

## Petite faim

*Pistachios - salted and grilled* 

*Kalamata Olivade* 

Homemade black tapenade; Kalamata olives, capers, garlic, olive oil and Provençal herbs. (no anchovies) served with bread.

*Olives provençale maison* 

Trio of olives marinated in olive oil, lemon juice, garlic and Provençal herbs.

*Houmous maison* 

Chickpeas and tahini purée served with bread.

## Conserverie

*Terrine Sauvage*

French wild game meat conserves served with bread: Wild boar with porcini mushrooms, Venison with morels, or Black pork from Bigorre.

*Sardines sauvages*

Wild sardines in local organic olive oil with pimento peppers, or small sardines for Pays Basque in olive oil, served with bread.

## À découvrir

*Pâté-en-croûte "Ours"*

Special recipe of Raphael Chiappero exclusively for La Cave des Ours: Pork, mushrooms, hazelnuts, chestnut liqueur and timiz pepper.

*Filets d'Anchois*

Long tender anchovy fillets from the Mediterranean, preserved in olive oil, served with salad, butter and bread.

*Dip gratiné*

Warm & cheesy house-made spinach and artichoke dip served with toasted baguettes.

*Bruschetta* 

Marinated sun-dried tomatoes, capers, garlic, olive oil, balsamic glaze, and fresh basil on three slices of toasted baguette.

## Les Planches

*Mediterranean Vegan* 

A trio of dips made in-house served with market-fresh veggies, salad, and bread.


*Cheese Board*

Selection of artisanal cheese from "Fromagerie Savelli" Aix-en-Provence, served with accompaniments, fresh salad, and bread.

## Something Sweet

*Blondi brownie* Dark chocolate & Pecans.

*\*\* Please inform your server if you have any allergies, some items contain allergens.*

 = plant based without animal products \*fresh bread from La Fabrique à Pain Aix-en-Provence.

**HUNGRY ?**