
lump Jonah crab, roasted corn, cherry tomato

HARISSA BAKED EGGS 16
baked eggs, chickpea ragout, tomato, flatbread

TOMATO BENEDICT 15
poached eggs, tomato confit, swiss chard, herbs de provence

SOFT SCRAMBLED EGGS 18
beet cured Aurora salmon, roe, crème fraîche, grilled bread

CLAUDETTE'S HONEY POT 16
*baked phyllo, almonds, rose water, golden raisins,
spiced honey*

FRENCH LEGION 15
*Jambon, Camembert, melon, buttered radish
tomato jam, baguette*

PROVENCAL CHICKEN SALAD 18
carrots, bulger, pistachio, caraway, orange vinaigrette

SPICED AHI TUNA SANDWICH 18
heirloom tomato, romaine, saffron aioli

HANGER STEAK 28
celery, blistered cherry tomato, panisse, parsley, chili

LAMB BURGER 16
*Boerewors, quanciale pickled onion, coriander mayo,
English muffin, french fries*

les GARNITURES

Filone 3 ♦ Tender Belly Bacon 6 ♦ Housemade Pork Sausage 8 ♦ Pommes Frites Ras el Hanout 7 ♦ Cured Salmon 10