

CHARCUTERIE GILLES VEROT

SELECTION DU CHEF

SMALL BOARD 21 LARGE BOARD 34

THE LARGE BOARD IS PERFECTLY DESIGNED FOR 4 PEOPLE TO SHARE, IT CONTAINS ALL THE CHARCUTERIE ITEMS, DEPENDING ON AVAILABILITY

THE SMALL BOARD IS A SMALLER VERSION WITH A SELECTION FROM THE CHEF

BOTH BOARDS ARE SERVED WITH MUSTARD & CHARCUTERIE TOASTS.

CHARCUTERIE A LA CARTE

PÂTÉ DE CANARD 10

duck, pork, pistachios, cherries

PÂTÉ EN CROÛTE 12

seasonal creation

PÂTÉ GRAND-MÈRE 8

traditional pork pâté, garlic, onion, parsley

PÂTÉ GRAND-PÈRE 12

pork, chicken liver, black truffle

RILLETTES PROVENÇALES 6

braised duck leg, confit vegetables & basil

JAMBON DE PARIS 6

French cooked ham

SAUCISSON SEC* 9

traditional French dried sausage

JAMBON DE BAYONNE* 9

traditional ham from Bayonne

CHORIZO* 12

Spanish Iberico pork sausage

Charcuterie selection from Maison Vérot Paris
Excluding (*)