



1 bottle = 30g of Cheese or 40g of charcuterie for FREE during Happy Hour

FROMAGES

Cheese selection, with homemade mango chutney and crispbread 7 - 30g / 12 - 60g

Bleu d'Auvergne, Comté 18 month, Pont L'Évêque, Chef selection

HUÎTRES

Freshly Shucked seasonal Oyster, Shallot and Cabernet Sauvignon Vinegar 1p - 5 / 6p - 26

ESCARGOTS

Burgundy Snails in Clay Pots, Specialty Of L'Angélus 6p 18

CHARCUTERIES with L'angélus house pickled vegetables

-Air dry Beef 7 - 40g / 12 - 80g

-18 month Aged Prosciutto 7 - 40g / 12 - 80g

-Chorizo Les Aldudes 8 - 40g / 14 - 80g

-Duck Rillette 9 - 100g

Homemade cod Brandade 9

Pissaladière 8

Homemade Toulouse Sausage, Dijon Mustard 16

Fries with Tarragon Shallot Mayonnaise 8

DRINKS

HAPPY HOUR 6:00PM - 8PM

HOUSE WINE : RED, WHITE, ROSÉ

Ask our team for today's selection

10_{HH}/16 

68_{HH}/88 

CHAMPAGNE

Jean Vesselle Extra Brut

14_{HH}/22 

68_{HH}/88 

GIN, Bombay Sapphire 10_{HH}/14

VODKA, Stolichnaya 10_{HH}/14


RUM, Bacardi Carta Blanca 10_{HH}/14


WHISKY, J&B 10_{HH}/18

BOURBON, Jim Beam White 10_{HH}/14

PASTIS/RICARD 8_{HH}/12

HEINEKEN DRAUGHT

8_{HH}/12 

14_{HH}/16 

BEER BY BOTTLE 9_{HH}/12

Heineken, Tiger

MORE WINES, DRINKS AND FOOD ON OUR RESTAURANT MENU