



Café du  
**SOMMELIER**  
EST. 1997



## TARTINES

Roast Beef .....	11.00
<i>Bacon &amp; 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 &amp; 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 &amp; Cornichons</i>	
Tête de Veau .....	8.50
<i>Lemon, Capers</i>	
Grilled Sardines .....	11.80
<i>Couscous, Argan Oil &amp; Cilantro</i>	
Bisque de homard .....	9.00
<i>Lobster Meat &amp; Tomato</i>	
Shrimp & Grilled Tomato .....	13.00
Foie Gras Terrine .....	16.30
<i>Apple Compote &amp; Toast</i>	
Pasta .....	13.50
<i>Penne, Mushroom, Veal Tongue, Lemon &amp; Parmesan</i>	

## Salades

Verte .....	5.70
<i>Seasonal Lettuces &amp; 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 &amp; Red Onion</i>	

## LES CLASSIQUES

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

## Grands Plats

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

## POUR LA TABLE

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