

GRANDS BOULEVARDS

EXPERIMENTAL

Head Chef Giovanni Passerini

Lunch

Starter & main or Main & dessert 27€

Starter, main & dessert 33€

Starters

VITELLO TONNATO

Giardiniera, Buckwheat & Wild Rocket

ZUCCHINI TEMPURA

Gribiche, Fig Leaf, Cucumber & Melon

LINE-CAUGHT TUNA CARPACCIO

Bell Peppers, Oregano & Scrocchiarella

Mains

RAVIOLI DEL PASTIFICIO

Ricotta & Spinach, Sage Butter & Parmigiano

GRILLED OCTOPUS

Bean & Corn Salad, Verbena Emulsion

EGGPLANT PARMIGIANA

Marinated Purple Aubergine, Confit Datterino Tomatoes,
Mozzarella di Bufala & Parmigiano Espuma

Desserts

WILD BLUEBERRY ALMOND TART & FIOR DI LATTE ICE CREAM

TIRAMISU

CHEESE PLATE OF THE MOMENT

Our Sommeliers Selection

Red Wines

Côtes de Provence – Clos Cibonne – 2023 – 10€

Marabino - Nero D'Avola – 2020 – 13

White Wines

Muscadet Sèvre et M. sur Lie Les vignes Saint Vincent – 2023 – 11€

Domaine Dampt – Chablis Vieille vigne – 2020 – 15€

Rosé

Côtes de Provence – Minuty – Prestige 2025 – 11€

 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