

PAMPARIGOUSTE

TO SHARE

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| Lobster bao (2 pieces), sesame mayonnaise, coriander and wasabi | 16€ |
| Chickpea hummus, BBQ pita bread | 14€ |
| Corn Flakes crisp king prawns, smoked red pepper mayonnaise | 24€ |

TO START

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| Soft-boiled egg, comté cheese and yellow wine like a Florentine, mushrooms | 25€ |
| Pissaladière, sucrine salad seasoned like a caesar | 24€ |
| Creamy burrata, pumpkins with mostarda di Cremona | 25€ |
| Veal tartare with smoked anchovies, tonato style | 26€ |

TO CONTINUE

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| Potato gnocchi, BBQ octopus, mussel cream with Spianata piccante | 32€ |
| Catch of the day, roasted cauliflower with smoked haddock and citrus fruits | 34€ |
| Mushroom ravioli, pickled mushrooms, chestnuts and crispy buckwheat | 28€ |
| Milanese risotto, osso bucco alla gremolata | 31€ |
| Puff pastry pie with chicken and cabbage, curly salad, truffle dressing | 32€ |

Lunch Menu (starter, main course and dessert) from monday to friday 38€
Set menu modifiable under conditions

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| Chesse of the moment trolley | 13€ |
| Cheeses plate | 17€ |
| Pastries trolley | 13€ |

As the Chef only works seasonal products, this menu can be modified.

Meat's origin : France

Please let us know of any intolerance or allergy when ordering

Taxes and services included-Net prices in Euros

Payments accepted: Cash, Cheques, Visa, Mastercard, American Express, Relais & Châteaux cheques

