

# Happy Hour Menu



Afterwork Wine Event  
Thursday, April 7  
6pm – 9pm

## Les Planches

Sharable plates for 2 or more

### Charcuterie Forever \$19

Five charcuterie selection with condiments, butter & home-made bread

### Say « Cheeeeeeeese » \$19

Five cheese selection – with home made onion confit,  
butter & fresh home-made baguette

### Oh my Terrine! \$14

Home-made country terrine – with cornichons, Dijon mustard & bread

### Les Crudités \$12

Fresh garden veggies assorted with tapenade & cream dips

## Les Tapas

Small Plates

### Les Olives \$5.50

Small black marinated olives (from Nice, France) in a ramekin

### Les Accras \$6.50

Cod fish cake balls with herbs & spices

### Les Escargots \$9

Cooked snails with garlic & parsley butter

## Les Patisseries

Individual pastries & macarons from the front display