

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

MOUNT SAINT-MICHEL MUSSELS

Fennel & Savagnin Beurre Blanc

PAPPA AL POMODORO

Vesuvius Tomatoes, Nectarine & Shiso

Mains

MACCHERONCINI ALL'AMATRICIANA

Re Norcino Guanciale, Tomato Crudo, Pecorino & Black Pepper

RAVIOLI DEL PASTIFICIO

Ricotta & Spinach, Sage Butter & Parmigiano

LINE-CAUGHT TUNA

Harissa, Brittany Coco Beans & Lemon Verbena Emulsion

EGGPLANT PARMIGIANA

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

Desserts

CHEESE BOARD OF THE MOMENT

SAVOURY CUSTARD, CORIANDER, SALAD & MANGO SORBET
ALMOND & WILD BLUEBERRY TART & FIOR DI LATTE ICE CREAM
TIRAMISU

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€

Rose

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