

GRANDS BOULEVARDS

Lunch

Starter & main or Main & dessert 25€

Starter, main & dessert 29€

Starters

Meagre fried, peas, turnip, horseradish & herbs (+3€)

✓ Eggplant, candied *datterino*, mozzarella & parmesan

Porchetta, fennel & feta salad, dill mayonnaise, *focaccia* (+2€)

Main

Grilled codfish brandade, herbs sauce, virgin sauce & zucchini (+3€)

Beef hanger steak, romesco sauce & grilled peppers (+3€))

✓ Ravioli spinach & ricotta

Casarecce lamb stew, *pécorino* & mint

Desserts

Cheese platter (+2€)

Grapefruit clafoutis & grapefruit sorbet with muscovado crumble

Rhubarb marmalade puff, strawberry sorbet, chocolate ganache

Raspberry & pistachio pie

Our sommelier's selection

Red wine

IGP Collines Rhodaniennes - Yves Cuilleron - Syrah La vigne d'à côté - 2021 - 7€

Côtes du Roussillon - Domaine de Vénus - Tentations - 2018 - 9 €

White wine

Limoux chateau de Gaure 2020 - 9€

Vouvray sec - Domaine Sébastien Brunet - Renaissance - 2020 - 11€

✓ Vegetarian starter & main



Vegan option on request

All our (seasonal) products are sourced by our chef
and come from small producers who work in a sustainable agriculture approach
Meat's origine EU

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