

GRANDS BOULEVARDS

EXPERIMENTAL

Head Chef Giovanni Passerini

Starters

OLIVES 4€ From Sicile	HARISSA MARINATED OCTOPUS 16€ Chickpeas passatina & taggiasche olives, shallots & parsley
PHITIVIERS 9€ Celeriac and pine nuts, prunes and black garlic jam, green salad & cumin	WATERCRESS ZUPPETA 15€ Buttersquash gnocchi, leeks vinaigrette satsuma & smoked ricotta
ITALIAN COLD CUT SELECTION 15€ Parma, Mortadella & finocchiona	VEAL POLPETTE 16€ Mashed potato, black trumpet, savagnin jus & mizuna salad
STRACCIATELLA 14€ Radish carpaccio, Zaatar & trout eggs	

Mains

BEEF CHEEK ALLA VACCINARA 28€ Semolino polenta, trevise & combava	LINGUINE 29€ calamari stew with cuttlefish ink, clams & beurre blanc
TANDOORI MONKFISH 31€ Cauliflower puree, graffiti cabbage giardiniera, & mussels' emulsion	RAVIOLI DE GIOVANNI 24€ pumpkin, hazelnut & sage butter
SAUTEED CARDONCELLI MUSHROOMS 24€ Mixed grains and Einkorn wheat, miso sabayon & watercress, vegetable jus	PAPPADELLE 28€ Wild boar stew & four spices Parmigiano

To Share

BRAISED RACK OF LAMB 90€
Potatoes with herbs, seasonal mushrooms & giardiniera

Desserts

CHEESE PLATE 12€ Italian cheese selection	DARK CHOCOLATE FONDANT 12€ & fiordilatte ice cream
SEMIFREDDO 12€ Pecan nuts, kiwi & white cheese mousse	FINANCIER 13€ Orange ice cream, caramelized almonds & meringue

 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