



L'APERU MENU

TUESDAY - FRIDAY • 5PM - 6PM

served at the bar & outdoor lounge

WINE • BEER • COCKTAILS

WINE BY THE GLASS • 1/2 PRICE

BEER • 1/2 PRICE

L'OSTAL SPRITZ • 8

HOUSE COCKTAILS • 10

N/A COCKTAILS • 5

A decorative rectangular frame with rounded corners, featuring ornate scrollwork and leaf motifs at each corner. The text inside is centered.

PROVENCAL RICARD PASTIS SERVICE

*perroquet • mint
moresque • orgeat
tomate • grenadine*

7 PER POUR

SNACKS

MARINATED OLIVES • 4
herbes de provence

SPICED NUTS • 4
ras el hanout

GIGANTE BEANS • 4
in vinaigrette

GRISSINI • 4
house-made breadsticks

OEUFS MAYONNAISE • 3 EACH
tarragon mustard & pickled onion with brioche crouton

GILDAS • 4 EACH
traditional basque pinxto

SPANISH BOQUERONES • 7
white anchovies in vinegar

CHEESE & CHARCUTERIE

LOCAL BURRATA • 11

CHICKEN LIVER & FOIE GRAS MOUSSE • 10

PATE DE CAMPAGNE • 13

PROSCIUTTO SAN DANIELE • 15

BASQUE BOARD • 21
bayonne ham • oussau iraty • marinated artichokes

SMALL PLATES

ESCARGOT EN COQUILLE • 18
french snails with garlic, parsley & AOC butter

SALADE VERTE • 11
pistou vinaigrette

SALMON TARTARE • 11
pickled ramp vinaigrette

BEEF TARTARE • 15
traditional garnitures

OEUF EN COCOTTE • 13
slow poached egg in tomato sauce, goat cheese & roasted garlic served with toasted baguette

L'OSTAL PASTA • 10
choice of small pasta from our menu



PLAT DE RÉSISTANCE

L'OSTAL CHEESEBURGER

• prime blend beef • 2-year aged comté • mustard aioli •
• gem lettuce • truffle vinaigrette • cornichon •
• house-made fougasse bun •

25