

Restaurant FOOD & WINE



PHILIA



Starters

- Ravioli handmade
amaranth / morels / summer truffle 14.00
- Potato gnocchi
Flavored cheese / tamarix / tomato water 13.00
- Tomato salad
feta cheese / cucumber / onion / olives 12.00
- Sea bream ceviche
lime / pine nuts / red pepper 14.00
- Sardines
Armenian cucumber / herring caviar / capers 13.00

Main Courses

- Risoto with squid ink
mussels / quince / sea urchin / bottarga 26.00
- Fish of the day
Zucchini / gremolata / corn cream 24.00
- Long-winged tuna
string beans / sea fennel / sesame 25.00
- Lamb Slow cooked
eggplant / bear garlic / smoked onion 22.00
- Free range Chicken
Farinata / green peppers / olives 20.00

Deserts

- Chocolate ganache
olive oil / peach 9.00
- Lemon tart
wild mint / lime 9.00
- Semolina halva
Honey sorbet / pollen 9.00

Ask the sommelier for the wine list

☼ The wines are produced naturally from native yeasts without added sulfites, from organic and biodynamic vineyards

☼ Vegetables and fruits are grown by permaculture and biodynamic cultivation methods

☼ The bread is made by us from organic wholemeal flour

☼ We do not charge extra for bread "couvert"

☼ Reservation Tel: 00 30 69 74 59 14 69 - 00 33 7 81 06 74 24
www.wanderbyparis.com

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