

VINOTECA POMPETTE

TO START

SNACKS

Spelt Sourdough Bread 8

Sicilian Olive Oil, Madagascar Pepper Butter

Marinated Olives 8

Sud Tyrol Prosciutto 11

PEI Oyster 3.5 each

order by 3

served with Horseradish, Mignonette

Comté Cheese 12

Honey, Sourdough Bread

COLD STARTERS

Whipped Ricotta, Zaatar, Anchovy 12

Sourdough Tartine

Leeks, Dijon Dressing 18

Ramp Oil , Toasted Hazelnut

Gem Lettuce, Old Cheddar 12

Lemon & Maple Syrup Dressing,

Garlic Sourdough Crouton

Puglia Burrata, Pistachio Mortadella 15

Tamarack Farm Sweet Pepper Condiment

Bone Marrow & Beef Tartare 29

Baguette Crackers

Sicilian Style Salmon Gravlax 21

Capers, Red Onion, Lovage Oil, Creme Fraiche

WARM STARTERS

Mussel 'Nduja 17

'Nduja butter, Croutons

PASTA

Ravioli Dauphiné with Comté Cheese

Choose your garnish !

◦ Maitake, Brown Butter, Labrador Tea 29

◦ Jura Wine Sauce, Vadouvan Curry Oil 29

◦ Snails, Garlic, Persillade 31

Pappardelle al Ragu 29

Venetian Duck confit Ragu, Parmigiano

Gluten Free Pasta +4

Lobster Paccheri 49

Lobster Bisque, Tarragon, Lemon Zest

Parisian Gnocchi

Choose your garnish !

◦ Gorgonzola Creamy Sauce, Breadcrumbs 27

◦ Carbonara & Pepe, Guanciale, Pecorino 27

MAINS

FISH & MEAT

Whole Branzino, 45

Grilled on the barbecue,

Herring Roe & Chive Beurre blanc

Whole Quebec Duck Breast 55

Date Condiment, Duck Jus

**Fish & Meat are not served with sides*

COMFORT PLATE

Burger "Sauce au Poivre" 28

Fries or Leafy Salad

Served Medium Rare

Green Peppercorn, Gruyere, Shallot

Extra Foie Gras +15

Gluten Free Buns +5

VEGETABLES / SIDES

Caponata 14

Eggplant, Maple Syrup, Pine Nut

Roasted Cabbage 15

Almond Cream, Espelette Pepper Oil

Fries 10

Roasted Garlic Mayo, Homemade Ketchup

A fee of 2.00\$ p.p. will be added to your bill for unlimited filtered sparkling or still water

VINOTECA
POMPETTE

FOOD MENU