

# GRANDS BOULEVARDS

EXPERIMENTAL

Head Chef Giovanni Passerini

## Starters

<b>SICILIAN OLIVES 5€</b>	<b>LEEKS WITH VINAIGRETTE 16€</b> Pistachio pesto, fromage blanc & yuzu kosho
<b>ITALIAN CURED MEATS "RE NORCINO" 15€</b> Rosemary focaccia	<b>VITELLO TONNATO 18€</b> Pickled vegetables, buckwheat, and wild arugula
<b>Breaded Parsnip 12€</b> Lemon, spiced mayonnaise	<b>GRILLED CALAMARI 19€</b> Tarragon aioli, baby potatoes, agretti, chimichurri

## Mains

<b>CHARGRILLED AVEYRON LAMB 31€</b> Piquillo peppers, smoked beetroot & radicchio tardivo	<b>RAVIOLI DEL PASTIFICIO 26€</b> Ricotta, spinach, sage butter & parmigiano
<b>GRILLED MONKFISH 33€</b> Gnocchetti with pil-pil sauce, peas, wild clams, and wild garlic	<b>SPAGHETTI WITH ROCKFISH 29€</b> Roasted San Marzano tomatoes, fried bread & pimentón
<b>VOL-AU-VENT 27€</b> Artichoke, Jerusalem artichoke, pumpkin seeds, mint & pecorino	<b>CASARECCE ALLA GENOVESE WITH VEAL 27€</b> Capers, preserved lemon & rosemary

## To share

<b>PIGEON IN TWO COURSES 90€</b> Tagliatelle with giblet ragout Wood-fire roasted pigeon (on the bone), seasonal vegetables
<b>BEEF RIB 120€</b> <b>(From Ferme Châteauneuf. Aged 4-6 weeks)</b> Potatoes with herbs, chipotle mayonnaise & seasonal salad

## Desserts

<b>CHOU PROFITEROLE 11€</b> Passion fruit, cereals, chocolate	<b>TORTA DIPLOMATICA 10€</b> Rhubarb, blood orange and vanilla
<b>ITALIAN CHEESES PLATE 15€</b> Home-made walnut bread	<b>SEMIFREDDO AUX NOIX 10€</b> Kiwi, financier, Greek yogurt

✓ 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