

FOOD MENU

La

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PAG

NIE



ST GERMAIN

## ***SHARING PLATES***

**ROASTED ALMONDS AND HAZELNUTS 5.**

**TASTING OF OLIVES AND FRESH OLIVE OIL 8.**

*Cédric Casanova, Sicily*

**COLORED RADISHES, Bordier butter 10.**

**“TRUFFLE TRUFFLE” BUTTER 12.**

**Truffle butter and shavings**

*La Truffe du Ventoux*

**WARM GOUGÈRE, 18-MONTH COMTÉ 15.**

**GRILLED ARTICHOKE FLOWER  
& SMOKED BURRATINA 18.**

**POTATO PIE, guanciaie 14.**

**CANTABRIAN ANCHOVIES, jalapeño pickles 13.**

**WHITE TARAMA, kumquat & onion pickles 12.**

**ANDALUSIAN TUNA CHARCUTERIE 12.**

**Mojama, almonds, olive oil, lemon**

**PATA NEGRA & REGAÑAS 18.**

*Jabugo, Spain*

**BEEF CECINA 16.**

*León, Spain*

**THE CROQUE PRINCE OF PARIS 17.**

**Prince de Paris ham, emmental, truffle butter**

**SAKURA CHERRY LEAF GOAT CHEESE 15.**

*Honey from Tinos*

**SAINT-NECTAIRE, fresh pepper 11.**

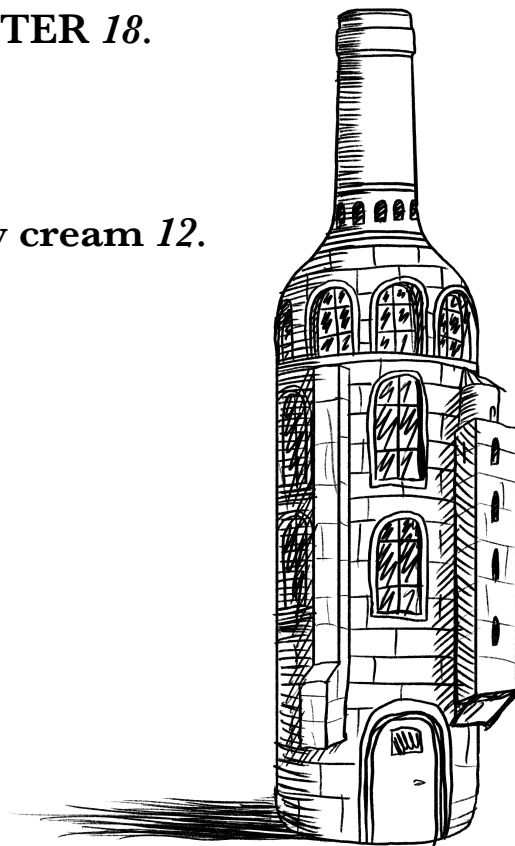
**SEASONAL CHEESE PLATTER 18.**

**3 cheeses**

*Honey from Tinos*

**MINI BABA AU RHUM, raw cream 12.**

*Maison Fouvaud, Carpentras*



*Net price in euros, service included*