

GRANDS BOULEVARDS

Chef des cuisines Giovanni Passerini

Lunch

Starter & main or Main & dessert 27€

Starter, main & dessert 33€

Starters

Burned mackerel, tender turnips, tangy chard & tarragon broth

- ✓ Beetroot tartare, hazelnut mayonnaise, aromatic salad & smoked ricotta
Shredded lamb shoulder, pickled butternut, mint & cumin oil

Mains

Maccheroncini, saffron ossobuco stew, shiitake & rosemary

Spaghetti, burnt leeks, bottarga, parsley & lemon

- ✓ Gratinated endives, semolina polenta with parmigiano and thyme, almonds & satsuma
Brandade & confit cod, marinated hispi cabbage, seaweed white butter

Desserts

Cheese plate

Soft almond cake, pumpkin cream, fiordilatte & cinnamon crumble

Paris-Brest, pecan praline & lemon diplomat cream

Dark chocolate crèmeux, vanilla ice cream & coffee espuma

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