

THE HAPPIER HOUR

UNTIL 7 PM EVERYDAY

DRINKS:

WINE FLIGHT \$12
GLASS OF SANGRIA \$6

PETITS PLATS:

- **ROASTED MARCONA ALMONDS WITH PAPRIKA \$5**
- **MARINATED MIXED OLIVES \$6**
- **WATERMELON GAZPACHO \$6**
With Cucumber, micro-greens
- **FRIED SHISHITO PEPPERS \$6**
With Sea salt, lemon wedge
- **ESCARGOTS GRATINES \$8**
With garlic parsley bread butter
- **WARM PISTACHIO CRUSTED GOAT CHEESE BALL \$8**
with honey, onion marmalade
- **CHICKEN LIVER MOUSSE \$8**
with pickled vegetables and confiture d'oignons
- **CAMEMBERT AU FOUR \$10**
baked camembert with garlic confit, honey and thyme
- **PLATEAU APERO \$22**
Manchego, Camembert, Chorizo Iberico, Rosette de Lyon,
mustard, honey, pickles, quince paste

SUMMER SPECIAL 3 COURSE MENU \$26

Served every day from 4 pm to 6 pm

SOUPE DU JOUR
OR SALADE LYONNAISE

MOULES FRITES A L'ESPAGNOLE
OR RAVIOLES DU ROYANS POCHÉES AUX LEGUMES ET PARMESAN
OR AMELIE LAMB BURGER

PEACH CRÈME BRULÉE
OR CHOCOLATE MOUSSE