

GRANDS BOULEVARDS

EXPERIMENTAL

Head Chef Giovanni Passerini

Lunch

Starter & main or Main & dessert 27€

Starter, main & dessert 33€

Starters

Bonito Crudo, cucumber dashi, green beans, lime & cilantro

Lamb Gyoza, scallions, taggiasca olives, datterino tomatoes & shiso

Pappa al Pomodoro, straciatella, spring onion & wild rocket

Mains

Ricotta & Spinach Ravioli, sage butter & Parmigiano Reggiano

Linguine with Mussels, wild fennel, frigitelli peppers & wild garlic

Slow-Cooked Pork Shoulder, romesco sauce, marinated peppers, cherries & lovage

Stuffed Eggplant, einkorn wheat, labneh, mint & smoked ricotta

Desserts

Cheese plate

Vanilla panna cotta, strawberries & basil

Affogato al caffè, dark chocolate cream and crumble, milk ice cream & coffee mousse

Rosemary shortbread, apricot confit & sorbet

Our sommelier's selection

Red Wines

Coteaux Bourguignons – La Côte de Vaux – 2021 – 9€

Terre Siciliane – Cala Niuru – 2024 – 11€

White Wines

Pinot Grigio – Collio – 2023 – 13€

Chablis – Domaine Dampt – Vieilles Vignes – 2020 – 15€

✓ vegetarian starters and dishes |  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