

GRANDS BOULEVARDS

Chef des cuisines Giovanni Passerini

Lunch

Starter & main or Main & dessert 27€

Starter, main & dessert 33€

Starters

Black mullet crudo, raw cream, horseradish and turnips

✓ Grilled asparagus, mimosa sauce and herb salad

Vitello Tonnato, giardiniera, arugula and buckwheat vinaigrette

Mains

✓ Ricotta and spinach ravioli with sage & parmesan butter

Grilled beef chuck, ajo e ojo chicory and salsa verde

Rigatoni alla Gricia, fava beans, mint and pecorino

Cod confit and brandade, marinated zucchini, oregano and citron

Desserts

Cheese plate

Macchiato pudding & coffee praliné

Poached rhubarb, orange blossom cream & almond biscuit

Chocolate crémeux, cocoa nibs ice cream & cocoa gavotte

Our sommelier's selection

Red wine

Arbin Mondeuse - Terre d'origine - 2022 - 8€

Italie - Lacrima di Moro d'Alba - Luigi Giusti - 2021 - 11€

White wine

Corse - Domaine Vico - Le Bois du Cerf - 2022 - 9€

Domaine Bott - First Flight - Viognier - 2022 - 12€

✓ 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

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