

PAMPARIGOUSTE

TO SHARE

Crunchy panisses, ripened parmesan, smoked sweet pepper ketchup	14€
Eggplant caviar with pomegranate, BBQ pita bread	14€
Corn Flakes crisp king prawns, smoked red pepper mayonnaise (6 pieces)	25€
Focaccia de Recco, fresh herb pesto, creamy tomatoes, Pecorino (for 2 to 4 people)	32€

TO START

Cooked and raw Provençal vegetables, fresh goat cheese and black olives	26€
Vitello Tonnato, barigoule artichoke, caper leaf and smoked egg yolk	27€
Creamy burrata, caponata, sweet pepper and pine nut	26€
Catch of the day crudo, crispy fennel with samphire, saffron aioli and dill	28€

TO CONTINUE

Luberon trout, baby carrots, fish roe sauce and biscuit for dipping	35€
Risotto as a paëlla, spianata piccante (pork) and marinière emulsion	34€
Tender breast of veal, spelt with mushrooms and wild garlic, yellow wine emulsion	35€
Ricotta ravioli, grilled zucchini and preserved tomatoes	31€
Grilled sirloin steak, potatoes «boulangère» with bagna cauda, smoked béarnaise sauce	36€

Lunch Menu (starter, main course and dessert) from monday to friday 38€
Set menu modifiable under conditions

TO FINISH

Chesse of the moment trolley	14€
Cheeses plate	18€
Strawberries, elderflower-infused jelly, intense vanilla cream	16€
Single-origin chocolate, cocoa nib mousse, crispy sobacha tuile	16€
Raspberries, refreshed with tarragon, as a cheesecake	16€
Café Giubileo, mascarpone textures like tiramisu	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

