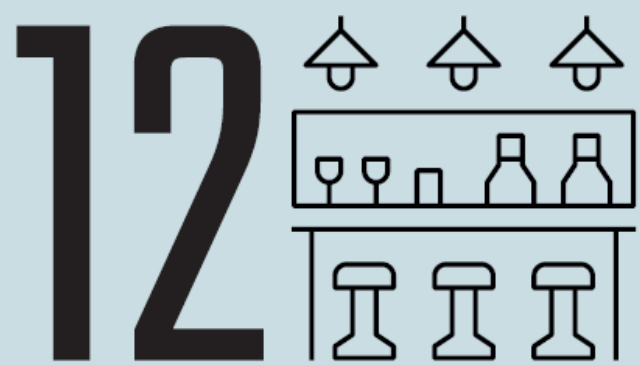


LES TAPAS DU 12



GLASSER

WINE BAR & BISTRONOMIC TAPAS



THE 12'S TAPAS

SHARING IS CARING

FROM THE LAND

MISTER WONG'S DUCK (duck filet, turmeric crêpes, cucumber, spring onion with Pekinese sauce.)		2 490 F
CRYING TIGER (the 12's thai snacker style of marinated beef 120gr)		2 490 F
3 MINI CHEESEBURGER (beef, dried tomatoes, onion confit, brioche bread, the 12's sauce with mayonnaise, chilli, paprika)		2 250 F
TERRINE DU GLASSER (chicken liver, cognac, grapes, Ballade de la colline wine)		2 150 F
CRISPY THAI PORK (crispy pork with thai sauce)		2 170 F
 JAPONESE CHICKEN (slow cook freerange chicken, teriyaki satsuma sauce, lemongrass, fried onions and pickles)		2 290 F

Each dish can be accompanied by:

- 1g truffle		1 800 F
- 2g truffade (mushroom and truffle)		900 F
- 1g caviar		1 800 F

THE DELI MEATS

Ibérique ham (50%)	100G	2 900 F
Serrano ham	100G	2 540 F



FROM THE SEA

Exotic tuna gravlax (yellowfin tuna confit with olive oil, orange zest, lime zest, chilli, pineapple chutney) 120 gr	2 350 F
Grilled octopus with chorizo and roasted figs	2 490 F
5 Coco Crispy prawns (capsicum sauce, virgin oil, chilli)	2 490 F
Duo of tartars (with capers and hazelnuts, white tuna, salmon gravlax, parmesan)	2 470 F
Leche de tigré (fish of the day, coconut, lemon, lemongrass, capsicum, chilli and coriander)	2 220 F

VEGGIE

Nouveau

Gnocchis (gnocchis, hazelnuts, bluecheese, eggplants cream)	2 470 F
5 Gyozas (mushrooms gyoza with asian style lemongrass consommé)	2 490 F
Sweet potatoes chips	1 050 F
Cromesquis (fourme d'Ambert french cheese and pears)	2 200 F
Chirocy salad (pears, blue cheese, caramelized nuts)	1 370 F
The 12's Snow (onion confit, labné, garlic confit, dried tomatoes, rosemary brioche)	2 850 F
ANTIPASTI (parmesan crumble, artichoke, zucchini, olive, dried tomato, capsicum, olive oil, green oil)	2 280 F

SIDE

Risotto with coconut and combawa	1 050 F
Chicory salad	1 050 F
Smoked mashed potatoes	1050 F

THE CHEESE CORNER

Roasted camembert with thyme and honey	2 280 F
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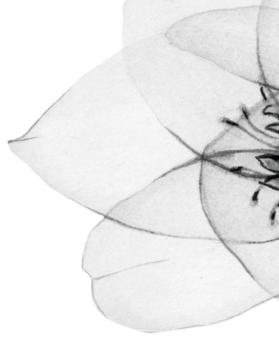
THE 12'S BOARDS TO SHARE

Cold cuts board (6 types, bread, crackers, butter, pickles and dried fruits)	3 900 F
French cheese board (6 types, bread, crackers, butter, pickles and dried fruits)	3 900 F





THE MUST TO TRY



MUST TO HAVE

Caviar Box

- 30 grammes

- 50 grammes



12 000 F

19 000 F

CAVIAR TASTING with our 12's SIGNATURE COCKTAIL (gin, banana liquor, passion fruit puree, almond syrup, lemon juice, saline solution)

3 700 F

Shooter of 12 (1 spoon of caviar + 1 vodka)

2 850 F

Spoon of caviar

2 000 F

THE 12's SWEETS



DESSERT COCKTAIL

Espresso martini (coffee, vodka cocktail and its chocolate truffle)

2 000 F

Affogato (with baileys, caramelized hazelnuts, almonds, nespresso ristretto)

2 000 F

Irish of the 12 (hazelnut syrup, espresso, whipped cream, whisky, amaretto)

2 400 F

The gourmet champagne (desserts of the day)

3 500 F

DESSERT

After Eight (mint/ chocolate entremet, dark chocolate glazing, chocolate tile biscuit)

1 750 F

The gourmet plate (dessert of the day, truffle, rose chocolate cornflake)

1 350 F

The 12's trilogy of sorbets (Atelier Glacier) (Vodka supplement) 800 F

1 400 F

Love Iceberg (crispy meringue, red fruits compote, chantilly, crumble)

1 750 F

Profiteroles with chocolate (homemade chou bun, chocolate sauce, vanilla ice cream, chantilly, roasted almonds)

1 750 F

Crêpes Suzette (triple sec crêpes flambées, orange peel, butter, sugar)

1 750 F



THE 12 GLASSER IS THE BEST PLACE FOR YOUR
BIRTHDAYS, CORPORATE EVENING,
END OF YEAR PARTY



GLASSER

WINE BAR & BISTRONOMIC TAPAS

**AT 12 WE HAVE THE ART OF USING FOOD TO
CREATE YOUR HAPPINESS**

Our culinary requirement? "TO PLEASE YOU"

In partnership with :
LES HALLES D'ALEXANDRE
L'ATELIER GLACIER
FERME DE KOE
LE MARCHÉ DE NOUMÉA

**For the careful selection of all our products,
we wish you a good tasting !**



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Web: www.12glasser.nc

Direction : Cécile Gautier



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