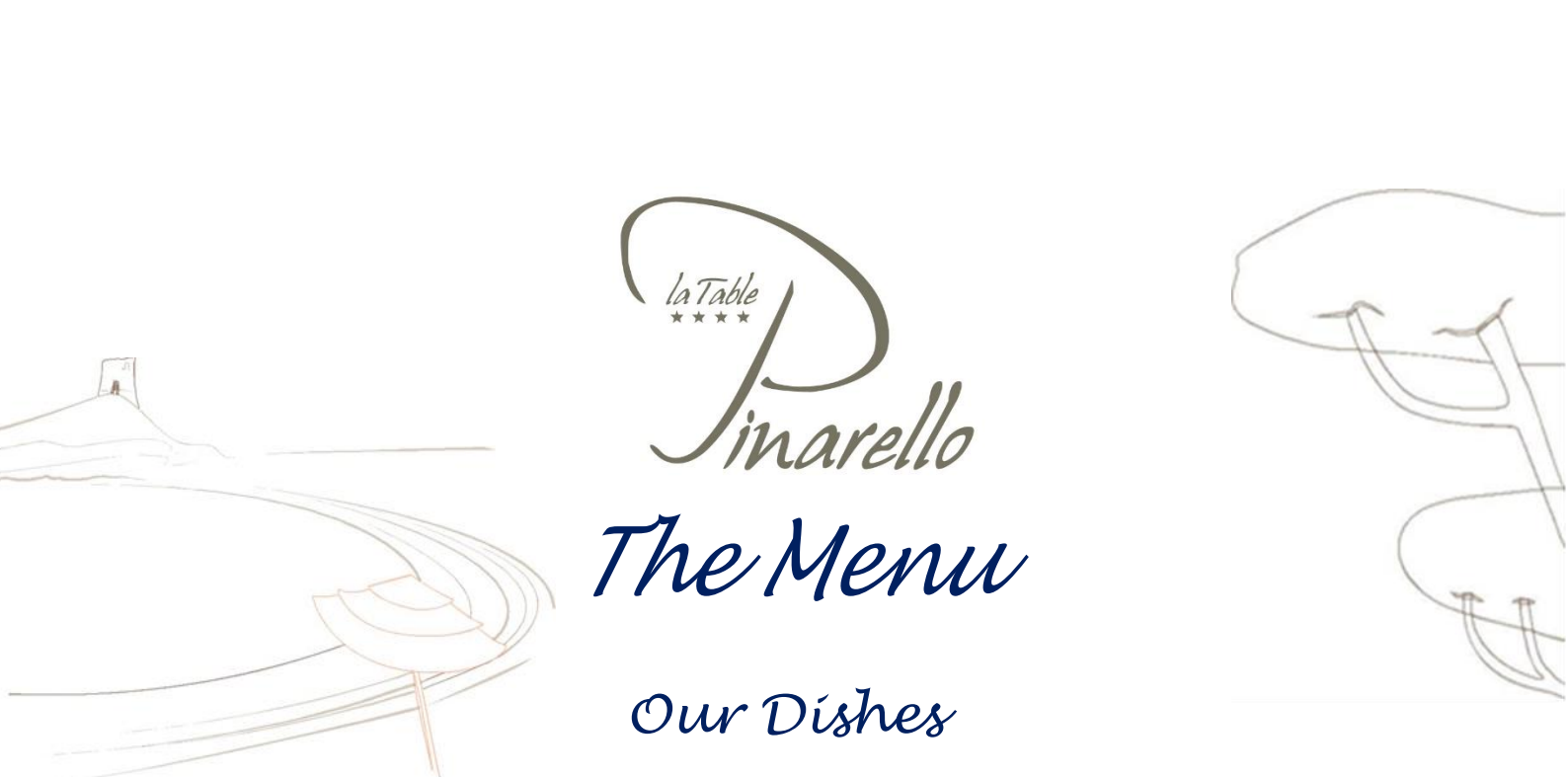




la Table
★★★★

Pinarello

The Menu

Our Dishes

- Vitello Tonnato 1**    **38 €**
Arugula, Red Onion Pickles, Fried Capers, With French Fries
- Caesar salad**      **28 €**
*Crispy Chicken 1, 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, Grilled Corn
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  



