

Starters

14€

Tunny and smoked eel, several beetroots, horseradish and peanut crisp
Piquillos custard, green peas coulis, yellow pepper sorbet, padrones and pork trotters' croquette
Banka trout, watermelon & cantaloupe, cream cheese, gravelax sauce and puffed rice crisp + 2 €
Egg cooked at low temperature, meadow mushrooms, fava beans and foie gras from Uhartia farm, fried bread with Cecina / Ossau cheese + 3 €
Swordfish tartar, avocado, tomato gazpacho, parmesan mousse and crisp

Main Courses

22€

Monkfish roasted with bacon and olives cooked for 2 people, summer vegetables with confit lemon + 8€ for both
Pork belly and cheek braised, black pudding finger, onion purée, fondant potatoes and "parsley sauce"
Hake in an almond crust, saffron foam, carrots : candied, mousseline and acidulous
Roasted farmer chicken, chanterelles and artichokes, verbena emulsion + 3 €
Beef chuck confit and lacquered, Basque corn polenta, confit tomatoes, fennel and ratatouille condiment

Desserts

12€

Cheese platter and cherry jam
Basque cake
French toast and mascarpone ice cream
Chocolate: ganache, mousse, crusty and peanut ice cream with smoked salt
Strawberries, cottage cheese sorbet, lime jelly and white chocolate + 2 €
Confit rhubarb, cheese-cake cream, shortbread and rhubarb / balsamic sorbet

Lunch menu from Monday to Friday, except holidays

23€/pers.

Starter à la carte + **today's special**
or **today's special** + dessert à la carte

Lunch menu from Monday to Friday, except holidays

28€/pers.

Starter à la carte + **today's special** + dessert à la carte

Menu

37€/pers.

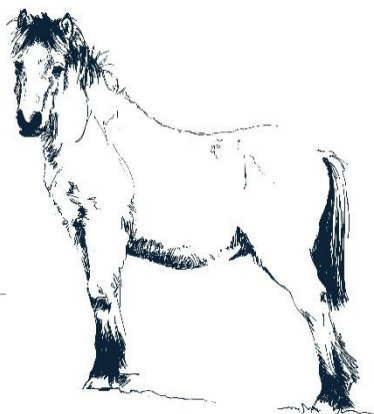
Starter + main course + dessert

Menu degustation « surprise »

65€/pers.

6 courses, served for the whole table

**It is possible that our dishes contain allergenic products.
Keep us informed of any intolerances or allergies.**



Prix net, service compris

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