



FISH - CANNED. PRESERVED. ETC.

PORTHOS - MATOSINHOS, PORTUGAL

SARDINES IN TERIYAKI SAUCE 15

LA BELLE ILOISE - ALSACE, FRANCE

LOBSTER MOUSSE WITH COGNAC 30g 10

IMPERIAL CAVIAR, BY N25

Imperial Caviar Osietra" 30g 90

Himalayan hand-job (10g SERVED ON THE HAND) 28

SPREADS & SUCH

LES DELICES DU LUBERON - PROVENCE, FRANCE

GREEN OLIVE TAPENADE 9

CHICKPEA WITH CUMIN 9

L'EPICURIEN - LANGUEDOC, FRANCE

PASTE OF STEINPILZ AND SUMMER TRUFFLE 14

PASTE OF ARTICHOKE AND PERIGORD TRUFFLE 16

Maison Dehesa - Paris, Ile-de-France

Sticks & Stones is proud to present this boutique sensation, working with 16 artisanal farmers across Europe and Japan, focused on honest "slow food" production. Maison Dehesa combines old-fashioned handwork with avant-garde cuisine innovation, thus carving out its own niche of exclusive products with unmatched complexity, texture, and quality, often showcased in the world's top Michelin kitchens.

Dehesa's USP is based on a unique synergy between artisanal Japanese tradition and modern European sustainability, as a contemporary and mindful renewal of age-old maturation, fermentation, and smoking processes, which is now their very own trademark "slow maturation@"

Seem Expensive? Think again. Maison Dehesa only supports small producers who preserve biodiversity, respect animal welfare, and uphold the highest level of consumer health standards. 90% of their products are fully credentialled and contain zero additives or preservatives.

Sushi-grade smoked Japanese white Sardine Filets 50g 18

Cured Japanese Red Tuna "ham" 20

Bio Japanese Fatty Red Tuna Belly 120g 26

Chorizo de Wagyu japonais 100g 21

Jambon Iberico de Bellota DOP Reserva 2019 100g 25

Saucisson de Porc Iberico de Bellota DOP 100g 14



BROT & DELIKATESSEN

BROT, by La Parisienne

Elsasser Weiss	7,5
Elsasser Dunkel	7,5
Green & Black Olive Bread	7,5

*all Breads served with 2 housemade butters

Rillettes & Pastetes by Beauharnais - Strasbourg, Alsace (je 60g)

Fasanpastete mit Sauerkirschen	9
Entenpastete mit Orange	7,5
Gänserrilette	14
Hasenpastete mit Rosmarin	7,5
Wildschweinpastete mit Cassis	9
Reh mit Steinpilz	9

MUSTARD BY E. FALLOT - BURGUNDY, FRANCE

MUSTARD DE BOURGOGNE IGP	3,5
MUSTARD WITH ESTRAGON	3,5
MUSTARD WITH BALSAMIC VINEGAR & HONEY	5
MUSTARD WITH GINGERBREAD SPICE	3,5
MUSTARD WITH BLACK CURRENT	3,5
VIOLET MUSTARD A LA BRIVE	3,5

Les Plats/Gerichte/Los Platos

OEufs en meurette Bourguignonne Poached Eggs in Burgundy Reduction, mushrooms, Toast	22
Green Force Plant-Based Burger on Brioche, Kettle Chips Classic or Weekly Special	15
Scottish Smoked Salmon Filet 100g White Bean Puree, Dill Oil, Horseradish Crème Fraiche & N25 Caviar	28
Roasted Hokkaido Pumpkin Stracciatella, Toasted Pistaccio, Pumpkin Seed Oil	15

ACCESSORIZE YOUR LIFE....

CORNICHONS	3
MIXED OLIVES	3
MARCONA ALMONDS	3

Aufschnitt & Wurst

Käthe u Luzia - Munich, Bavaria

Rosmarin Schinken	9
Truffled Piemontese Salami	9

Just Desserts....

Orange & Olive Oil Cake, Cocunut Cream, Vin Santo-Chamomile reduction	15
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Cheese, by Tölzer Kasladen

Customize yourself

3-Cheeses
16

5-Cheeses
27

7-Cheeses
38

G.O.A.T.

Banon - Rhone-Alpes *3 weeks

Tangy acidity with creamy structure, grassy aromas mingled with the Chestnut Leaf this cheese is aged in. A true Connoisseur's hidden gem, not to mention one of my personal favorites. Quite compatible, but think low tannin, firm acidity, and good fruit for a "Mariage Parfait."

St. Maure - Indre-et-Loire *5 weeks

Grassy, nutty, earthy, and with a little zip of acidity, this cheese has it all! Just don't eat the stick that's running through the center....not as tasty ;) The perfect connoisseur's goat cheese!

Selles Sur Cher - Touraine, Loire *1 Month

Slightly compact yet light as a feather, the charcoal-ashed rind deceives its otherwise fluffy, snow-white hue. A light acidity livens up the subtle hazlenutty decadence it delivers on the palate.

Sheepish, but not shy

Brin d'Amour - Haut-Corse, Corsica *5 weeks

Soft but not runny, this delicate balance of creaminess and acidity sets the stage for an explosion of provencal herb flavor which encrust its rind. Go Mano-e-Mano with its unbridled nature with something similarly wild, aromatic, herbaceous, and ruggedly red.

Capra Walnuss - Venice, Veneto *4 months

"Sous Bois" forest-floor earthiness pure! aged in green Walnut leaves, bursting with autumnal aromas, fresh moss & lightly herbaceous

Holy Cow, are these delicious.

Comte Vieux - Jura, Franche-Comte *16 months

What to say about a cheese which requires no introduction? A timeless classic for a reason, like your favorite pair of Jeans...after taking a dip in the Black Sea, spilling Palo Cortado Sherry on them, and rolling around on a pile of fresh roasted Cashews. Firm yet creamy on the palate, complex finish. Think Sherry, Madeira, Oxidized white styles and properly mature yet elegant reds.

Brie de Meaux - Seine-et-Marne, Ile-de-Fr. *1 Month

You'd have to be living under a rock your entire adult life to have not at least once encountered Brie, but even dedicated fans may not yet have experienced the crème de la crème....literally. Here it is - Charlemagne's fave, the "Roi de Fromage" - in all it's bitter-sweet beauty. Creamy and decadent, reminiscent of Sweet Cream, Truffles, Green Almonds, and freshly churned butter. Grab a great Chard, a la Charlie, or go for a richer style of Rhone White or Southern French white and BOOM!

Soumantrain - Yonne, Burgundy *6 weeks

Like the B-Sides of Paul's Boutique (Beastie Boys, anyone?)

Soumantrain is the Burgundy Afficionado's "Deep Cut" fave behind the Billboard Chart-topping Epoisses. A notable bite and spice from the Marc de Bourgogne-washed rind adds pep to the unquestionably "Farmhouse" style so evident in the nose. A firmly creamy texture is driven by a Champagne-like lightness of acidity which just begs for a great glass of Burgundy or mature Champagne.

Gorgonzola Dolce - Novara, Piedmont *2 months

If Bleu d'Auvergne, Pierre-Robert, and my favorite Miles Davis album Kind of Blue had a love child on a trip to Italy, conceived a 3-way love child while on a trip to Italy, this would undoubtedly be it. Think less "stinky blue," and more "Holy crap, that's the best Cheesecake of my life."