

PAMPARIGOUSTE

TO SHARE

Ham and morbier cheese arancini, jalapeños condiment	19€
Chickpea hummus, BBQ pita bread	14€
Corn Flakes crisp king prawns, smoked red pepper mayonnaise	24€

TO START

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

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

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

