

PAMPARIGOUSTE

TO SHARE

Curry pork bao, harissa mayonnaise (2 pieces)	16€
Labneh, roasted pistachio, olive preserve, BBQ pita bread	14€
Corn Flakes crisp king prawns, smoked red pepper mayonnaise (6 pieces)	25€
Focaccia de Recco, creamy truffle and parmesan cheese (for 2 to 4 people)	36€

TO START

Soft-boiled egg, green asparagus fricassee and parmesan cheese	26€
Beef tartare, miso mayonnaise, lamb's lettuce and matchstick potatoes	27€
Creamy burrata, peas with mint, gremolata	26€
Confit salmon, lightly smoked, Grenoble-style, creamy potato	28€

TO CONTINUE

Flame-grilled catch of the day, miso, grilled white asparagus seasoned with kumquat	35€
Risotto with bisque, creamy stracciatella and smoked tuna charcuterie	33€
Tender breast of veal, spelt with mushrooms and wild garlic, yellow wine emulsion	35€
Parmigiana-style stuffed rigatoni, piquillos coulis and smoked scamorza cream	31€
BBQ poultry thigh with tandoori and coriander, crispy panisse	34€

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

Chesse of the moment trolley	14€
Cheeses plate	18€
Pastries trolley	15€

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

