

GRANDS BOULEVARDS

EXPERIMENTAL

Head Chef Giovanni Passerini

MENU BRUNCH

Served until 2 PM

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Bowls & Baskets

Granola Bowl • 7€

Assorted Pastry Basket • 5€

Your Choice of Eggs

Scrambled, fried, poached, omelette • 10€

Pancakes

Savory Pancake (Fried egg, bacon, maple syrup, smoked ricotta) • 13€

Sweet Pancakes (Fresh fruit, whipped cream, maple syrup) • 11€

Crêpes

Savory Crêpe (Paris ham, cheese, fried egg) • 13€

Sweet Crêpe (Fresh fruit, whipped cream, maple syrup) • 11€

Toasts & Plates

Avocado Toast • 12€

Creamy burrata, Vesuvio tomatoes and fresh basil • 12€

Ricotta & Spinach Ravioli • 21€

Desserts

TIRAMISU • 7€

Wild Blueberry & Almond Frangipane Tart • 7€

Vegan and vegetarian options on request

TAII our products (seasonnal) are sourced by our chef and
come from small producers who work in a sustainable agriculture approach.
Net price in euros / service included

GRANDS BOULEVARDS

EXPERIMENTAL

Head Chef Giovanni Passerini

MENU BRUNCH

Servi jusqu'à 14H00

...

Bowls et Viennoiseries

Granola bowl • 7€

Corbeille de viennoiseries • 5€

Oufs au Choix

Brouillés, au plat, pochés, en omelette • 10€

Pancakes

Pancakes salés (œuf au plat, bacon, sirop d'érable & ricotta fumée) • 13€

Pancakes sucrés (fruits frais, chantilly & sirop d'érable) • 11€

Crêpes

Crêpes salées (jambon de Paris, fromage & œuf au plat) • 13€

Crêpes sucrées (fruits frais, chantilly, sirop d'érable) • 11€

Toasts et Plats

Avocado toast • 12€

Burrata crémeuse, tomates du Vésuve & basilic • 12€

Ravioli ricotta épinard • 21€

Desserts

TIRAMISU • 7€

Tarte frangipane amande et myrtilles sauvages • 7€

Vegan and vegetarian options 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