

GRANDS BOULEVARDS

Chef des cuisines Giovanni Passerini

Lunch

Starter & main or Main & dessert 27€

Starter, main & dessert 33€

Starters

Wild cockles, Savagnin white butter & Finocchietto

- ✓ Squash velouté, sautéed mushrooms, Savagnin sabayo
Vitello tonnato, giardiniera, buckwheat, aragula

Mains

Maccheroncini, alla amatriciana, tomato crudo, pecorino romano

Spaghetti, burned leeks, mullet roe, lemon and parsley

- ✓ Grain spelt risotto, roasted carrots, kale & fragola grapes
Banka trout, turnip, dill mousselin, watercress

Desserts

Cheese plate

Chocolate brownie, salted butter caramel, hazelnut

Warm fig and walnut cake, fig leaf ice cream

Creme caramel, sicilian mango tartare and sorbet

Our sommelier's selection

Red Wines

Saumur Champigny - Château du Parnay - 2014 - 11€

Dolcetto d'Alba - Sandrone - 2022 - 13€

White Wines

Swartland - Terre brulée - Chenin - 2019 - 11€

Chablis - Céline et Frédéric - Famille Gueguen - 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