

# ANGÈLE

RESTAURANT & BAR

D I N N E R

## “POUR COMMENCER” APPETIZERS

**OYSTERS ON THE HALF SHELL** (doz) 54.  
*champagne mignonette (add siberian organic caviar \$68)*

**ESCARGOT** 17.  
*garlic, parsley, beurre blanc, puff pastry*

**MARINATED OLIVES** 11.

**POTATO LEEK SOUP** 17.  
*extra virgin olive oil*

**PROVENÇAL WHITE BEAN AND ARTICHOKE SALAD** 18.  
*red onion, red wine vinaigrette, parsley*

**HOUSEMADE RICOTTA** 28.  
*english peas, fava beans, preserved meyer lemon, olive oil, honey rosemary brioche*

**FROMAGE DU JOUR** 24.  
*selection of artisan french cheeses, walnuts, local honey, country toast*

**FRIED ARTICHOKE HEARTS** 22.  
*lemon aioli*

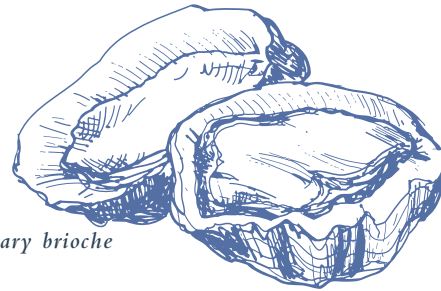
**GARDEN LETTUCE SALAD** 17.  
*radishes, shaved beets, shallots, sherry vinaigrette*

**“COCHON IN A BLANKET”** 20.  
*french hot dog in a puffed pastry, cornichons, mustard*

**PÂTÉ EN CROÛTE** 19.  
*cornichons, pickled vegetables*

**BEEF TARTARE** 24.  
*house-made potato chips*

**CLASSIC ONION SOUP** 19.  
*14 month aged gruyère, comté, country toast*



## “PLATS CHAUDS” LES ENTRÉES

**RISOTTO** 38.  
*wild mushrooms, asparagus, spring onions, aged taleggio and comté cheese*

**HOUSEMADE CAMPANELLE** 38.  
*arugula and basil pesto, walnuts, artisan italian burrata*

**PRINCE EDWARD ISLAND MUSSELS** 38.  
*fennel, white wine, thyme, garlic confit, french fries*

**WHOLE ROASTED DORADE FISH** 39.  
*capers, citrus*

**HOUSEMADE PAPPARDELLE** 36.  
*toulouse sausage, chili flakes, pancetta, roasted broccoli rabe, garlic, pecorino*

**CRISPY VEAL SWEETBREADS** 38.  
*white coco beans, green garlic salsa verde, citrus, capers*

**1/2 ROASTED HERITAGE CHICKEN** 38.  
*english peas, fava beans, riso rosso, chicken jus*

**BRAISED LAMB** 39.  
*morel mushrooms, israeli couscous, spring vegetables*

**SNAKE RIVER FARMS NEW YORK STEAK** 68.  
*french fries, herbs de provence french butter*

## ACCOMPAGNEMENTS

**BROCCOLI RABE** *garlic, shallots, lemon* 16.

**ROASTED SWEET POTATOES** *crème fraîche, local honey* 16.

**DU PUY LENTILS** *bacon, sherry vinaigrette* 16.

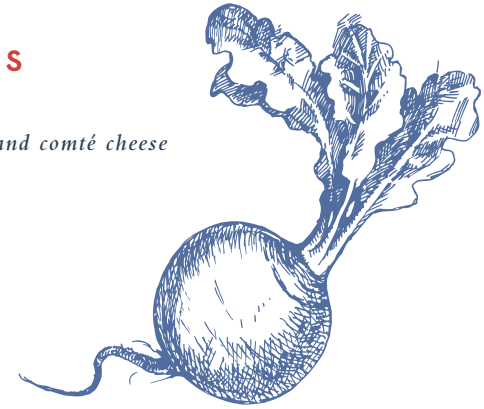
**FRENCH FRIES** 14.

**MACARONI & CHEESE** *housemade pasta, comté, gruyère* 16.

## CHEF DE CUISINE-JOSUE ALVARADO

ANGÈLE SWAG-SWEATSHIRTS \$65, BASEBALL HATS \$38, WINE BAGS \$25

CORKAGE: IS \$35 PER FIRST TWO 750ML, \$55 FOR THE THIRD BOTTLE.  
WE HAVE A THREE BOTTLE LIMIT PER TABLE.  
A 20% SERVICE FEE WILL BE APPLIED TO GROUPS LARGER THAN 4 GUESTS



## COCKTAILS 17

**FRENCH 75** *askur gin, st. germain, lemon, liqueur de violette, bubbles, served up*

**CLEAR CONSCIENCE** *helix vodka, cucumber, ginger, lime*

**AGAVE DE VELOUR** *barrel aged tequila, montenegro amaro, hibiscus, lime, agave, orange liqueur, chocolate bitters, clarified*

**AVANT LE PRINTEMPS** *barrel aged starward bourbon rosehip-fennel infused, bitter contratto rosemary syrup*

**LA COMBINE** *batiste rhum, amaretto, liqueur de bananae, pistachio orgeat, lemon, yellow chartreuse*

**ANGÈLE SPRITZ** *lillet rosa, mommenpop lime vermouth, cardamom, bubbles*

**HOT BUTTERED RUM** *batiste rhum, butter, brown sugar*

**NOYER MANHATTAN** *redemption rye, montenegro amaro, luxardo maraschino, walnut bitters*

**GIMLET FRANÇAIS** *askur gin infused with tarragon, elderflower liqueur, lime, genepy rinse*

**CIGARETTES & COFFEE** *redemption rye, amaro brucato, gran classico, tobacco tincture*

**HOUSE TONIC** *(choice of spirit)*

## “BIÈRES” BEERS

**SCRIMSHAW, PILSNER,** *North Coast, California 9.*

**CORONADO SALTY CREW, BLONDE ALE** *California 11.*

**FEDERATION, IN THE WEEDS , WEST COAST IPA,** *California 13.*

**RUSSIAN RIVER BREWERY, PLINY, DIPA,** *California 18.*

**MAD FRITZ, THE PEACOCK AND THE CRANE, NAPA FIG KÖLSCH** *California 32.*

**CHIMAY PREMIÈRE ALE,** *Belgium 11.*

**BEST DAY BREWING, NON-ALCOHOLIC KOLSCH,** *California 7.*

**GALIPETTE, BRUT CIDRE,** *Brittany, France 9.*

## “NON ALCOOLIQUE” NON-ALCOHOLIC

**LEMONADE** *lemon, syrup 6.*

**LIMEADE** *lime, syrup 6.*

**LAVENDER LEMONADE** *lemon, lavender syrup 6.*

**ARNOLD PALMER** *lemon, syrup, ice tea 6.*

**ELDERFLOWER FIZZ** *lime, elderflower syrup 6.*

**CUCUMBER FIZZ** *cucumber, ginger, lime 12.*

**LIQUIDE MERINGUE** *lemon, vanilla bean syrup, elderflower syrup, egg white 12.*

**RAJEUNIR** *turmeric, ginger, orange, cracked pepper 12.*

**PROVENÇAL MARGARITA** *hibiscus, lavender, lime 12.*

**PISTACHE VERT** *coconut, pistachio orgeat, lime, egg white 12.*

**BOYLANS ROOTBEER** *6.*

**FEVER TREE GINGER BEER** *6.*