



BISTRO
SOMMELIER
Est. 1997



TARTINES
served with salad

Seasonal Tartine	13.50
Roast Beef	14.50
<i>Bacon & Onion Marmelade</i>	
Chèvre & Beet Root	12.50
<i>Walnut Oil and Lovage</i>	
Avocado & Poached Egg	12.50
<i>On Rye with Cress</i>	
Roasted Mushroom	12.50
<i>Fresh Herbs</i>	

Hors d'oeuvres

Truffle Fries	6.00
<i>Truffle Mayonnaise²</i>	
Padrón Peppers	5.00
Quail Eggs	4.00
<i>Brittany Sea Salt - peel & eat</i>	
Saucisson Sec	6.50
<i>Served Whole with Dijon & Baguette^{1,3}</i>	
Comté	6.50
<i>24 month aged served with baguette</i>	
Marinated Olives ¹³	5.00

Petits Plats

Pâté du Sommelier	12.50
<i>Cornichons⁸, Dijon Mustard & Fresh Baguette</i>	
Tête de Veau	9.50
<i>Lemon, Capers</i>	
Grilled Sardines	12.00
<i>Couscous, Argan Oil & Cilantro</i>	
Bisque de homard	10.00
<i>Lobster Meat & Tomato</i>	
Shrimp & Grilled Tomato	13.50
Foie Gras Terrine	17.50
<i>Apple Compote & Toast</i>	

Salades

Verte	7.00
<i>Seasonal Lettuces & Vinaigrette</i>	
Chèvre	12.00
<i>Warm Goat Cheese Crostini, Black Walnut, Mixed Greens</i>	
Niçoise	15.00
<i>Seared Tuna¹³, Green Beans, Olives, Egg, Tomato & Red Onion</i>	
Market Salad	13.50

LES CLASSIQUES

Tartare	15.50
<i>Fries & Frisée Lettuce</i>	
Escargots	12.00
<i>Garlic, Wine, Tomatoes & Toast</i>	

Grands Plats

Steak Frites	23.00
<i>Salad & Maitre d'Hôtel Butter</i>	
Skate	21.00
<i>Mashed Potatoes, Capers, Brown Butter, Lemon</i>	
Merguez Sausage ^{1,8}	12.00
<i>Beluga Lentils & Cabbage</i>	
Rabbit ¹³	17.00
<i>Potatoes, Roasted Sheep's Cheese with Olives & Tomatoes</i>	
Confit de Canard	17.00
<i>Frisée Lettuce & Potatoes with Persillade</i>	
Fussillo Pasta	15.00
<i>Fussiloni, Artichoke, Confit Tomato, Beaufort</i>	

POUR LA TABLE

Côte de Boeuf 800 gr. 28 day dry-aged	75.00
<i>(Please allow 40 minutes cook time)</i>	
<i>Served with Green Salad, Potato Gratin & Jus</i>	
Roasted Chicken	38.00
<i>Potatoes, Carrots, Lemon & Onions</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.....	4.00	3 SCOOPS.....	8.00
2 SCOOPS.....	6.00	4 SCOOPS.....	9.00

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
Caffè Latte Single.....	4.00
Caffè Latte Double.....	5.00
Cappuccino Single.....	4.00
Cappuccino Double.....	5.00
Americano.....	4.00
Iced French Mocha.....	5.50

Espresso, Chocolate, Whipped Cream

CAKE & TART SELECTION

Prepared fresh daily by our Pâtissier

Ask for today's offers

Petits Fours

6.00

SELECTION OF CHEESE

Chef's selection served with bread and homemade preserves

3 selection 11.00

6 selection 20.00

Sweet Wines

	<i>8 cl.</i>
1998 Parcé Frères, Rivesaltes Ambré, 17 ans,	7.00
<i>Banyuls-sur-mer, France</i>	
2010 Castelneau de Suduiraut,	9.00
<i>Sauternes, France</i>	
1995 Madeira Colheita, Justino's Madeira,	11.00
<i>Madeira, Portugal</i>	

Anise

	<i>4 cl.</i>
Pastis, Guy "Sapont"	6.00
Absinth, La Louette	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 Bistro Sommelier.

2012 Spätburgunder Trester, J.B. Becker,	7,00	Marc de Bourgogne, Roulot.....	9.00
<i>Rheingau, Germany</i>		<i>Burgundy, France</i>	
Alter Weinbrand XO, 15 Jahre, J.B. Becker,	6,00	Eau du Vie, Kirsch d'Alsace, Josmeyer	6.00
<i>Rheingau, Germany</i>		<i>Alsace, France</i>	
Barolo Chinato, Roagna,	5,00	Gran Reserva Brandy, Rey Fernando de Castilla	7.00
<i>Piedmont, Italy</i>		<i>Jerez, Spain</i>	
Grappa Tignanello, Antinori,	12,00	Solera Reserva 15 Year Brandy "Amerigo Barco".	7.00
<i>Piedmont, Italy</i>		<i>Bodegas Gutierrez-Colosia</i>	
		<i>Jerez, Spain</i>	

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