

LE CHEF RECOMMANDE 3 À 4
ASSIETTES PAR PERSONNE

A PARTAGER

TO SHARE

THE CHEF RECOMMENDS 3 TO 4
PLATES PER PERSON

JAMBON SERRANO & CECINA 12

ANCHOIS DE CANTABRIE 9

TETE DE MOINE AOP 10

FETA SEGANAKI 16

Spicy honey & prickly pear

BURRATA CREMEUSE DES POUILLES 15

Basil pesto, beetroot confit on salt, sherry vinaigrette

VITELLO TONNATO 14

Braised veal with tuna mayonnaise and caper

CRUDO DE DAURADE ROYALE 16

Royal sea bream, chermoulah, citrus & grappes

MILANESINA 16

Milanese escalope

POULPE FRIT 18

Grilled octopus tzatsiki, cucumber pickles and taggiasche olives

KEFTA DE BOEUF 13

beef kefta Red cabbage, vegetable pickles, mint yogurt sauce and mild harissa

PASTA CALAMARATA AUX GAMBAS 16

With prawns & bisque sauce

GNOCCHI BROCOLETTI 14

Sauce brocolettis & parmesan

DESSERTS

TIRAMISU EXPRESSO 11

Minute tiramisu

PANNA COTTA 10

Vanilla Bourbon Panna Cotta with clementines

DJANGO
Pigalle