

POTTOKA

Sébastien Gravé
& Louise Jacob
- Paris -

Starters

14€

Breaded soft-boiled egg, smoked eel and edamame, cold pea soup and black olives crumble
Heirloom tomatoes salad, spelt, yellow tomatoes gazpacho, basil sorbet and Comté cheese "gougère"
Charred macquerel fillet, marinated cucumber, horseradish condiment, mezcal and cucumber sorbet, tapioca crisp
Veal tartare from La Bastide-Clairence, mustard ice cream, puffed black rice, artichoke whipped cream and sesame mayonnaise

Plats

23€

Beef cheek ravioli « à la plancha », marinated mushrooms, artichokes, Iberico chorizo and parmesan cream
Grilled octopus from Galicia and summer vegetables served "cold", aioli, smoked tomatoes condiment and melba toast
Steamed hake from Saint-Jean, orange and cauliflower mousseline, apricot condiment, hollandaise with yuzu sauce and peanut / praline
Iberian pork chop for 1 or 2 people, basil gnocchi, oyster mushroom and baby onions +6€/pers
Veal sweetbreads and "lard de Colonnata", macaroni gratin, truffle vinaigrette +12€

Desserts

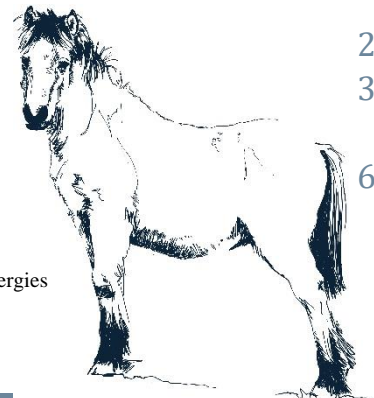
12€

Cheese plate and cherry jam
Chocolate: ganache, mousse, crumb, salted butter caramel, peanut ice cream with smoked salt
Basque cake
Cold peach soup, pistachio creamy, lemon biscuit and verbena ice-cream
Seasonal strawberries, vanilla light cream, blackcurrant muesli, chilled mousse of yoghurt red fruits jelly and sorbet +2€

Lunch menu from Wednesday to Friday, except holidays and weekends

Dish of the day	19€/pers.
Starter of the day + dish of the day or dish of the day + dessert of the day	23€/pers.
Starter of the day + dish of the day + dessert of the day	28€/pers.
Menu	39€/pers.
Starter + main course + dessert	
Menu dégustation « 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