

BISTRO
SOMMELIER
Est. 1997



TARTINES

served with salad

Salmon.....	13.50
<i>Cured Salmon, Dijon & Fresh Herbs</i>	
Chèvre & Beet Root	12.50
<i>Goat cheese, Beet & Walnut Oil</i>	
Avocado & Poached Egg	13.50
<i>On Rye with Cress</i>	
Mushroom	12.50
<i>Sauteed Mushrooms, Cream & Herbs</i>	



Hors d'oeuvres

Truffle Fries	7.00
<i>Truffle Mayonnaise²</i>	
Padrón Peppers	5.00
Quail Eggs.....	4.00
<i>Brittany Sea Salt - peel & eat</i>	
Comté	7.00
<i>24 month aged served with baguette</i>	
Marinated Olives ¹³	5.50



Petits Plats

Pâté du Sommelier	13.00
<i>Cornichons⁸, Dijon Mustard & fresh baguette</i>	
Grilled Sardines	12.00
<i>Couscous, Argan Oil & Cilantro</i>	
Bisque de homard	11.50
<i>Lobster Meat & Tomato</i>	
Foie Gras	17.50
<i>Foie Gras Mousse, Apple Compote & Grilled Bread</i>	

Salades

Verte	7.00
<i>Seasonal Lettuces & Vinaigrette</i>	
Chèvre	14.00
<i>Warm Goat Cheese Crostini, Black Walnut, Mixed Greens</i>	
Niçoise	16.00
<i>Seared Tuna, Green Beans, Olives, Egg, Tomato & Red Onion</i>	

LES CLASSIQUES

Tartare	17.00
<i>Fries & Frisée Lettuce</i>	
Mussels	19.00
<i>Mussels in white wine, leek served with fries & mayonnaise</i>	
Selection of Charcuterie	16.00
<i>Serrano ham, dried sausage, Duck liver mousse, paté with cornichons and bread</i>	

Grands Plats

Steak Frites	26.00
<i>Salad & Maitre d'Hôtel Butter</i>	
Skate	21.00
<i>Mashed Potatoes, Capers, Brown Butter, Lemon</i>	
Merguez Sausage ^{1,8}	18.00
<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>	

**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

Ask for today's offers

Petits Fours

6.00

SELECTION OF CHEESE

Chef's selection served with bread and homemade preserves

3 selection 12.00

6 selection 22.00

Sweet Wines

2010 Castelneau de Suduiraut,	8 cl. 9.00
<i>Sauternes, France</i>	
1995 Madeira Colheita, Justino's Madeira,	11.00
<i>Madeira, Portugal</i>	
2004 Fonseca "Quinta do Panascal",	12.00,
<i>Douro, Portugal</i>	

Anise

Pastis, Guy "Sapont"	4 cl. 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 Bistro Sommelier.

2012 Spätburgunder Trester, J.B. Becker,	7.00	Marc de Bourgogne, Roulot,	9.00
<i>Rheingau, Deutschland</i>		<i>Burgund, Frankreich</i>	
Alter Weinbrand XO, 15 Jahre, J.B. Becker,	6.00	Mirabelle "Sélection", Distillerie Bertrand,	5.00
<i>Rheingau, Deutschland</i>		<i>Elsaß, Frankreich</i>	
Barolo Chinato, Roagna,	5.00	Kirsch "Sélection", Distillerie Bertrand,	5.00
<i>Piemont, Italien</i>		<i>Elsaß, Frankreich</i>	
Grappi di Teroldego, Endrizzi,	5.00	2014 Liqueur de Coing Sauvage, Laurent Cazottes,	6.00
<i>Trentino, Italien</i>		<i>Süd-West-Frankreich</i>	
Grappa di Barbaresco, Gaja,	9.00		
<i>Piemont Italien</i>			

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