

# RESTAURANT POMPETTE

	<b>HOMEMADE SPELT SOURDOUGH BREAD</b>	7
	QUEBEC ORGANIC FLOUR, VOATSIPERIFERY BUTTER	
	<b>RAW OYSTERS</b>	20
	DILL OIL, CUCUMBER, TOFU	
<b>STARTERS</b>	<b>LEEKs</b>	18
	CURED EGG YOLKS, MUSTARD SEED	
	<b>TOMATO</b>	15
	VANILLA OIL, SHIZO	
	<b>FLAT BREAD</b>	19
	SMOKED AUBERGINE, BLACK GARLIC, MISO MAYONNAISE	
	<b>TUNA</b>	32
	COCONUT, ACHARD, CORIANDER	
	<b>SCALLOPS CARPACCIO</b>	34
	HORSERADISH BROWN BUTTER, GUANCIALE, CAULIFLOWER	
	<b>ESCARGOTS À LA PROVENÇALE</b>	29
	CHERRY TOMATOES, HERB CRUMBLE	
	<b>ZUCCHINI FLOWERS AND MUSSELS</b>	28
	SMOKED MUSSELS, FENNEL PURÉE, TURMERIC JUS	
	<b>BONE MARROW</b>	26
	CLAMS, CITRUS, CURRANTS	
<b>MAINS</b>	<b>CHICKEN THIGHS FRICASSEE</b>	37
	MOREL MUSHROOMS, SPINACH, POTATOES	
	<b>VOL AU VENT</b>	47
	LOBSTER, PEAS, GREEN PEPPERCORN BISQUE, MUSHROOMS	
	<b>HALIBUT AIOLI</b>	49
	SUMMER VEGETABLES	
	<b>BRAISED SHORT RIB</b>	46
	CAROTTES AU BEURRE	

