

GRANDS BOULEVARDS

Chef : Giovanni Passerini / Chef des cuisines : Mariola Cid Corral :

Lunch

Starter & main or Main & dessert 25€

Starter, main & dessert 29€

Starters

✓ Candied leeks, leek siphon & fried.

Tempura molds, beet puree & red chicory.

Lamb tartare, chipotle mayonnaise & mix of leaves .

Main

Stuffed sweet potato, mushroom mix & smoked ricotta.

✓ Spaghetti al carpione, fish, Roscoff onions & taggiasche olives.

Pork belly, artichokes poivrade & mantou rose.

Suggestion of the day

Beef fillet, roasted helianthus puree, mixed salad (+4)
Can meat, crushed Jerusalem artichoke, cress & meat juice (+3).

Desserts

Cheese platter (+2€)

Buckweat, chestnuts cream caramel, caribbean & dulcey chocolate

Pineapple & lemon pie.

Blancmange passionfruit

the selection of our sommelier

Vins rouges

Weingut Bründlmayer - Langenlois Österreich - 2017 - 9€

Portugal - Dao - Serra da Estrela 2019 Antonio Madeira - 12€

Vins blancs

G.P. Collines Rhodaniennes - Le Petit Viognier 2020 - Stéphane Montez du Monteillet - 9€

Grèce - Restina - Les Larmes du Pin 2020 - Kechris - 13€

✓ Vegetarian starter & main



Vegan option on request

All our (seasonnal) 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