

GRANDS BOULEVARDS

Head Chef: Giovanni Passerini

Starters

ITALIAN COLD CUT SELECTION 15€
Parma, Mortadella & Finocchiona

PAN CON TOMATE 9€
Marinated tuna with harissa & herb salad

✓ OLIVES 4€
From Sicile

GRILLED CUTTLEFISH 16€
ink einkorn risotto and burnt eggplant

COURGETTE FLOWERS TEMPURA 15€ ✓
Aioli & nasturtium leaves

BEEF CARPACCIO 16€
Cecina de Leon, pizzaiola chard & smoked ricotta

STRACCIATELLA 15€ ✓
Mixed peppers, Zaatar & cherries

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Mains

BRAISED CHALLANDAISE DUCK 31€
Spiced carrots, marinated red cabbage & oranges

FISH OF THE DAY 29€
Panzanella, datterino coulis, raspberries basil

✓ AUBERGINES PARMIGIANA 24€
Tomatoes confit, parmesan cream &
grilled buckwheat

LINGUINE 29€
Clams & friggitelli

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

PACCHERI 37€
Lobster, tomato crudo, parsley

PAPPARDELLE 28€
Ossobuco stew with safran, girolle & lemon

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Desserts


CHEESE PLATE 12€
Italian cheese selection

CHOCOLATE GANACHE 13€
Dried lemon sorbet,
Sesame shortbread & miso espuma

BASQUE CAKE 13€
Cherry confit & coulis with tarragon

CREAMY ICE CREAM 12€
Grapefruit, strawberry,
Meringue & almonds

✓ *vegetarian starters and dishes*

 *Vegan option on request*

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