

Pottoka

Entrées

14e

Scallops makis and eel smoked with lime and houmous +3euros
Ravioli of veal shank with marrow and saffroned broth of shells
Royal of foie gras, heart of salmon and crèmeux of sorrel +2euros
Soft boiled egg with celery and mushrooms, crisp pig feet
Tartar of swordfish, granny smith ice cream and fennel coulis

Plats

21e

Scallops on black sausage, purée of butternut, milk of cucumber and artichokes +3euros
Cod cooked with satay, endives and juice carrot / ginger
Pig's breast, crunchy polenta, tagliatelli of squids and verde salsa
Lamb tagine and crunchy shoulder, vegetables and semolina
Veal chop roasted for two people, fricassée grand-mère +6euros/pers

Desserts

12e

Ossau-Iraty from Bethanoun farm(ewe's milk cheese)
French toast and vanilla ice cream
Basque cake and vanilla ice cream
Chocolate tart / spéculos and exotic fruits sorbet
Pineapple piña colada

Menu déjeuner

22e

except weekends and holidays

Entrée du jour / plat du jour ou Plat du jour / dessert du jour

Menu déjeuner

27e

except weekends and holidays

Entrée du jour / plat du jour / dessert du jour

Menu carte

35e

Entrée / plat du jour / dessert

Menu dégustation « surprise »

60e/pers.

en 5 plats, servi pour l'ensemble des convives
prix net ttc / service compris

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Ouvert 7/7