

GRANDS BOULEVARDS

Chef des cuisines Giovanni Passerini

Lunch

Starter & main or Main & dessert 27€

Starter, main & dessert 33€

Starters

- ✓ Pappa al pomodoro, tomato salade, peach, smoked ricotta & fig oil
- ✓ Eggplant alla parmigiana, mozzarella de bufala, datterino & buckwheat
White tuna, cucumber water, anchovies sauce, coriander & lime

Mains

- Maccheroncini all'amatriciana, guanciale, pecorino & tomato crudo
- Confit pork loin, romesco sauce, marinated peppers, cherries & jus
- ✓ Spaghetti à la nerano, zucchini, provolone & basilic
- Poached cod, green olives, vermouth, parsley potatoes & friggitello

Desserts

- Cheese plate
- Brownie, Sicilian olive oil ganache & Gianduja
- Lime financier, watermelon sorbet & eucalyptus emulsion
- Almond tart, blackcurrant confit & Sichuan berries ice cream

Our sommelier's selection

Red Wines

- Valpolicella classico - Antolini - 2022 - 11€
- Castillons - Côtes de Bordeaux - Château d'Aiguilhe - 2012 - 15€

White Wines

- Swartland - Terre brulée - Chenin - 2019 - 11€
- Chablis - Domaine des Pèrègrins - 2021 - 15€

✓ *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