

# POTTOKA

Sébastien Gravé  
& Louise Jacob  
- Paris -

---

## Starters

14€

Burned" mackerel, bacon creamy, artichokes, black tapioca crisp and cherry vinegar  
Banka trout, heirloom tomatoes gazpacho, shrimps crisp, raw cauliflower with nuts oil  
Creamy egg yolk, fava beans and smoked vinaigrette, royale of foie gras from Uhartia farm  
and cake with comté cheese + 2 €  
Grilled vegetables like a "millefeuille" with pistou, melty tomatoes and piquillos,  
avocado and focaccia with toasted corn

## Main Courses

23€

Gipuzkoa's codfish, Basque corn tabbouleh, yuzu hollandaise sauce, onions / sesame / seaweed crumble,  
parsley oil and horseradish  
Iberian Pork: belly, chine and cheek, pig-trotters croquettes, parmesan macaroni gratin, snow peas salad  
and foamy herbs  
Hake fish, citrus condiment and crust, several carrots: mousseline, raw and confits  
Milk fed lamb shoulder from Basque country cooked for 2 people (only for 2) green peas,  
small potatoes and spring onions + 3 € / pers.

## Desserts

12€

Cheese platter and cherry jam  
Basque cake  
Chocolate: ganache, mousse, crumb, salted butter caramel, peanut ice cream with smoked salt  
Coffee / praline / Bailey's / spéculoos feuillantine  
Strawberries from Lot, honey ice cream, cottage cheese mousse, meringue and lime jelly

**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

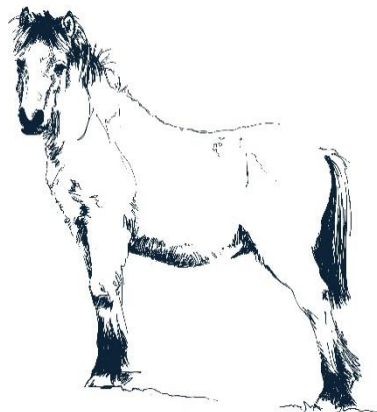
**Menu** 39€/pers.

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