

DON PAPÉ

This latest menu is the result of a close collaboration between Vincent, Marie-Pierre (founders of Maison Don Papé) and the restaurant's chef, Emmanuel. Consider this new menu as a culinary adventure, exploring new flavors of Italian and Mediterranean bistro cuisine.

For this new menu, we have chosen to showcase the art of Ravioli. Our dedication to homemade cuisine shines through in every detail, from the bread made by our head baker, to the daily preparation of ravioli by Chef Emmanuel and his team, to the creation of pastries by the skilled hands of our pastry chefs, Benjamin and Anthony.

Every ingredient we use is meticulously selected to ensure a high-quality culinary experience.

OUR MENUS

Starter and Main (or) Main and Dessert . . 35

Starter, Main and Dessert 42

OUR STARTERS

La Burrata

Burrata from Puglia, tomato jam tartlet, Collioure anchovies and Taggiasche olives, sorrel pesto, raspberry-harissa condiment

La César

Very crispy breaded chicken fillet, 30-month-aged Parmesan, little gem lettuce, Caesar sauce, foam, guanciale, bread chips

Le Champignon

Round ravioli filled with seasonal mushrooms, foie gras sauce, perfect egg, glazed pearl onions*

Tartare de Thon

Ponzu-marinated tuna, saffron risotto croquettes, shiso, grapefruit gel, Royal Kombu seaweed

Le Parme

Tasting of 18-month-aged Parma ham, licorice butter, AM-inspired tartlet, and rye pie from our baker

(Single dish : 14€)

OUR MAIN

Le Saint-Pierre

Roasted John Dory fillet, butternut squash mezzaluna, shellfish jus, and seasonal vegetables*

L'Agneau

The leg of lamb cooked for 7 hours: to be eaten with a spoon! Robust lamb jus, truffled "Pas Dauphinois" gratin, and seasonal vegetables

La Meule de Parmesan

Fettuccine prepared live on the spot... Grated and flambéed with Grappa, served with a homemade truffle-infused veal jus.

Le Veau

*Souscooked veal tenderloin breaded in Panko, with its truffle-infused reduced veal jus, condiments, capers, olives, lime, tarragon, served with tomato fettuccine**

Le Cochon

Marinated and caramelized Iberian pork belly, slow-cooked for 6 hours, with Xérès vinegar and Morello cherry pork jus, truffled "Pas Dauphinois" gratin, and seasonal vegetables

Le Boeuf

Agnolotti del Plin, shredded and braised beef chuck slow-cooked for 8 hours in a rich jus with confit vegetables and caramelized onions, and a Port reduction*

Le Végé

Tortelloni with a melting heart of sheep's milk Ricotta, Parmesan, lemon, black garlic butter, mint, Cassis pepper*

(Single dish : 26€)



For your health, eat at least five fruits and vegetables a day (mangerbouger.fr)
Excessive alcohol consumption is harmful to your health, consume in moderation.
The allergen information card is available for our customers in our restaurant.
NET PRICE AND SERVICE INCLUDED
The prices listed on the menu are in Euros (€).

OUR SPECIAL DISHES

Le Homard

Whole and shelled, butternut squash mezzaluna, lobster sauce, vegetables

La Truffe

Fettuccine, seasonal truffles, mushroom cream sauce

Le Caviar

Fettuccine, seasonal truffles, mushroom cream sauce

(Single dish : 38€)

FORMAGGIO

Platter of aged cheeses

A selection of aged cheeses... Cheese enthusiasts will delight in it!

14.50

Salade à l'ail

A selection of aged cheeses... Cheese enthusiasts will delight in it!

6

FOR THE KIDS

A choice of syrup

For the aperitif

Baby Pasta

Tomato sauce, mozzarella di Bufala, and white ham.

An Ice Cream

For the dessert

10

BENJAMIN'S PASTRIES

Fine pastries from our shop, crafted by our pastry chefs Benjamin and Anthony

** Don Papé - Pain & Pâtisserie
17 Quai Gabriel Péri, La Seyne sur Mer - 83500

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ITALIAN ARTISAN GELATO

G R O M

Ice cream 120ml: Dark chocolate, Pistachio, Vanilla, Hazelnut
Sorbet 120ml: Raspberry, Lemon, Mango

8.50

RAVIOLI TONDO

Small, round envelopes of fresh pasta, filled

AGNOLOTTI DEL PLIN

Typical of the Italian Piedmont, agnolotti are in the shape of rectangular «candies»

MEZZALUNA

As its name in Italian suggests, these are in the shape of «Half Moon»

TORTELLONI

Tortelloni, in the shape of small twisted crowns, are slightly larger than Tortellini

FETTUCCINE

Fettuccine are flat, wide pasta, similar to tagliatelle