

# GRANDS BOULEVARDS

EXPERIMENTAL

Head Chef Giovanni Passerini

## Starters

|                                                                  |                                                                                             |
|------------------------------------------------------------------|---------------------------------------------------------------------------------------------|
| <b>SICILIAN OLIVES 5€</b>                                        | <b>BLUEFIN TUNA CARPACCIO 19€</b><br>Cecina de León, Bell Peppers, Oregano & Scrocchiarella |
| <b>ITALIAN CURED MEATS "RE NORCINO" 15€</b><br>Rosemary focaccia | <b>VITELLO TONNATO 18€</b><br>Chanterelle Giardiniera, Buckwheat & Wild Rocket              |
|                                                                  | <b>ZUCCHINI FLOWER 16€</b><br>Gribiche, Fig Leaf, Cucumber & Melon                          |

## Mains

|                                                                                         |                                                                                                |
|-----------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|
| <b>RAVIOLI DEL PASTIFICIO 26€</b><br>Ricotta, spinach, sage butter, Parmigiano Reggiano | <b>AVEYRON ALLAITON LAMB 31€</b><br>Shoulder Croustade, Marinated Aubergine, Shiso & Blueberry |
| <b>LINGUINE 29€</b><br>Clams, friggirelli peppers, wild croaker crudo, fine herbs       | <b>GRILLED OCTOPUS 33€</b><br>Bean Salad, Barbecued Corn & Mussel Emulsion                     |
| <b>MEZZEMANICHE WITH PORK RAGÙ 27€</b><br>Tomato Crudo & Smoked Ricotta                 |                                                                                                |

## To share

**LOBSTER PACCHERI (for two guests) 80€**  
Bisque, atterino, Ajo e Olio Fried Bread & Smoked Pimentón

**BEEF RIB 120€**  
**(Aged 4-6 weeks)**  
Potatoes with herbs, chipotle mayonnaise & seasonal salad

## Desserts

**PISTACHIO SEMIFREDDO 9€**  
Melon, Fromage Blanc & Tarragon

**ALMOND & FIG TART 10€**  
Fior di Latte ice cream

**ITALIAN CHEESES PLATE 15€**  
Home-made walnut bread

 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

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## Entrées

### OLIVES DE SICILE 5€

### ASSIETTE DE CHARCUTERIE « RE NORCINO » 15€

Focaccia au romarin

### CARPACCIO DE THON ROUGE 19€

Cecina de León, Poivrons, Origan & Scrocchiarella

### VITELLO TONNATO 18€

Giardinière de girolles, Sarrasin & Roquette sauvage

### FLEUR DE COURGETTE 16€

Gribiche, Feuille de figuier, Concombre & Melon

## Plats

### RAVIOLI DEL PASTIFICIO 26€

Ricotta, épinards, beurre à la sauge & Parmigiano Reggiano

### LINGUINE 29€

Coques, friggittelli & herbes fines

### MEZZEMANICHE AU RAGOÛT DE COCHON 27€

Crudo de tomate & Ricotta fumée

### AGNEAU ALLAITON D'AVEYRON 31€

Cromesquis d'épaule, Aubergine marinée, Shiso & Myrtille

### POULPE GRILLÉ 33€

Salade de haricots, Maïs au barbecue &

Émulsion de moules

## A partager

### PACCHERI AU HOMARD 80€

Bisque, datterino, pain frit à l'ajo et ojo & pimentón

### CÔTE DE BŒUF 120€

(Maturation 4/6 semaines)

Grenailles aux herbes, mayonnaise chipotle & salade de saison

## Dessert

### SEMIFREDDO PISTACHE 9€

Melon, fromage blanc & estragon

### TARTE AMANDES ET FIGUE 10€

Glace fiordilatte

### ASSIETTE DE FROMAGES ITALIEN 15€

Assiette de fromages italiens (Taleggio, Pecorino, Capriziola),  
pain au levain aux noix

*Vegan and vegetarian options on request*

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