

BOISSONS



Kir

crème de cassis, Sancerre

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Kir Royale

crème de cassis, Crémant d'Alsace

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French 75

gin, Crémant d'Alsace

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El Diablo

crème de cassis, tequila

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French Martini

vodka, Chambord

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Hemingway Daiquiri

rum, luxardo maraschino

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Spritz

aperol, lillet,
or St. Germain

\$12.00 / each



HAPPY HOUR



*Huîtres

oysters on the half shell | \$2.00 ea.

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Crevettes

shrimp | \$3.00 ea.

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Oreilles de Cochon

crispy pig ears with sauce gribiche

\$10.00

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*TAK Room Cheeseburger

avec une bière

American wagyu beef
with cheddar cheese, lettuce,
red onion, tomatoes, dill pickles
& secret sauce

\$20.00

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*Fromage du Jour

selection of cow, sheep or goat
artisanal cheese
with seasonal garnish

\$21.00, 3pc

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Pommes Frites

French fries

\$5.00

*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.