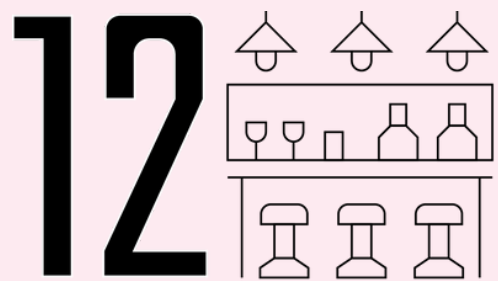
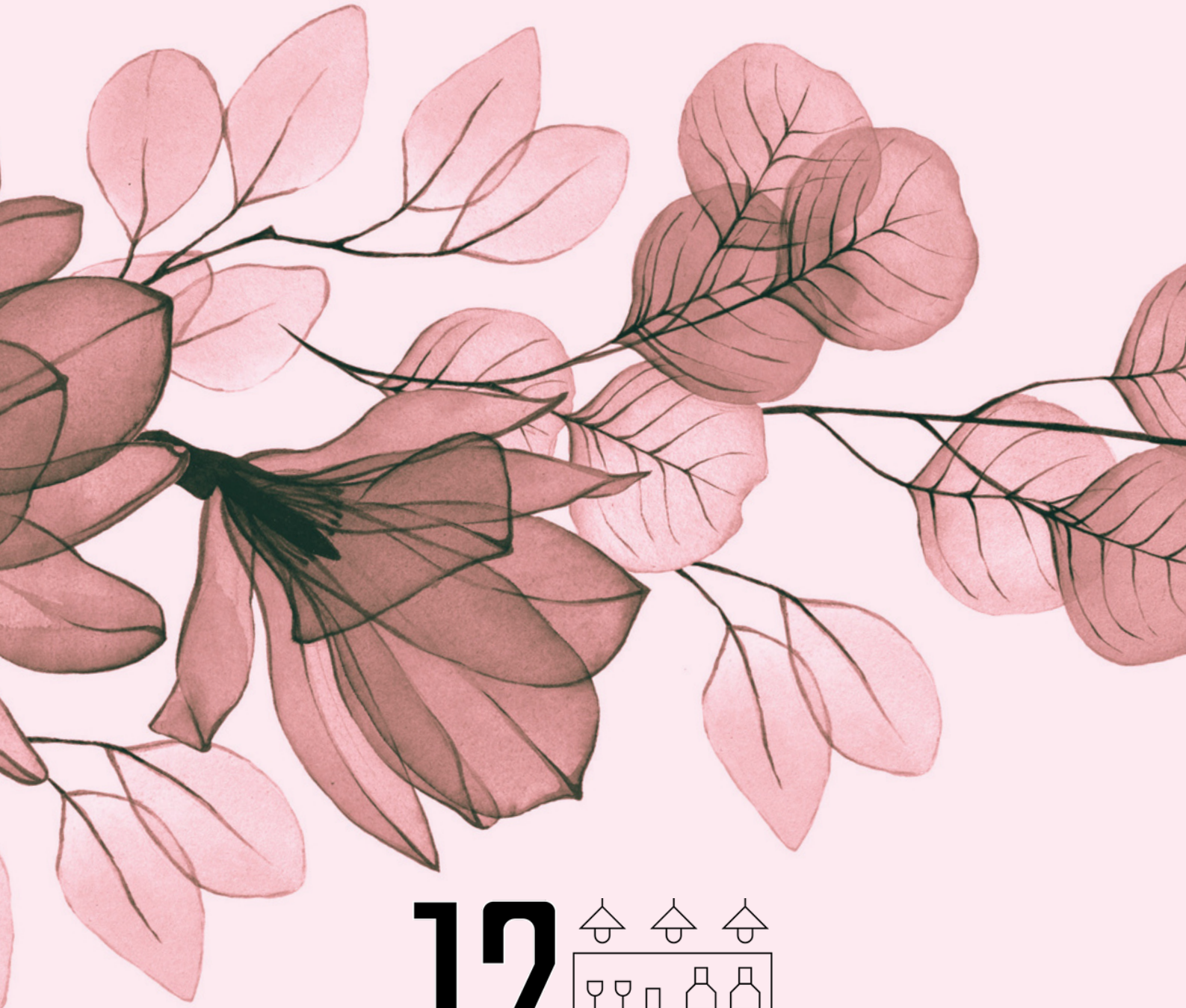


THE **12**'s TAPAS



G L A S S E R

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



Kefta du 12 (Lamb, paprika, garlic, coriander, white sauce, sweet pepper, fried onions, pickles)

2 290 F

Each dish can be accompanied by:

- 2g truffade (mushroom and truffle)

900 F

- 1g caviar

2 000 F

THE DELI MEATS

Ibérique ham (50%) 100G

2 900 F

Serrano ham 100G

2 540 F



Pata Nègre 100G

3 800 F

Foie gras with cognac (served with its homemade chutney and roasted brioches)



2 990 f

ACCOMPAGNEMENTS "des gourmands"

Risotto coco combawa (100G)

1 050 F

Salad with parmesan and hazelnuts (100G)

1 050 F

Smoked Butter Mashed Potatoes (100G)

1 050 F



FROM THE SEA

VELVET Gravlax (Salmon gravlax with red cabbage, olive oil, dill cream, lemon, pickles) 120G	2 350 F
Grilled octopus with chorizo and roasted figs	2 490 F
Prawns on the beach (shrimp, avocado cream, grapefruit granita, combawa, coriander, pickles)	2 490 F
Duo of tartars (with capers and hazelnuts, white tuna, salmon gravlax, parmesan)	2 470 F
	2 220 F

VEGGIE

Nouveau

Pinky Gnocchis (gnocchis, beet, 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
SIGNATURE fries (potato fries, truffle oil, parmesan)	1 150 F

THE CHEESE CORNER

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

12 are to be shared by two or more people!

Cold cuts board

3 900 F

6 varieties, breads, crackers, butter, pickles, dried fruits, pickles, olives, mustard, salad) 300G

French cheese board

3 900 F

Cheese on board (6 varieties, fruits, dried fruits, breads, crackers, butter, pickles, chutney, salad) 300G

THE SEA BOARD

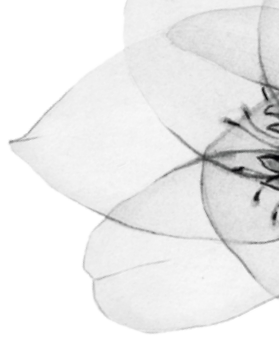
4 900F

Asian fusion semi-cooked tuna, coconut combawa rizotto, tartare duo WITH hazelnut and caper , parmesan salmon gravlax, salmon gravlax, green salad

The Board grilled flank steak with chimichurri sauce (200g) grilled pork belly cooked at low temperature (150g), grilled chorizo (100g), sweet potato fries, homemade mashed potatoes with smoked butter (100g), mustard, old-fashioned mustard, pickles, olives, toasted bread)

5 900 F





THE MUST TO TRY

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

Vegan fudge (avocado, honey, dark chocolate, lightly salted spicy mango)	1 750 F
Ice crispy Bliss (cherry chocolate ice cream, coconut, salted butter caramel and whipped cream)	1 750 F
The gourmet plate (dessert of the day, truffle, rose chocolate cornflake)	1 350 F
Coffee Profiteroles (homemade chou bun, wisky chocolate sauce, coffee 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



**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 !**



Email: le12glasser@gmail.com

Web: www.12glasser.nc

Direction : Cécile Gautier



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