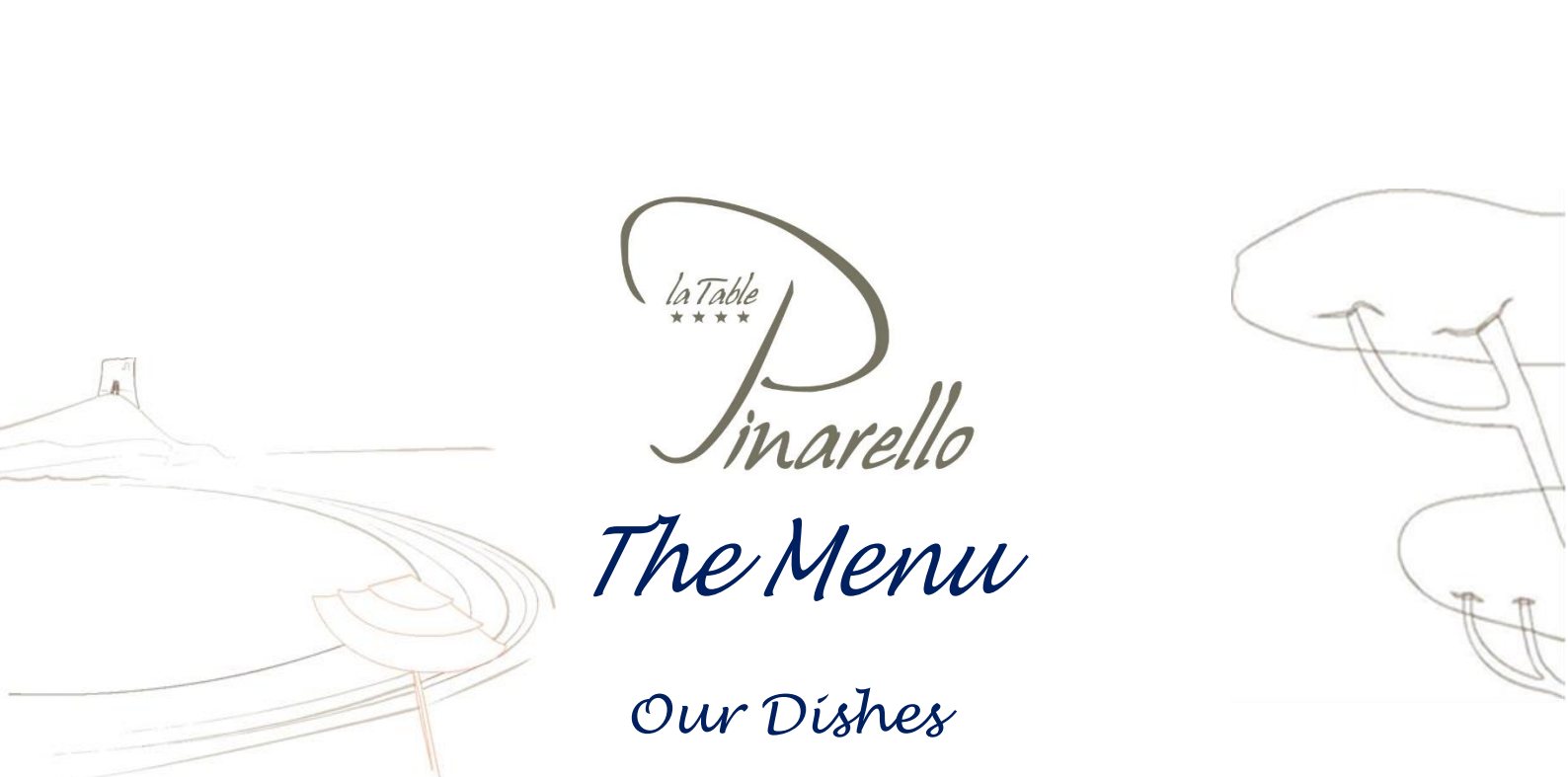




la Table
★★★★

Pinarello

The Menu

Our Dishes

Vitello Tonnato (France)    **38 €**
Arugula, Red Onion Pickles, Fried Caper

Caesar salad **28 €**
*Grilled Farm-raised Chicken, Croutons, Salad, Peanuts,
Cherry Tomato, Parmesan, Caesar and Anchovy sauce on the side*

Lobster Roll       **42 €**
*Lobster, Home-made Brioche, Coleslaw, Pickles, Mesclun Salad
With French Fries*

Sea Bream Ceviche  **34 €**
*Flower, Chervil, Sweet Potato, Pepper brunoise, Chili pepper,
Marinade: Red onion, Garlic, Lime, Cilantro, Celery, Fish stock, Ginger*

Gambas Risotto   **30 €**
Lemon Verbena Infused Coconut Milk, Raw Fennel Gremolata and Basil Oil

Seabass Fillet  **36 €**
*Seabass, Mashed Potatoes in Olive Oil,
Virgin Vegetables, Olive and Lemon Condiment*





Vegetarian

Grilled Vegetables Millefeuille



31 €

Creamy Smoked Goat Cheese, Crispy Parmesan Cheese, Yellow Pepper Sorbet

The Aubergine



24 €

*Miso-smoked and Lacquered Aubergine with Soy Marinade,
Aubergine and Tahini Caviar, Grilled Tofu*

