

RESTAURANT POMPETTE

	HOMEMADE SPELT SOURDOUGH BREAD	7
	QUEBEC ORGANIC FLOUR, VOATSIPERIFERY BUTTER	
	RAW OYSTERS	20
	LOVAGE CREAM, BLACK CARDAMOM	
STARTERS	LEEKES	18
	CURED EGG YOLKS, MUSTARD SEED	
	FLAT BREAD	25
	SMOKED AUBERGINE, BLACK GARLIC, MISO MAYONNAISE	
	WHITE ASPARAGUS	27
	GRIBICHE, HERRING ROE, QUAIL EGGS	
	TUNA AND RAZOR CLAMS	32
	CILANTRO OIL, CARROT, GINGER, PICKLED RAMP	
	SCALLOPS CARPACCIO	34
	HORSERADISH BROWN BUTTER, GUANCIALE, CAULIFLOWER	
	OCTOPUS	30
	PURPLE POTATO, RAMPS, MUSTARD GREENS GREMOLATA	
	MORELS À LA JURASSIENNE	35
	24 MONTHS COMTE, JURA WINE, LEEK OIL	
	BONE MARROW	21
	PRAWNS TARTARE, LEMON GEL	
MAINS	VOLAU VENT	40
	SWEETBREADS, CHICKEN THIGHS, JURA WINE SAUCE	
	HALIBUT, GREEN GARLIC SAUCE	49
	ASPARAGUS À LA GRENOBLOISE	
	BRAISED SHORT RIB, ARTICHOKEs	46
	ANCHOVIES, MACARONI GRATIN, CONDIMENTS	

