

GRANDS BOULEVARDS

EXPERIMENTAL

Head Chef Giovanni Passerini

Lunch

Starter & main or Main & dessert 27€

Starter, main & dessert 33€

Starters

Roasted Roscoff onion, beef tartare, reduced jus, Marinda tomato & chervil

Confit haddock and brandade, white asparagus & savagnin sabayon

Sicilian avocado, romanesco, puntarelle, coriander & lime

Mains

Linguine, marinated sea bream, fine herbs & fried bread with bottarga

Ravioli del Pastificio, ricotta, spinach, sage butter & parmigiano

Farmer's pork spare rib, roasted carrots, treviso radicchio & cacciatora jus

Vol-au-vent, mint, pecorino romano & taleggio fondue

Desserts

Cheese plate of the moment

Dark chocolate mousse & fior di latte

Pastiera Napoletana & custard

Zeppola di San Giuseppe, bergamot ice cream & citrus salad

Our sommelier's selection

Red Wines

Côtes de Provenances – Château La Martinette – 2023 – 9€

Pauillac – Fleur de Pédesclaux – 2019 – 14€

White Wines

Sainte Foy – Château Hostens-Picant – 2022 – 11€

Domaine Dampt – Chablis Vieille vigne – 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