



## Vin ExPresse

Available 4pm to 6pm Everyday

### All in-house bottles of wine available at Take-Out Prices

**Croque apéro** **\$6.75**

*Baked ham, gruyere, and béchamel sandwich, cut for snacking*

**Olives marinées au citron** **\$4.50**

*Mixed olives marinated with dried lemon, garlic and olive oil*

**Rillettes de porc** **\$5.50**

*Confit pork spread served with mustards and cornichons*

**Petite assiette de jambon de Bayonne** **\$6.25**

*Smaller portion of country ham from the Basque countries, with cornichons*

**Taboulé vert et sa sardine grillé** **\$8.00**

*Spring tabouleh with quinoa, soft herbs, red onions, cucumber, walnut, deglet dates and lime-ras al hanout vinaigrette, topped with a grilled Spanish sardine*

**Petit sauté de palourdes et calamars, vin blanc** **\$12.00**

*Snack-sized portion of Penn Cove clams and Pacific calamari sautéed with olive oil, fennel, sweet onions, fennel frond, white wine and harissa*

**Escargots de Bourgogne** **\$9.00**

*Six Burgundy snails, butter, green garlic, parsley Bayonne ham and walnut oil, served with grilled baguette*

**Petite assiette de fromage** **\$7.00**

*An appetizer-sized plate with three cheeses*

†Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

Many dishes contain ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.

**CAFÉ PRESSE** 1117 12TH AVENUE SEATTLE WA 98122 • TEL 206.709.7674  
CAFEPRESSESEATTLE.COM  
TWITTER @CAFEPRESSEWA INSTAGRAM CAFEPRESSESEATTLE FB CAFÉ PRESSE



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