

## Starters

15€

Pollack ceviche, grilled corn ice-cream and condiment, leche de tigre and crisp vegetables.  
Organic half-cooked salmon, tarama, basil mayo, toasted seed crisp and pickled daikon radish.  
Swordfish tartare, wasabi mayo, green gazpacho, puffed black rice crispy and herbs sorbet.  
Tonnato cochono, mustard mousse, smoked Basque sheep cheese and chickpea fries with Espelette pepper.

## Main courses

24€

Braised codfish with lemon confit, crab broth, mashed potatoes, olives from Kalamata and crunchy capers.  
Roasted yellow chicken breast, sweet garlic soup, spiced hummus, eggplant confit and creamy.  
Hake fish in a parsley crust, mushrooms, artichokes, ham, parmesan mousse and herbs sauce  
Shoulder of baby pork cooked for 2 people, spring vegetables and fava beans puree. (only for 2)

## Desserts

13€

Cheese plate and cherry jam.  
Chocolate: ganache, mousse, crumb, salted butter caramel, peanut ice cream with smoked salt.  
Basque cake.  
Strawberries from France : raw and jelly, fennel crisp and creamy, fermented milk ice-cream +2€.  
Coffee mousse and jelly, small spelt, cardamom ice-cream and creamy.

## Lunch menu from Wednesday to Friday, (Not available weeks-ends and holidays)

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

Starter + main course + dessert 45€/pers.

## Menu degustation « surprise »

6 courses, served for the whole table 70€/pers.

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



**POTTOKA**  
Sébastien Gravé  
& Louise Jacob  
- Paris -

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Prix net, service compris

Open for lunch and dinner from Wednesday to Sunday

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