

GRANDS BOULEVARDS

EXPERIMENTAL

Head Chef Giovanni Passerini

Lunch

Starter & main or Main & dessert 27€

Starter, main & dessert 33€

Starters

Artichoke alla giudia, Jerusalem artichoke cream, herb salad
Seared trout, yuzu-glazed cauliflower, haddock emulsion, and puntarelle
Pâté en croûte, shiitake giardiniera, grumolo, Savagnin sauce

Mains

Pumpkin ravioli, hazelnut and rosemary, sage butter
Maccheroncini with lamb ragout, cavolo nero, bay leaf oil, and Parmesan
Root vegetable Pithiviers, rosemary and pine nuts, prune compote with black garlic
Cod in tempura and brandade, tangy Swiss chard, squid ink aioli

Desserts

Cheese plate
Dark chocolate mousse, feuillantine crumble, hazelnut praline
White chocolate cream, Greek yogurt, sorbet & citrus salad
Custard tart, blueberry compote

Our sommelier's selection

Red Wines

Moulin à vent – Domaine des Nugues – 2021 – 9€

Dolcetto d'Alba – Sandrone – 2022 – 13€

White Wines

Alsace Pinot – Domaine Ostertag – 2023 – 10€

Chablis – Céline et Frédéric – Famille Gueguen – 2021 – 15€

 *Vegan and vegetarian options 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