## LE BAR À VIN

## FOOD MENU

SHARE	
Tomato Bruschetta + Balsamic reduction (3 Pieces)   √ Chicken Liver Pate	950 990
Rhubarb Jam   Bagette  Patatas Bravas   ✓	990
Garlic Aoli   Fried Bites  Garlic Brioche 2.0   ✓  Sundried Mayo   Cheddar	1,050
Spicy Crispy Chicken Wings Lime   Soy Ginger Glaze	1,310
Gourmet Cheese Platter V 😺 0 Assorted Cheese   Crackers	2,570
Mixed Cheese and Charcuterie Platter (§) 0 Assorted Cold Cuts   Cheese   Crackers	3,210
FLAMMKUCHEN	
Something like Pizza" – Thin Crust,Crème Fraiche Base and Toppings	
Chicken + Cheddar	1,780
Just Cheese – Grated Emmental and Gouda V	1,780
Baby Spinach, Feta and Onion $\[\sqrt[]{0}\]$	1,780
VEGGIE	
Bistro Salad VN Homegrown Farm Salad with Avo and Balsamic Dressing	690
Pesto Mac and Cheese    ✓ 🍪  Black Pepper Cream Sauce   Pecorino Cheese	990
<b>Baked Brie</b> ♥ Sourdough Spelt   Cranberries   Honey Drizzle   Poached Pears	1,390

VEGGIE	
Deep Fried Falafel VN  Avocado and Mint Dip	1,560
Panko Crusted Aubergine V Garlic Mayo   Balsamic   Chili Oil	1,610
Burrata √ ( ) Cherry Tomatoes   Green Leaf Pesto	1,660
LAND + SEA	
Pulled Pork Bao Buns Homemade Bao   Onion Coriander Mayonnaise	1,980
Mediterranean Snapper (**)  Mash   Caper Gremolata	1,990
Braised Beef Short Ribs (6)0  Mango Chutney x Coriander	2,030
The Only Burger on the Menu  Daily Baked Bun   Patty made with Sirloin Steak    BLT Mix   Served with Chips	2,200
Steak "Beef Filet" Frites Skinny Fries on the side   Pepper Sauce	2,410
SWEET TOOTH	
Dark Chocolate Mousse 🗸	900
Kahlua Infused Tiramisu	950
Basque Cheesecake with Berries	1,080

<sup>\*</sup>Prices inclusive of VAT and Service Levy



<sup>\*</sup>Our dishes may contain nuts or allergens.

Please let your waiter know