

PAMPARIGOUSTE

TO SHARE

Crunchy panisses, ripened parmesan, smoked sweet pepper ketchup	15€
Creamy artichoke with sumac, BBQ pita bread	18€
Iberian ham croquettes (6 pieces)	24€
Focaccia de Recco, truffle cream and Pecorino (for 2 to 4 people)	36€
Shrimp, squid and anchovies fritto misto, aioli	24€

TO START

Marinated swordfish, green beans as a Niçoise salad	29€
Traditional egg meurette, as we eat it at home in Burgundy	26€
Burrata, creamy ratatouille, grilled and preserved vegetables	26€
King prawn carpaccio, tarama and citrus fruits, Maltese sauce	34€

TO CONTINUE

Sea bream, crispy eggplant, sesame yogurt and miso zabaglione	39€
Flame-grilled octopus, preserved sweet peppers and spianata piccante	43€
Confit veal breast with tarragon, polenta flavoured with sweet clover	38€
Thin tart with caramelized onions and vegetables, bitter salads and Pecorino cheese	35€
Beef fillet, Béarnaise sauce, shallots and dauphines potatoes	49€
Lunch Menu (starter, main course and dessert) from monday to friday	41€

Set menu modifiable under conditions

TO FINISH

Chesse of the moment trolley	14€
Cheeses plate	19€
Chocolate and vanilla soufflé, cardamom ice cream (8 minutes cooking time)	16€
Baked Alaska with raspberries, lemon and verbena	16€
Provençal apricot, sweet clover and almond	16€
Peach clafoutis and herbs marmelade	16€



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

