

# GRANDS BOULEVARDS

Head Chef: Giovanni Passerini

## Starters

ITALIAN COLD CUT SELECTION 15€  
Parma, Mortadella & Finocchiona

BRUSCHETTA 7€  
Vignarola, colonnata lard

✓ OLIVES 4€  
From Sicile

SQUID ALLA LUCIANA 16€  
Coco white beans, celeriac & olives

WHITE ASPERGUS 14€ ✓  
Ajo blanco, orange blossom vinaigrette

VITELLO TONNATO 16€  
Giardiniera, sarrasin & salad

BURRATA 14€ ✓  
Einkorn wheat, seasonal vegetables & green oil

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## Mains

BRAISED LAMB 29€  
Lamb shoulder croquette,  
romesco sauce & burned onions

FISH OF THE DAY 30€  
Grilled, pil-pil gnocchetti,  
& chard

✓ VOL AU VENT 25€  
Green aspergus,  
mint, treviso & bergamotte

LINGUINE 29€  
Cockles, lemon & parsley

RAVIOLI DE GIOVANNI 24€ ✓  
Spinach, ricotta & sage butter

CANNELLONI 26€ ✓  
Leak, taleggio, lemon & pine nuts

MEZZE MANICHE ALLA VACCINARA 24€  
Beef tail stew & pecorino

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## Desserts

CHEESE PLATE 12€  
Italian cheese selection

CHOCOLATE GANACHE 12€  
dried lemon sorbet,  
sesame shortbread & miso espuma

ZEPPOLA 12€  
Diplomat cream, & citrus salad

RHUBARB PIE 11€  
Shortbread, rhubarb compote &  
cardamom ice cream

✓ vegetarian starters and dishes



Vegan option on request

All our products (seasonal) are sourced by our chef and  
come from small producers who work in a sustainable agriculture approach.  
Net price in euros / service included