Additional Garnish: 7 €

- *Pan-fried Seasonal Vegetables*
- *Fries*
- *Garlic Fries* 

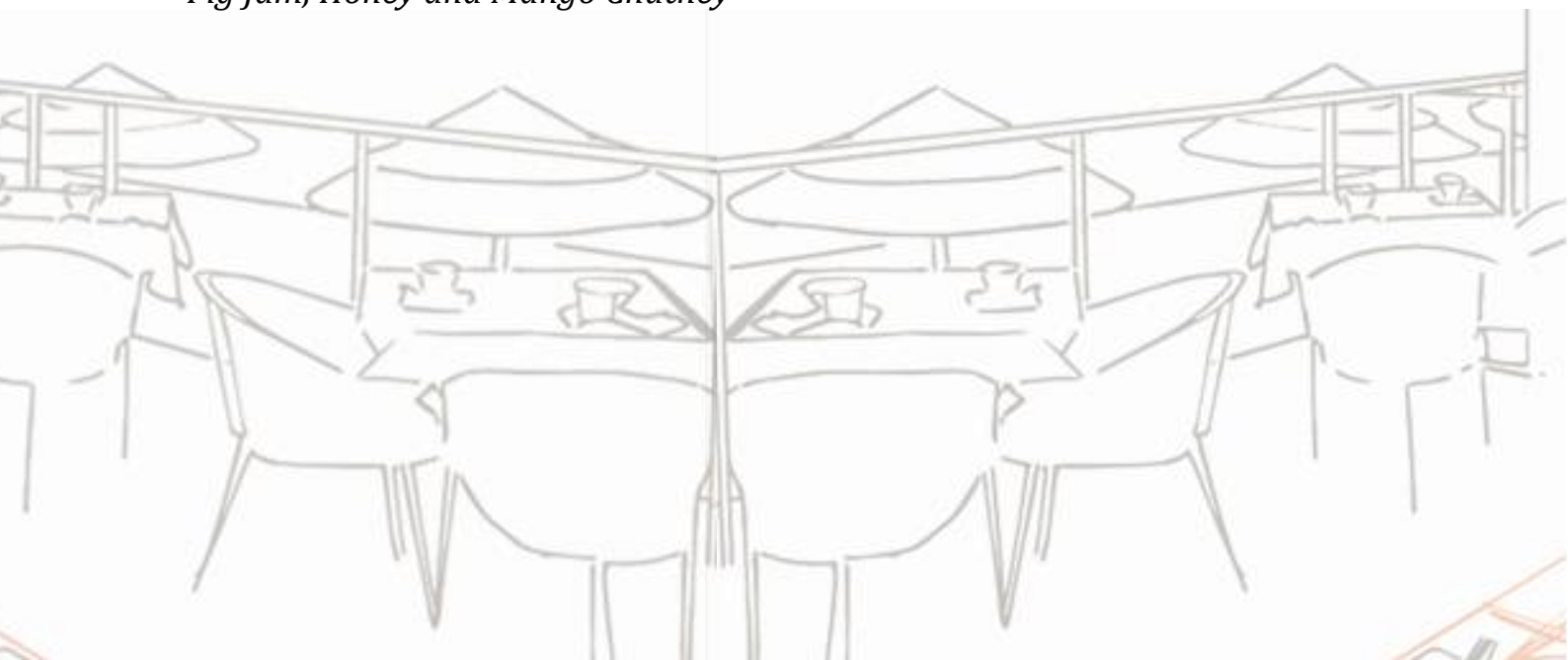


On the Cheese Side :

Plate of Corsican Cheeses

19 €

*Assortment of 5 Cheeses (Goat and Sheep)
Fig Jam, Honey and Mango Chutney*



On the Sweet Side :

Fruit tartar (no added sugar)  **14 €**
Yellow and White Peach, Verbena Mascarpone Chantilly, Passion Fruit Marmalade

Journey from Asia to the Mediterranean     **15 €**
Coconut Biscuit, Coconut Mousse, Mango Creamy Mild Curry

Intense Strawberry Shortcake    **17 €**
Génoise, Toasted Vanilla Mousse, Strawberry Confit

The Chocolate Yuzu    **18 €**
Yuzu Nocturne, Black Chocolate Ganache, Creamy Yuzu, Hazelnut Praline Crunch, Moist Biscuit

The Apricot    **15 €**
Roasted Apricot with Thyme, Hazelnut Butter Crumble, Honey Ganache

Tiramisu    **13 €**
Coffee-dipped Finger Biscuit, Stracciatella Ice Cream, Mascarpone Mousse

Our Artisanal Ice Creams and Sorbets :

Sorbet : Strawberry, Mango, Raspberry, Lemon 

Glace : Chocolate, Malaga, Vanilla  

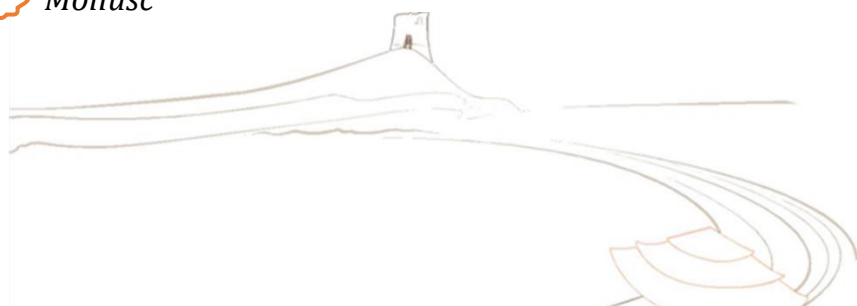
1 Scoop : **4€**

2 Scoops : **8€**

3 Scoops : **12€**

The Allergens :

 Gluten	 Soya
 Lactose	 Fish
 Eggs	 Sesame
 Nuts	 Shellfish
 Mustard	 Mollusc





Suivez nous sur Instagram :



@lepinarelo



@leroufbrasserie