LES TAPAS DU 12

12 GLASSER

WINE BAR & BISTRONOMIC TAPAS

LES TAPAS DU 12

SHARING IS CARING

	PRIX
FROM THE EARTH	
MISTER WONG'S DUCK (duck filet, turmeric pancakes, cucumber, spring onion with Pekinese sauce.) Coup de ♥	2 350 F
CRYING TIGER (120 gr of marinated beef 12 Thai snacker style)	2 150 F
3 MINI CHEESEBURGER of beef sauce 12 (charcoal bread, sauce 12 with mayonnaise, chilli, paprika, coleslaw)	1990 F
CHICKEN NUGGETS of free-range chicken, eggplant aioli sauce,sechuan peper)	1 990 F
TERRINE DU GLASSER (chicken liver, cognac, grapes, Ballade de la colline wine)	1 900F
CRISPY THAI PORK (crispy pork with Thai sauce) Nouveau	1 900 F
SWEET POTATOES CHIPS	990 F
Each dish can be accompanied by:	
- 1g truffle	1 000F
-2 g truffade (mushroom and truffle)	850F
- 1 g caviar	1 500F

LES RAFFINÉS

Ibérique Ham (50%) 100G Coup de ♥	2 800 F
Foie gras (half-cooked foie gras with cognac and sweet wine)	1 900 F
truffle Foie gras	2 500 F
DUO OF 12 Foie gras plate (both foie gras)	4 100 F

FROM THE SEE

	PRIX
Salmon gravlax with dill and lemon cream, squid ink blinis (120 gr)	1 900F
Grilled octopus with chorizo and roasted figs	2350 F
5 Coco Crispy prawns, pepper sauce, virgin oil, chilli	1 990 F
Duo of tartars with capers and hazelnuts (white tuna, salmon gravlax, parmesan	2 200 F
Summer ceviche (marlineau, pomelo granita with suze, lemon, coriander)	2 100 F

VEGGIE

Zucchini carpaccio & goat cheese granita, hazelnut tapenade, dried olive	2 150 F
5 Gyozas (Vegetable Gyoza)	1 750F
Sweet potatoes chips	990 F
Cromesquis , Fourme d'Ambert french cheese and pears	1800 F
Witloof salad, roasted pears, blue cheese, caramelized hazelnuts	1300 F
Snow of 12 (onion confit, labné, confit garlic, dried tomatoes, rosemary bun)	2 690 F
ANTIPASTI (parmesan crumble, artichoke, zucchini, olive, dried tomato, pepper, olive oil, green oil)	2 150 F

LE COIN DU FROMAGE

Nouveau

Roasted camembert with thyme and honey	2 150 F

LES BOARDS DU 12 À PARTAGER

Charcuterie board (6 variéties)	2 900 F
French Cheese board (6 variéties)	2 700 F

LES PLUS DU 12

LES MUST HAVE	PRIX
Caviar Box	
- 30 grammes	12 000 F
- 50 grammes	19 000 F

Coup de ♥

- CAVIAR TASTING with our SIGNATURE COCKTAIL DU 12 (gin, banana liqueur, passion fruit purée, almond syrup, lemon juice, saline solution)	3 500 F
Shooter of 12 (1 spoon of caviar + 1 vodka)	2 500 F
Spoon of caviar	1500 F

COUP DE CŒUR

Foie gras tasting of 12 and a glass of champagne	3 700 F
Jeeper brut	

THE SWEETS OF 12 Glasser

VEGAN DESSERT

Nouveau

Sweet melon (Rosace of melon in wine, vegan pepper meringue, melon granita, melon jelly in wine and coriander)	1 750 F

COCKTAIL DESSERT

Expresso martini (coffee vodka cocktail and chocolate truffle)	1 990 F
Affogato (with baileys, caramelized hazelnuts, almonds, Nespresso ristretto)	1 700 F
Irish du 12 (hazelnut syrup, espresso, whipped cream, whiskey, bitter chocolate tuile served with a sand rose, amaretto)	2400 F

DESSERT

The surprise chocolate dome (chocolate, soft chocolate, whipped cream, chocolate cream, milk)	1 750 F
The gourmet plate (dessert of the day, fruit skewer, truffle, chocolate rose)	1 350 F
The trilogy of sorbet of 12 (Atelier Glacier) (Supplement Vodka) 800 F	1 400 F
Lemon Iceberg (Crispy Meringue, frozen lemon curl, lemon pearl, crumble)	1 750F
Profiteroles with chocolate (homemade chouy, chocolate sauce, vanilla ice cream, whipped cream, almonds roasted)	1 750 F

PENSEZ AU 12 POUR VOS ANNIVERSAIRES,
SOIRÉE ENTREPRISE,
SOIRÉE DE FIN D'ANNÉE

AU 12 ON A L'ART D'UTILISER LA NOURRITURE POUR CRÉER VOTRE BONHEUR

Notre Exigence culinaire ? « VOUS FAIRE PLAISIR »

En partenariat avec :
LES HALLES D'ALEXANDRE
L'ATELIER GLACIER
FERME DE KOE
LE MARCHÉ DE NOUMÉA

Pour la sélection minutieuse de tous nos produits
Nous vous souhaitons une bonne dégustation !

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direction : cécile Gautier

LES PRIX INCLUENT LES TGC DE 11% ET 22%. ILS SONT INDIQUÉS EN FRANCS PACIFIQUE.