

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€
Strawberries, crispy meringue and fresh mint jelly	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



PAMPARIGOUSTE

LES RESTANQUES MENU

Burrata, creamy ratatouille, grilled and preserved vegetables

Or

Traditional egg meurette
as we eat it at home in Burgundy

Thin tart with caramelized onions and vegetables from our producers,
bitter salads and Pecorino cheese (vegetarian dish)

Or

Confit veal breast with tarragon, polenta flavoured with sweet clover

Baked Alaska with raspberries, lemon and verbena

Or

Chocolate and vanilla soufflé, cardamom ice cream
(8 minutes cooking time)

72€



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

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