

GRANDS BOULEVARDS

EXPERIMENTAL

Head Chef Giovanni Passerini

Starters

OLIVES 4€

From Sicily

ITALIAN COLD CUT SELECTION 15€

24-month aged Parma ham, cardoncelli mushrooms in oil

BURRATA 14€

roasted Grezzina courgettes, marinated cucumber & fig leaf oil aioli

LINE-CAUGHT BLUEFIN TUNA CRUDO 16€

Chilled Tomato, Lemon & Basil Zuppetta

WHITE ASPARAGUS SALAD 15€

With kohlrabi, ajo blanco & orange blossom

VITELLO TONNATO 15€

Giardiniera, Buckwheat, Wild Rocket

Mains

BRAISED LAMB 33€

Gratinated Piquillo Peppers, Raspberry Harissa, & Lovage

WOOD-FIRED MONKFISH 35€

Gnocchetti, green peas, fava beans, grilled artichoke & verbena emulsion

GRILLED GREEN ASPARGUS & LEEKS 27€

Vinaigrette with wild garlic milk, pollen mimosa, wild garlic, & smoked ricotta

RAVIOLI DEL PASTIFICIO 25€

Ricotta, spinach, sage butter & parmigiano

LINGUINE 33€

Bisque, raw langoustines, crab & roasted San Marzano tomatoes, ajo e ojo breadcrumbs

PAPPARDELLE 29€

Challans duck ragù, tarragon & parmesan

BLONDE DE GALICE FIORENTINA 120€

Herb-roasted baby potatoes, leeks in vinaigrette & chimichurri sauce

Desserts

CHEESE PLATE 12€

Italian cheese selection

DARK CHOCOLATE CREAM 13€

Sesame shortbread, miso espuma, dried apricot sorbet

CASSATA GLACEE 12€

Dacquoise, semifreddo & pistachio praline

STRAWBERRY AND RHUBARB TART 12€

Almond frangipane & fiordilatte 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