GRANDS BOULEVARDS

Lunch

Starter & main or Main & dessert 25€
Starter, main & dessert 29€

Starters

Sturgon carpaccio, cod egg, radish, ginger & granny smith (+2€)

V Smoked beet tartar, stracciatella, hazelnut, herbs & pomegranate vinaigrette.

Beef *Polpette*, *Amatriciana* sauce & pecorino cheese(+2€).

Main

Lamb shoulder, roasted & creamed baby carrots, arugula & meat juice (+4€).

V Ricotta & spinach ravioli.

Fish of the day, red bell pepper, pimiento del padron, herb mix (+3€)

Desserts

Cheese platter (+2€).

Chocolate mousse, red fruits, red fruits & basil sorbet (+2€).

Plum pie & Greek yogurt ice cream.

Fig & Speculoos Cheesecake

Our sommelier's selection

Red wine

Brouilly - Domaine Blain Soeur & Frère 2019 - 9€

I.G.P. Côtes Catalanes - Segna de Cor 2020 Domaine du Roc des Anges - 9€

White wine

Quincy - Domaine Mardon 2021 - 7€

Alsace-Riesling - Riquewhir 2019 Domaine Trapet- 10€

V Vegetarian starter & main

VEGAN Vegan option on request

All our (seasonnal) products are sourced by our chef
and come from small producers who work in a sustainable agriculture approach

Alcohol abuse is dangerous for your health, consume with moderation
Net price in euros / service icluded