

# POMPETTE GARDEN – WINTER EDITION

## TO START

HOUSEMADE SOURDOUGH BREAD & CULTURED BUTTER	6
PÂTÉ EN CROÛTE PORK PIQUILLOS, CHORIZO	12

## PARISIAN GNOCCHI

GNOCCHI MUSHROOM, PERSILLADE	17
GNOCCHI SQUASH, BACON	17
GNOCCHI SNAILS, CHICKEN JUS, PERSILLADE	20
GNOCCHI BEEF CHEEK, ONION	20

## TARTE FLAMBÉE / FLAMMEKUECHE

TRADITIONNELLE	13
BREAD DOUGH, COTTAGE CHEESE, ONION & BACON.	
FORESTIÈRE BREAD DOUGH, COTTAGE CHEESE, ONION & MUSHROOM	13
GRATINÉE TRADITIONNELLE WITH CHEESE	15

## BURGER

"STEAKAU POIVRE" BURGER	17
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## SWEET

CRÈME CARAMEL	8
APPLE TARTE FLAMBÉE APPLE, MAPLE SYRUP, CREME FRAICHE, SPICES	9

# COCKTAILS

<b>NORDIC NEGRONI</b> ONTARIO BEESWAX, COLOMBIAN COFFEE AROMAS, DOLIN RED VERMOUTH, CAMPARI, AKVAVIT	16
<b>NITRO COLADA</b> COCONUT, PINEAPPLE, CURRY LEAVES FALERNUM, PLANTATION 3 STARS RUM	16
<b>THE ITALIAN JOB</b> COCCHI AMERICANO, APEROL, DUBONNET, SMITH & CROSS JAMAICAN RUM, ORANGE BITTER,	16

# BEERS

<b>ON DRAFT</b> LEFT FIELD "ICE COLD" ALE 16 OZ	8
<b>CANED (350ML)</b> LEFT FIELD "PROSPECT IPA" SONNENHILL "OH ME OH MY" SONNENHILL "HELLES" LAGER BEER SONNENHILL "GEE WHIZ"	8

# WINE BY THE GLASS

## WHITE

CÔTES DU JURA MARCEL CABELIER – CHARDONNAY 2015	12
ALSACE MÉTISS – BOTT GEYL – RIESLING MUSCAT 2018	13

## RED

CAVE DU LUBERON ALIDON 2018	9
FAUGÈRES FRÉDÉRIC BROUCA CHAMPS PENTUS 2018	13
7 FUENTES LISTAN NEGRO 2017	14

# WATERS / SOFT DRINKS

ONTARIEAU SPARKLING WATER	9
ONTARIEAU STILL WATER	8
TONIC SELECTION, GINGER BEER	8