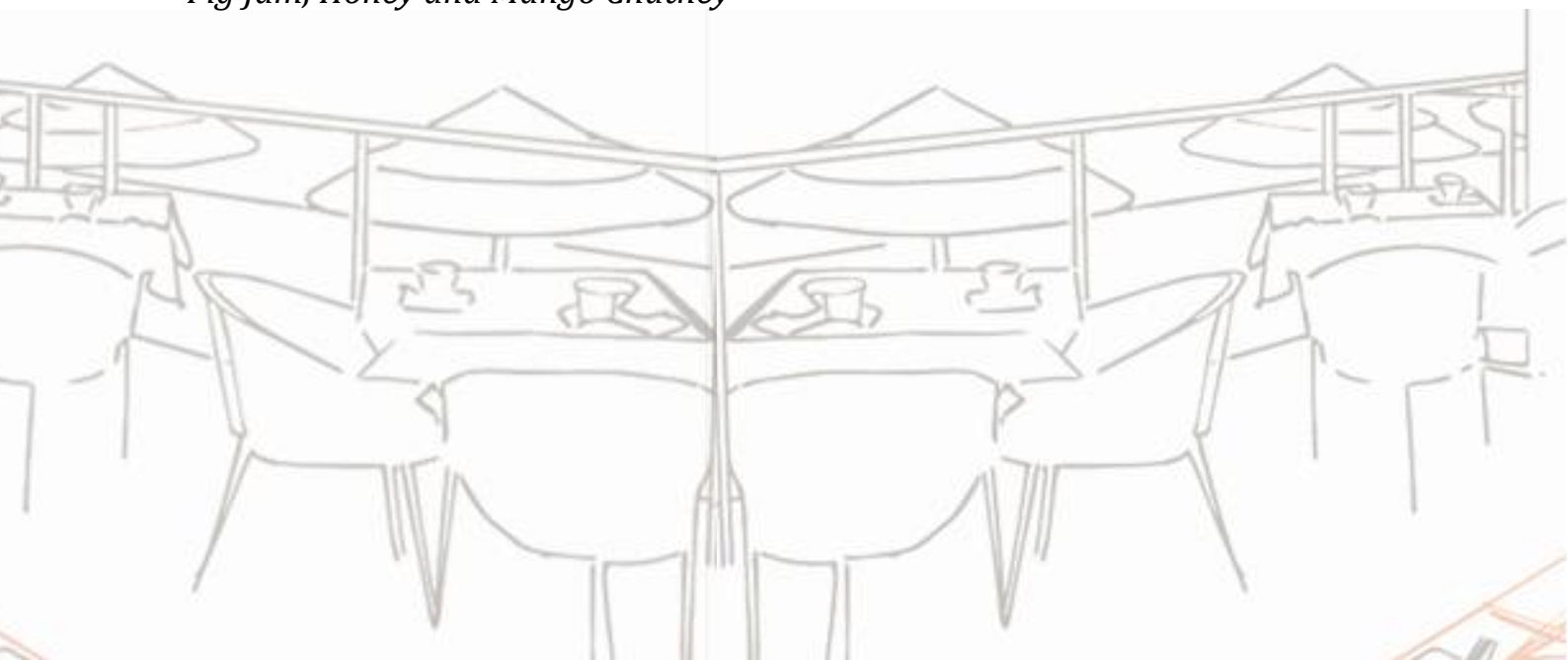
On the Cheese Side :

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, White Chocolate

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



Lactose



Eggs



Nuts



Mustard



Soya



Fish



Sesame



Shellfish



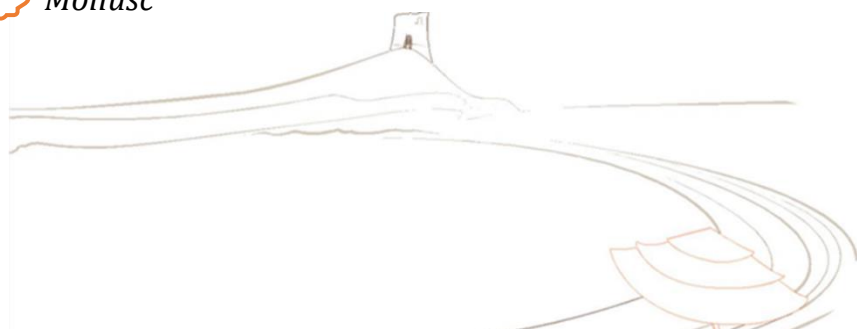
Mollusc

Origine des viandes :

1. France



Une adresse intime en bord de mer





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