

GRANDS BOULEVARDS

Head Chef: Giovanni Passerini

Starters

OLIVES 4€
From Sicile

✓ PHITIVIERS 12€
Celeriac, prunes stewed, black garlic, cumin oil

ITALIAN COLD CUT SELECTION 15€
Parma, Mortadella & finocchiona

HARISSA MARINATED OCTOPUS 16€
Chickpeas passatina, taggiasche olives, parsley

BUTTERNUT ZUPPETA 15€ ✓
Buttersquash gnocchi, satsuma, smoked ricotta

BEEF CARPACCIO 16€
Cecina de Leon, chard with pizzaiola

STRACCIATELLA 15€ ✓
Radish carpaccio, Zaatar & trout eggs

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Mains

BEEF CHEEK ALLA VACCINARA 31€
Semolino polenta, trevise, combava

TANDOORI MONKFISH 29€
Corn cream, butter beans, savagnin emulsion.

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

LINGUINE 29€
Squid stew with cuttlefish ink, clams and beurre blanc

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

PAPPARDELLE 28€
Wild boar stew with spices,
Parmigiano

To Share

WOOD-FIRED LAMB SADDLE 95€
Sautéed chanterelle mushrooms, herb-infused mashed potatoes

Desserts


CHEESE PLATE 12€
Italian cheese selection

TIRAMILLEFEUILLE 13€
Roasted cereal ice cream, buckwheat praliné,
arlette

SEMIFREDDO 12€
Pecan nuts, confit Reine Claude,
yogurt

PEAR TART 12€
Frangipane, ricotta al forno 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