

# 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€       |
| <b>Lunch Menu (starter, main course and dessert) from monday to friday</b>      | <b>41€</b> |

## TO FINISH

|                                                       |     |
|-------------------------------------------------------|-----|
| Chesse of the moment trolley                          | 14€ |
| Cheeses plate                                         | 19€ |
| Chocolate dessert, cocoa bean and cardamom            | 16€ |
| Baked Alaska with raspberries, lemon and verbena      | 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

