

VINOTECA POMPETTE

TO START

SNACKS

Spelt Sourdough Bread 8

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

Mustard Seeds, Creamy Egg Yolk

Puglia Burrata, Romesco, Hazelnut 15

Roasted Red Pepper & Almond condiment

Dukkah Spice Mix

Bone Marrow & Beef Tartare 29

Baguette Crackers

Salmon Gravlax, Ajo Blanco 21

White Gaspacho made from Almonds, Garlic,

Olive Oil, Bread ,Vinegar

Scallops Crudo 25

Vanilla & Cauliflower Puree, Turnip,

Brown Butter

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

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 !

- Snails, Creamy Sauce, Parsley Crumble 31
- Creamy Mushroom, Porcini Powder 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

Gem Lettuce, Old Cheddar 12

Lemon & Maple Syrup Dressing,

Garlic Sourdough Crouton

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

VINOTECA
POMPETTE

FOOD MENU