

# JACQUES BAR MENU

\$50 PER PERSON MINIMUM

SOUPE DU JOUR 19

SALADE “MAJORELLE” 25

FRISÉE AND FINES HERBES SALAD 25

SMOKED SALMON ROYALE 47

DUCK LIVER TERRINE 42



JACQUES’ BURGER 29

CHICKEN CURRY, MANGO CHUTNEY 47

WILD MUSHROOM TAGLIATELLE 45

“PETITS POIS” RISOTTO 45



CHARCUTERIE & CHEESE 39



BERRIES WITH GRAND MARNIER 29

TRIO GLACES & SORBETS 21

DARK CHOCOLATE MOUSSE 33

YUZU AND VODKA “GRANITÉ” 25

FINANCIERS 15

# WINES BY THE GLASS

## SPARKLING AND CHAMPAGNE

|   |    |
|---|----|
| CRÉMANT D'ALSACE, BRUT, ROSÉ NV                 | 19 |
| LOUIS POMMERY, BRUT, NAPA VALLEY, CALIFORNIA NV | 21 |
| POMMERY, APANAGE, BRUT, REIMS, NV               | 31 |
| LOUIS ROEDERER, BRUT COLLECTION, NV, REIMS      | 33 |
| DELAMOTTE, LE MESNIL-SUR-OGER NV                | 33 |
| VRANKEN, DEMOISELLE, BRUT, ROSÉ, REIMS NV       | 36 |
| LE CHAPITRE, BRUT, ROSÉ, REIMS, NV              | 29 |

## ROSÉ

|  |    |
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| LA CHAPELLE GORDONNE, CÔTES DE PROVENCE 2019 | 21 |
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## WHITE

|   |    |
|---|----|
| ORVIETO CLASSICO, LA CARRAIA, UMBRIA, ITALY 2019  | 17 |
| ELENA WALCH, PINOT GRIGIO, ALTO ADIGE, ITALY 2018 | 19 |
| WILLIAM FÈVRE "CHAMPS ROYAUX" CHABLIS 2018        | 25 |
| ALPHONSE MELLOTT, SANCERRE, LA MOUSSIÈRE 2019     | 26 |
| MAISON DE MONTILLE, MONTAGNY, BOURGOGNE 2016      | 27 |

## RED

|   |    |
|---|----|
| SAINT COSME, CÔTES DU RHONE 2020          | 23 |
| DOMAINE BRUSSET, GIGONDAS 2018            | 25 |
| CHATEAU POTENSAC, MEDOC, 2016             | 35 |
| MONNOT, MARANGES, 1ER CRU, BOURGOGNE 2017 | 35 |