

PAMPARIGOUSTE

TO SHARE

Crunchy panisses, ripened parmesan, smoked sweet pepper ketchup	15€
Sweet pepper and feta ktipiti, BBQ grilled pita bread	18€
Steamed bao, red tuna tartare and guacamole	26€
Focaccia de Recco, truffle cream and Pecorino (for 2 to 4 people)	36€
Shrimp, squid and anchovies fritto misto, aioli	24€
Tandoori corn fritters, spicy marinade	15€

TO START

Flamed mackerel, peach, cucumber and dill leche de tigre	29€
Traditional egg meurette, as we eat it at home in Burgundy	26€
Lightly preserved tomatoes with stracciatella and basil	26€
King prawn carpaccio, tarama and citrus fruits, Maltese sauce	34€

TO CONTINUE

Catch of the day, raw marinated, tomato risotto	40€
Grilled octopus, Perugina sausage, fennel yogurt	43€
Confit lamb shoulder, eggplant refreshed with mint and harissa	39€
Ripened parmesan ravioli, ajo blanco, fig and olive	35€
Beef fillet, white pepper sauce, shallots and dauphines potatoes	49€
Veal chop to share (for two), chanterelle mushrooms, vin jaune, mashed potatoes	115€
Lunch Menu (starter, main course and dessert) from monday to friday	41€

TO FINISH

Chesse of the moment trolley	14€
Cheeses plate	19€
Chocolate dessert, cocoa bean and cardamom	16€
Citrus Baked Alaska, flambéed with Grand Marnier	16€
Caramelized apples, vanilla ice cream, cereal praline	16€
Vanilla Mille-feuille, candied orange	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



PAMPARIGOUSTE

LES RESTANQUES MENU

Lightly preserved tomatoes with stracciatella and basil

Or

Traditional egg meurette
as we eat it at home in Burgundy

Ripened parmesan ravioli, ajo blanco, fig and olive
(vegetarian dish)

Or

Confit lamb shoulder, eggplant refreshed with mint and harissa

Caramelized apples, vanilla ice cream, cereal praline

Or

Chocolate dessert, cocoa bean and cardamom

72€



Set menu, not modifiable, available every day for lunch and dinner

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