

# GRANDS BOULEVARDS

Head Chef: Giovanni Passerini

## Starters

OLIVES 4€  
From Sicile

✓ PHITIVIERS 9€  
Celeriac and pine nuts, prunes and black garlic jam,  
green salad & cumin

ITALIAN COLD CUT SELECTION 15€  
Parma, Mortadella & finocchiona

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

WATERCRESS ZUPPETA 15€ ✓  
Buttersquash gnocchi, leeks vinaigrette  
satsuma & smoked ricotta

VEAL POLPETTE 16€  
Mashed potato, black trumpet, savagnin jus & mizuna salad

STRACCIATELLA 14€ ✓  
Radish carpaccio, Zaatar & trout eggs

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## Mains

BEEF CHEEK ALLA VACCINARA 28€  
Semolino polenta, trevise & combava

TANDOORI MONKFISH 31€  
Cauliflower puree, graffiti cabbage giardiniera,  
& Bouchot mussels emulsion

✓ SAUTEED PORCINI MUSHROOMS 24€  
Mixed grains and Einkorn wheat, miso sabayon &  
watercress

LINGUINE 29€  
calamari stew with cuttlefish ink,  
clams & beurre blanc

RAVIOLI DE GIOVANNI 24€ ✓  
pumpkin, hazelnut & sage butter

PAPPARDELLE 28€  
Wild boar stew & four spices Parmigiano

## To Share

VEAL À LAMILANESE 90€  
Blonde d'Aquitaine from the Basque Country homemade fries,  
giardiniera, salsa tonnata

## Desserts


CHEESE PLATE 12€  
Italian cheese selection

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

SEMIFREDDO 13€  
Roasted cereal ice cream,  
buckwheat praline & arlette

QUINCE TART 12€  
Frangipane & pistachio 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